

**Environmental Health Plan Review** 

To speed up the approval process for an Environmental Health Plan Review Permit, please pay close attention to the documentation required.

## **Prerequisites**

Food and/or Lodging Establishment:

Before your plans and/or specifications can be reviewed, you must submit the following:

- 1. Two (2) complete sets of architectural and kitchen drawings, including millwork drawings and specifications, showing all finish schedules.
- 2. Two (2) complete sets of plumbing plans, including water heater size and brand.
- 3. Two (2) complete sets of HVAC plans.
- 4. Two (2) complete sets of electrical plans.
- 5. A copy of the proposed menu for the facility.
- 6. The size, location and finish schedule of the garbage enclosure in accordance with Code.
- 7. A complete set of all equipment specification sheets. (Digital preferred on flash drive or CD.)
- 8. A completed Environmental Health Plan Review permit application and appropriate plan review fee.

After receiving all of the above information, review of your plans can begin. Allow approximately two (2) weeks for permit issuance.

# Food establishment equipment

Definition. "Food Establishment Equipment" shall include but not be limited to: ventilation hoods; ranges; broilers; deep fat frying units; dishwashing sinks and machines; ice machines; bars; backbars; bar equipment; refrigerators; walk-in coolers; freezers; shelving; waitress stations; dining tables; booths; mixers; and miscellaneous food preparation equipment.

No installation or reinstallation of any new or existing food equipment shall occur until an Environmental Health Plan Review permit has been issued by the City. A permit shall not be issued and food establishment equipment shall not be installed, unless the equipment and its installation complies with all provisions of this Code and State Statutes, rules and regulations.

Food establishment equipment shall be installed or reinstalled according to approved plans.

#### **Construction - Plan review**

Bloomington City Code, Section 14.455.

All persons who construct, extensively remodel or convert buildings for use as food and lodging establishments shall conform and comply in their construction, erection or alteration with the requirements of this Division.

Two (2) complete sets of final detailed plans and specifications for such construction, remodeling or alterations which show layout; arrangement for plumbing; construction materials of work areas; and location, standards, size, equipment and facilities, etc., in respect to the requirements of this Division shall be filed by the owner or their authorized representative with the Building and Inspection Division.

Plans, specifications and any changes, modifications or alterations shall be reviewed, approved and endorsed, subject to the final inspection by the Health Authority. Construction shall be done in accordance with the approved plans. If the plans required above do not provide adequate details and specifications, additional plans may be required.

## Plan submission requirements

Body Art/Massage/Tanning Establishments:

Two complete sets of plans showing drawings and equipment being used in the facility.

Public Swimming Pools (for remodel, replacing equipment, fencing, decking or remodeling areas not specifically requiring plan review by the State).

Two complete sets of plans showing drawings and equipment being used.

#### **Fees**

Plan Review fee schedule can be found in Bloomington City Code, Section 14.03. Fees shall be paid to the City of Bloomington, the Issuing Authority.

## Licenses

In addition, you must obtain licenses for food, beer, liquor, wine, swimming pool, etc. Contact the Licensing Section at (952) 563-8728 for more information. For a list of licenses required by the city, visit our web site at bloomingtonmn.gov, keywords: licenses required.

952-563-8740