



Public Health
Prevent. Promote. Protect.

Youngstown City Health District

YOUNGSTOWN CITY HEALTH DISTRICT

Oakhill Renaissance Place
345 Oak Hill Avenue, Suite 200
Youngstown, Ohio 44502-1450

PLAN REVIEW PACKET

Ohio Law requires that every food operator be licensed prior to operating. Ohio Law also requires that plans for the construction or remodeling be submitted and approved by the Youngstown City Health District.

Written approval, disapproval or a request for additional information will occur within 30 days of receipt of plans and plan review fee. The fees for the plan review are in addition to the license fee and are found on the fee chart attached. Please submit your completed plans, facility layout, equipment list, menu, and fee to 345 Oak Hill Avenue, Suite 200, Youngstown, Ohio 44502-1450, Attn: Food Safety.

Plan review will not commence until the plan review fee has been paid.

A complete set of plans consists of the following:

1. SITE PLAN of entire property- can be google type map, architectural plans, or hand drawn to scale
2. FACILITY LAYOUT- layout of interior showing equipment, water lines, lighting, exits, rooms, walls, etc.
 - Must be drawn to scale, architectural plans are recommended
3. EQUIPMENT LIST- all equipment must be commercial grade and NSF approved. Make and model numbers are required.
4. MENU of all foods to be served.
5. PERSON IN CHARGE- documentation of who the designated person-in-charge will be and proper certification numbers. One person in charge for each shift is required.

The license or plan review approval letter will not be issued until all food plan requirements are completed.

Once plans are approved a pre-licensing inspection will be scheduled. Please schedule this inspection at least two weeks in advance after plans are approved and the facility is ready to open. All equipment should be operational at the time of inspection. Any changes or discrepancies with the plan at the time of pre-licensing may nullify plan approval. Before requesting the pre-licensing inspection be sure that your operation has passed all your other final applicable inspections.

After passing the pre-licensing inspection, showing compliance with the Ohio Uniform Food Safety Code a food license may be issued.

PLEASE SUBMIT THIS COMPLETED FORM AND YOUR PLAN REVIEW FEE WITH YOUR PLANS

YOUNGSTOWN CITY PUBLIC HEALTH APPLICATION FOR FOOD PLAN REVIEW

OPERATION NAME:

CONTACT NAME:

ADDRESS:

CITY:

STATE:

ZIP:

CITY/VILLAGE/TOWNSHIP:

CONTACT PHONE:

EMAIL:

PLEASE CIRCLE WHICH APPLIES: NEW CONSTRUCTION: YES NO RENOVATION/REMODEL: YES NO
CATERING: YES NO NON-COMMERCIAL: YES NO (schools, governmental, tax exempt)

FOOD PLAN REVIEW FEES (SEE ENCLOSED DEFINITIONS OF RISK CLASSIFICATIONS)

- LEVEL 1: (selling of commercially prepackaged non-potentially hazardous foods and beverages, and includes micro markets)
- LEVEL 2: (satellite facility, cooking or baking non-potentially hazardous foods and beverages)
- LEVEL 3: (preparing, cooking, reheating, or serving food, reheating in individual portions only)
- LEVEL 4: (reheating foods in bulk portions, off premise caterer, service high risk clientele (i.e. nursing home, hospital), variance required, offering for sale raw potentially hazardous food items like sushi)

Indicate which one of the following licenses you have or will be applying for:

Food Service Operation (FSO) – Primary business is the on-site preparation and/or consumption of ready to eat foods in individual portions (for ex. restaurants, carryout’s preparing individual meals, fast food operations, nursing home, day cares, schools, hospitals, etc.)

Retail Food Establishment (RFE) – Primary business is the sale of food in bulk portions for off premise consumption and/or preparation (for ex. grocery stores, drive-thru, carry outs preparing bulk meals i.e. pizza, gas stations, micro markets) etc.)

Primary business is defined through sales volume. If you operate as both an FSO and RFE, whichever portion of your business has the greater sales volume determines your designation (either Food Service Operation or Retail Food Establishment)

*Operations requesting a Level 1 license need not fill out whole application packet. Please refer to Form 1A for submission requirements.

EXTENSIVE ALTERATION/RENOVATION OF AN EXISTING FOOD OPERATION REQUIRES THE SUBMISSION OF PLANS AND THE PLAN REVIEW FEE PAID.

<u>FOOD PROTECTION AND STORAGE</u>
Will a person-in-charge with applicable knowledge of the risks of foodborne illness inherent to the operation, foodborne disease prevention, and application of Hazard Analysis Critical Control Point (HACCP) principles be present during all hours of operation? Yes () No ()
Will each refrigerator or freezer have a thermometer? Yes () No () N/A ()
Will each warming cabinet have a thermometer? Yes () No () NA ()
Will food shields be used to protect foods on display? Yes () No () N/A ()
Will metal stem type thermometers with a range of (0- 220°F) be available to the staff? Yes () No () N/A ()
Will shelving space available for dry goods storage be e a minimum of 72 sq. ft. Yes () No () N/A ()
Will ice bins hold only ice; not beverage chill plates? Yes () No () N/A ()
Will containers of food be stored at least 6 inches above the floor on NSF or like approved storage/dunnage racks? Yes () No () N/A ()
<u>EQUIPMENT/UTENSILS</u>
Will all equipment and utensils be listed by a recognized equipment-testing agency (such as NSF) for commercial use? Yes () No () N/A ()
Is the required equipment list with the manufacturer's name and model number enclosed? Yes () No () N/A ()
To provide for easy cleaning; will equipment be installed with casters (), gas quick disconnects (), a seal at the wall and floor (), or sufficient open space?
If produce is washed or frozen foods are thawed in a sink will the required dedicated food prep sink with indirect drain be provided? Yes () No () N/A (),
If utensils used with moist food such as ice cream, mashed potatoes or steamed rice are not stored in the product, will the required dipper well provided? Yes () No () N/A ()
If this operation performs a food handling process that is not addressed, deviates, or otherwise requires a variance for the process according to rules (i.e. – reduced oxygen packaging, acidification of sushi rice for holding between 41°F and 135°F, smoking for preservation, or bottling/canning of food product), is the required written HACCP plan enclosed? Yes () No () N/A ()
<u>WAREWASHING</u>
What method of ware washing will be used, mechanical (), manual (), or both ()?
The specifications for the primary hot water generator are_____BTU/hr, or_____KWH or_____gallons per minute for tank-less water heaters@ 90 degrees Fahrenheit rise.
<u>MECHANICAL WAREWASHING</u> N/A ()
What type of sanitization will be used? 180° F water () chemical ()
Capacity is_____racks per hour. Final rinse water usage is_____gph.
Will a pre-scrapping facility be provided? Yes () No ()
Will the required drain-boards be provided on both sides of the machine? Yes () No ()
If a chemical ware washing machine is used, will the required sanitizer level indicator (audible or visual alarm when empty) be provided? Yes () No () N/A ()

If a high temperature dish machine, will a measuring device that indicates the temperature of the water in each wash, rinse tank, and as the water enters the hot water sanitizing final rinse manifold be provided? Yes () No () N/A ()

MANUAL WAREWASHING N/A ()

The dimensions of each compartment in the 3-compartment sink will be:
 _____ inches long _____ inches wide _____ inches deep.

Will the required drain-boards provided on both ends of the three-compartment sink? Yes () No () N/A ()

Will the dimensions of the largest pot or bowl allow it to be completely submerged in the compartments of your sinks? Yes () No () N/A ()

Will the hot water temperature delivered to the sink be 120°-140° F? Yes () No () N/A ()

What type of sanitizer will be utilized? Chlorine () quaternary ammonia () other () N/A ()

Will test papers be available to check the sanitizer concentration? Yes () No () N/A ()

PLUMBING N/A ()

Will all plumbing work be done under permit from the plumbing authority? Yes () No () N/A ()

Will the grease interceptor be sized and located by the plumbing inspector?
 Yes () No () N/A ()

Will a required mop sink be provided on each floor? Yes () No () N/A ()

Will the required mop hanger be provided at the mop sink? Yes () No () N/A ()

If the mop sink is located in the food prep or ware washing areas will there be a partition to protect food and equipment from splash? Yes () No () N/A ()

Will the drains of the following equipment be provided with at least a two-inch air gap?

- | | | | |
|-------------------------|---------|--------|---------|
| Ice Machine | Yes () | No () | N/A () |
| Ice Storage Bins | Yes () | No () | N/A () |
| Food Processing Sinks | Yes () | No () | N/A () |
| Steam Tables | Yes () | No () | N/A () |
| Dipper Wells | Yes () | No () | N/A () |
| Steam Kettles and Ovens | Yes () | No () | N/A () |
| Other _____ | Yes () | No () | N/A () |

Will the potable water supply be protected from cross-contamination? Indicate where applicable:

	ASSE Backflow Prevention	Air Gap	N/A Device
Garbage Disposal	()	()	()
Ware washing Hoses	()	()	()
Kettle Filler	()	()	()
Urn Filler	()	()	()
Steam Table	()	()	()
Cleaning Hoses	()	()	()
Dipper Well	()	()	()
Flush Trough	()	()	()

Will all equipment drain lines, exposed utility service lines and soda/beer lines be installed so as not to interfere with floor cleaning? Yes () No () N/A ()

Will your facility be in compliance with the requirement that any sinks used for food preparation, utensil washing or mop sinks **may not** be provided with hand washing aids and devices? Yes () No () N/A ()

WATER SUPPLY AND SEWAGE DISPOSAL

Will your water be provided by a public authority () or a private well ()? If a private well, attach the Ohio EPA approval documentation.

Is the building connected to a municipal sewer () or private disposal system ()? If a private system, attach the Ohio EPA approval documentation

HANDWASHING FACILITIES

Will there be a dedicated hand sink available within 20 ft of any food handling, ware washing area or toilet facility without going around any corners or going through any doors? Yes () No ()

Total Number of handwashing sinks ()

Will all hand sinks be equipped with the required:

Hand drying facilities? Yes () No ()

Waste receptacles? Yes () No ()

Mixing hot/cold faucet? Yes () No ()

Water under pressure, not exceeding 120°? Yes () No ()

Sign or poster that notifies food employees to wash their hands? Yes () No ()

TOILET FACILITIES

Will public toilet rooms be accessible without passing through food preparation or ware washing areas? Yes () No () N/A ()

Will all toilet rooms be equipped with the required:

Toilet tissue dispensers? Yes () No ()

Mechanical exhaust fan or screened, operable windows? Yes () No ()

Self-closing room doors? Yes () No ()

In the men's toilet room:

There are _____ # water closets

There are _____ # urinals

There are _____ # handsinks

In the women's toilet room:

There are _____ # water closets There are _____ # handsinks

There are _____ # covered waste receptacles

REFUSE STORAGE AND DISPOSAL

Will all the outdoor refuse receptacles be placed on the required graded and paved surface? Yes () No () NA ()

Will all the indoor and outdoor refuse receptacles have the required lids? Yes () No () N/A ()

Will spent cooking fat be stored in a covered, tight container while waiting for recycling? Yes () No () NA ()

ROOM FINISHES

All room surface finishes on floors, walls and ceilings in areas where sinks, urinals, toilets, dish machines, areas subject food splash/vapors, food /wet bars, buffet lines, drink dispensing areas, mop sinks/service sinks, steam tables and areas where food preparation equipment is located are required to be durable, smooth, easily cleanable and impermeable to water. FRP, tile, stainless steel or other similar materials (with prior approval by the health department), is needed These finishes must start at the top of the cove base and extend past any of the above referenced areas a minimum of 18 inches in all directions. Will your facility be in compliance? Yes () No ()

Complete the schedule showing the finish materials used, where applicable

Area	Floor	Walls	Coved Base	Ceiling
------	-------	-------	------------	---------

Food Prep.				
Warewashing				
Dry Storage				
Cold Storage				
Other Storage				
Toilet Rooms				
Mop Room				
Bars				
Other				

LIGHTING

Will at least 50 foot-candles of light be provided at:
 Food preparation surfaces? Yes () No () N/A () Areas where employees work with
 utensils or equipment? Yes () No () N/A ()

Will at least 20 foot-candles of light be provided at:
 Consumer self-service areas? Yes () No () N/A () Inside equipment? Yes () No ()
 N/A ()
 Areas used for handwashing, warewashing or equipment and utensil storage and in toilet rooms? Yes () No ()
 N/A ()

Will at least 10 foot-candles of light be provided at:
 Walk-in coolers and freezers? Yes () No () N/A () Dry storage areas? Yes () No ()
 N/A ()
 All areas when cleaning? Yes () No () N/A ()

Will the required shielding or shatter-resistant lamps be provided for light fixtures in food and utensil areas? Yes ()
 No ()

VENTILATION

Will a commercial exhaust hood be provided to service cooking appliances producing grease-laden vapors? Yes ()
 No () NA ()

Will the canopy hoods completely cover the cooking equipment, by extending a minimum horizontal distance of 6 inches
 beyond the edge of the cooking surface on all open sides? Yes () No () N/A ()

Will a commercial exhaust hood be provided to service 180-degree dishwashing machine? Yes () No () N/A ()

Will make-up air be supplied during the operation of the exhaust hood?
 Yes () No () N/A ()

MISCELLANEOUS

Will a separate storage area be provided for employee's personal belongings
 (i.e. coats, boots, purses, and medications)? Yes () No ()

Is the required menu enclosed? Yes () No ()

Will all toxic chemicals be stored away from food preparation and storage areas? Yes () No ()
 Where will cleaning tools be stored?

Will laundry facilities be located on premises? Yes () No () N/A ()
 Will a laundry dryer be available? Yes () No () N/A () What will be laundered?

If the kitchen is not air-conditioned, will all exterior kitchen doors be screened or be provided with an air curtains?
 Yes () No () N/A ()

Will all exterior kitchen doors be self-closing and tight fitting? Yes () No ()

Will all openings to the exterior be designed to keep out rodents and insects?
 Yes () No ()

Will all insect control devices used to electrocute or stun flying insects be designed to retain the insect within the device as
 required? Yes () No () N/A ()

FACILITY LAYOUT INFO:

A facility layout, including equipment specifications, these specifications shall be legible, be **drawn reasonably to scale**, and shall include:

- The total square footage to be used for the food service operation or retail food establishment.
- Scale of drawing
- The portions of the premises in which the food service operation or retail food establishment are to be conducted including entrances and exits;
- The location, number and types of plumbing fixtures, including all water supply facilities;
- A lighting plan, both natural and artificial, with the number of foot-candles indicated for critical surfaces;
- A floor plan showing the general layout of fixtures and other equipment;

SITE PLAN INFO:

A site plan of your entire property showing the property lines and any structures that currently exist on that land and where your proposed construction or addition is to be located. This may include but not be limited to a drawing showing an arrow indicating north, adjacent street names and any easements, the distance between buildings and between buildings and property lines, the dimensions of the existing buildings and other appropriate items for your project.

- The building materials and surface finishes to be used; and
- An equipment list with equipment manufacturer's name and model numbers.

MENU:

- The type of food operation or food establishment proposed and a list of ALL foods to be prepared and served or sold, including seasonal menus.

EQUIPMENT:

Only commercial food equipment approved by a recognized food equipment testing agency, as acceptable for use in a food service operation or retail food establishment, will be accepted as specified under rule 3717-1-04.1 (kk) of the administrative code.

The Youngstown City Health Department may place restrictions or conditions on a license limiting the types of food that may be prepared or served by the food service operation or retail food establishment based on the equipment or facilities of the food service operation or retail food establishment. Limitations shall be posted on the back of the license.

What Is My Risk Level?

Food facilities are licensed as a Risk Level I, II, III, or IV. Risk levels reflect the potential risk that a facility poses to Public Health and are based on the highest risk level activity of the food service operation/food establishment in accordance with the following criteria:

Risk level I: poses potential risk to the public in terms of sanitation, food labeling, and sources of food, storage practices, or expiration dates. Examples of risk level I activities include, but are not limited to, an operation that offers for sale or sells:

- (1) coffee, self-service fountain drinks, prepackaged non-potentially hazardous beverages;
- (2) pre-packaged refrigerated or frozen potentially hazardous foods;
- (3) pre-packaged non-potentially hazardous foods;
- (4) baby food or formula
- (5) food delivery sales operations
- (6) micro-markets

Risk level II: poses a higher potential risk to the public than risk level I because of hand contact or employee health concerns but minimal possibility of pathogenic growth exists. Examples of risk level II activities include, but are not limited to:

- (1) handling, heat treating, or preparing non-potentially hazardous food;
- (2) holding for sale or serving potentially hazardous food at the same proper holding temperature at which it was received;
- (3) heating individually packaged commercially processed potentially hazardous foods for immediate service;

Risk level III: poses a higher potential risk to the public than risk level II because of the following concerns: proper cooking temperatures, proper cooling procedures, proper holding temperatures, contamination issues or improper heat treatment in association with longer holding times before consumption, or processing a raw food product requiring bacterial load reduction procedures in order to sell it as ready-to-eat. Examples of risk level III activities include but are not limited to:

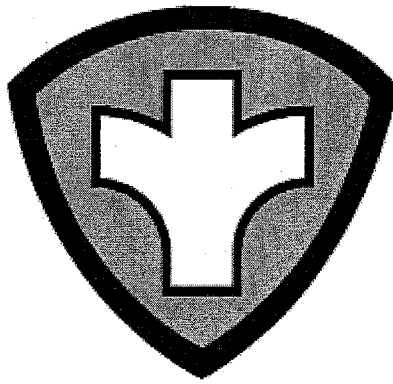
- (1) handling, cutting, or grinding raw meat products;
- (2) cutting or slicing ready-to-eat meats and cheeses;
- (3) assembling or cooking potentially hazardous food that is immediately served, held hot or cold, or cooled;
- (4) operating a heat treatment dispensing freezer;
- (5) reheating in individual portions only; or
- (6) heating of a product, from an intact, hermetically sealed package and holding it hot;

Risk level IV: poses a higher potential risk to the public than risk level III because of concerns associated with: handling or preparing food using a procedure with several preparation steps that includes reheating of a product or ingredient of a product where multiple temperature controls are needed to preclude bacterial growth; offering as ready-to-eat a raw potentially hazardous meat, poultry product, fish, or shellfish or a food with these raw potentially hazardous items as ingredients; using freezing as a means to achieve parasite destruction; serving a primarily high risk clientele including immuno-compromised or elderly individuals in a facility that provides either health care or assisted living; or using time in lieu of temperature as a public health control for potentially hazardous food. Examples of risk level IV activities include, but are not limited to:

- (1) reheating bulk quantities of leftover potentially hazardous food more than once every seven days; or
- (2) caterers or other similar food service operations that transport potentially hazardous food;
- (3) non-continuous cooking

IV: also includes operations that perform a food handling process that is not addressed, deviates, or otherwise requires a variance for the process according to rules adopted pursuant to section 3717.05 of the revised code. These facilities will need to have a written HACCP plan for these activities. Examples of these risk level IV variance activities include, but are not limited to:

- (1) reduced oxygen packaging;
- (2) smoking for preservation,



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Helpful Info for Plan Review

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- (1) coffee, self-service fountain drinks, prepackaged non-potentially hazardous beverages;
- (2) pre-packaged refrigerated or frozen potentially hazardous foods;
- (3) pre-packaged non-potentially hazardous foods;
- (4) baby food or formula
- (5) food delivery sales operations
- (6) micro-markets

Risk level II: poses a higher potential risk to the public than risk level I because of hand contact or employee health concerns but minimal possibility of pathogenic growth exists. Examples of risk level II activities include, but are not limited to:

- (1) handling, heat treating, or preparing non-potentially hazardous food;
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Risk level III: poses a higher potential risk to the public than risk level II because of the following concerns: proper cooking temperatures, proper cooling procedures, proper holding temperatures, contamination issues or improper heat treatment in association with longer holding times before consumption, or processing a raw food product requiring bacterial load reduction procedures in order to sell it as ready-to-eat. Examples of risk level III activities include but are not limited to:

- (1) handling, cutting, or grinding raw meat products;
- (2) cutting or slicing ready-to-eat meats and cheeses;
- (3) assembling or cooking potentially hazardous food that is immediately served, held hot or cold, or cooled;
- (4) operating a heat treatment dispensing freezer;
- (5) reheating in individual portions only; or
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Risk level IV: poses a higher potential risk to the public than risk level III because of concerns associated with: handling or preparing food using a procedure with several preparation steps that includes reheating of a product or ingredient of a product where multiple temperature controls are needed to preclude bacterial growth; offering as ready-to-eat a raw potentially hazardous meat, poultry product, fish, or shellfish or a food with these raw potentially hazardous items as ingredients; using freezing as a means to achieve parasite destruction; serving a primarily high risk clientele including immuno-compromised or elderly individuals in a facility that provides either health care or assisted living; or using time in lieu of temperature as a public health control for potentially hazardous food. Examples of risk level IV activities include, but are not limited to:

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FACILITY LAYOUT INFO:

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- Scale of drawing
- The portions of the premises in which the food service operation or retail food establishment are to be conducted including entrances and exits;
- The location, number and types of plumbing fixtures, including all water supply facilities;
- A lighting plan, both natural and artificial, with the number of foot-candles indicated for critical surfaces;
- A floor plan showing the general layout of fixtures and other equipment;

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- The building materials and surface finishes to be used; and
- An equipment list with equipment manufacturer's name and model numbers.

MENU:

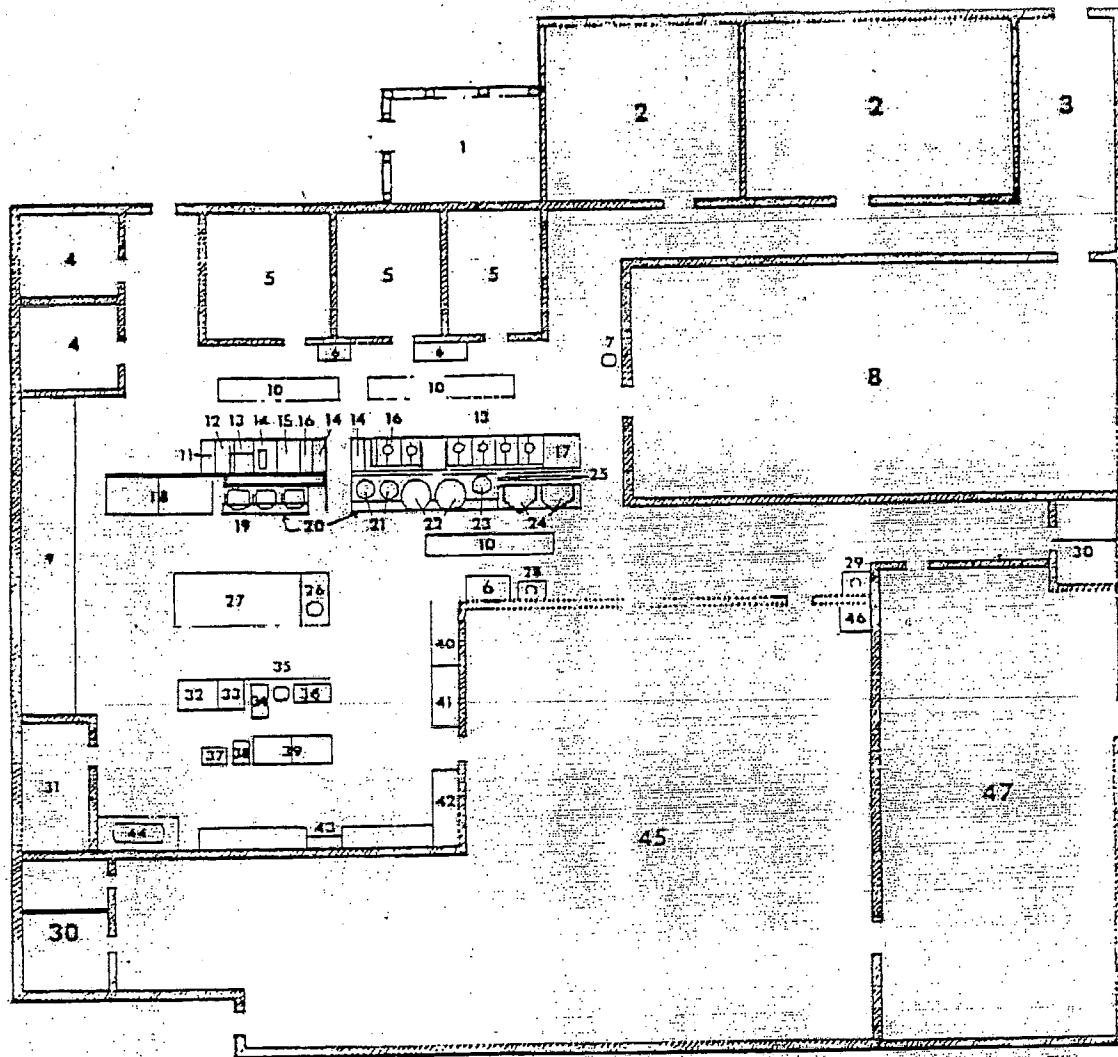
- The type of food operation or food establishment proposed and a list of ALL foods to be prepared and served or sold, including seasonal menus.

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Example Floor Plan



- | | | |
|------------------------------------|------------------------------------|-----------------------------------|
| 1. Refuse Storage | 17. Char-Grill Broiler | 33. Dough Mixer — 20 Qt. |
| 2. Walk-in Freezer | 18. Roast Oven | 34. Dough Mixer — 80 Qt. |
| 3. Receiving Area | 19. Vegetable Steamers | 35. Steam Jacketed Kettle 30 Gal. |
| 4. Employee Lockers and Rest Rooms | 20. Exhaust Hoods | 36. Hot Plates |
| 5. Walk-in Refrigerators | 21. 60 Quart Steam Jacketed Kettle | 37. Cooling Rack |
| 6. Reach-in Refrigerator | 22. 80 Quart Steam Jacketed Kettle | 38. Convection Oven |
| 7. Potato Peeler | 23. Tilting Kettle | 39. Bake Oven |
| 8. Dry Food Storage | 24. Tilting Skillets | 40. Ice Machine |
| 9. Clean Dish & Utensil Storage | 25. Kettle Filler | 41. Water Station |
| 10. Prep Tables | 26. Vegetable Sink | 42. Scrap and Pre-rinse |
| 11. Open Burner | 27. Salad/Sandwich Prep | 43. Dish Machine |
| 12. Range Grill Top | 28. Handwashing Sink | 44. Pot and Pan Sink |
| 13. Salamander Broiler | 29. Utility Sink | 45. Main Dining |
| 14. Deep Fat Fryer | 30. Public Rest Rooms | 46. Waitress/Waiter Station |
| 15. Broiler | 31. Office | 47. Banquet Room |
| 16. Spreader | 32. Spice Rack | |



The objective of the Ohio Department of Health's certification in food protection rule, 3701-21-25 of the Administrative Code, is to educate and train food personnel on effective food safety practices for preventing foodborne illness. Ohio's Certification program consists of two levels of training.

Level One Training

Level One Certification in Food Protection, is a mandated training for the person in charge per shift of a risk level I, II, III, and IV food service operation or retail food establishment in the following instances:

- When a new food service operation or a new retail food establishment is licensed after March 1, 2010 unless the individual has successfully completed an equivalent or more comprehensive certification in food protection course (Level Two Certification).
- When a food service operation or retail food establishment has been implicated in a foodborne disease outbreak.
- When the licensor has documented a failure to maintain sanitary conditions as per section 3717.29 of the Revised Code for a retail food establishment or section 3717.49 of the Revised Code for a food service operation.

Level Two Training

The Level Two certification in Food Protection, which has been the certification program since 1973, is a more extensive training for the food manager and meets the requirement for demonstration of knowledge in rule 3717-1-02.4 (B) of the Administrative Code.

The guidelines were established to provide a foundation for the evaluation of test materials, instructors, uniform course content and reciprocity. Questions regarding the Certification in Food Protection should be directed to the food safety staff.

**LEVEL ONE ONLINE FOOD SAFETY COURSES
(APPROVED BY THE OHIO DEPARTMENT OF HEALTH)**

SERVSAFE STARTERS:

Cost is \$15.00

Training Available in English and Spanish

Website is www.servsafe.com

When you go to this website, on the left you will click on Food Handler Solutions.

Then on the left, click on Buy ServSafe Food Handler Products.

A map comes up and you click on Ohio.

Then scroll down a little bit to the first course listed as ServSafe Ohio Food Handler Online Course.

If you click on this title, a page comes up describing the course and you can click to view an online demo before purchasing the course.

STATE FOOD SAFETY:

Cost is \$12.00

Training Available in English, Spanish and Mandarin

Website is www.StateFoodSafety.com

When you go to this website, click on Ohio on the map.

Then click on "Learn More" about the course which describes the procedures for taking the course.

Food Service Equipment List

Name of Facility:	Phone:
Address:	
Owner:	Phone:
Address	
Operator:	Phone:
Seating Capacity:	

Equipment Item	Manufacturer	Model Number	Serial Number	NSF Number

This department reserves the right to decline the use of any equipment that does not meet proper requirements. This data sheet must be submitted with the establishment's detailed plans. If additional space is needed use the back of this sheet.