

Sharing some notes from a great Food Safety Partnership session yesterday on food establishment plan review which I think are relevant to the Bush project...(Steven, Sarah, others who attend please add/correct if needed)...apologize for spelling/typos.

#### Plan Review in general

- Purpose of plan review: system design, flow of food and food workers, separation raw from ready to eat, air flow to protect food from contamination and for staff health, pest control - keep pests out and protect food from pest contamination, set stage for food manager certification, employee training. It's to provide an environment that makes it easier to prevent food borne illness.
- MDH - gets about 730 applications new and remodel per year (pools, food, camps, lodging), 30 day turn around standard, 4 full time and 3 part time plan reviewers cover the state except where delegated agencies cover.
- MDA - didn't get these numbers if they were discussed.
- NSF, UL Sanitation, ETL Sanitation (Intertek) are the equipment standards
- Issues/challenges:
  - no fee or incorrect fee submitted with application,
  - submitter failed to get the other required approvals (building, fire, plumbing, water/sewer, zoning, electrical, etc.)
  - remodels are more complicated than new builds a lot of times
  - plan submitted to MDH by mistake (it should have been submitted to MDA)
  - finishes are not approved, equipment doesn't meet standards,
  - establishment was already built before plan review.

*Bush grant project thought:* input from a plan review specialist, equipment suppliers and design professionals as stakeholders in regard to system navigability would be helpful.

#### Mobile food Units, Seasonal and Temporary Food Service, Food Carts

- Issues: Out of state licenses sometime don't meet MN standards, cross-agency/jurisdiction issues
- Pre-made foods needs to be prepared in a licensed commissary, licensed for the food that they are making. Otherwise all food needs to be prepped and cooked on-site with NSF or equivalent equipment.

#### Equipent

- Issues: home made or modified equipment, equipment labels in other languages, equipment with out any labels, and Non-NSF accept NSF (or equivalent) are not approved for commercial food service.

#### Finishes

- Walls, Ceiling - need to be smooth, durable, easily cleanable, no exposed wood, or entry points for pests, and in good repair
- Floors: They go by the manufacturer recommended uses for the product includes commercial food service for the particular use in the facility. The state doesn't have a list of approved

flooring materials. Base coving is required and essential for sanitation. Steams on vinyl flooring are heat welded into place for this reason.

- Issues: Final inspection - exposed wood, poor or incorrect installation. Communication is challenging with the number of people involved (plan reviewer, licensing, inspector, business owner and contractor building the business.)

#### Ventless Equipment

- Equipment that is designed as to not require exhaust of cooking vapors to the outside of the facility. If the building official is okay then the plan review is generally okay with the equipment. (there are a few dish machines, convection ovens, mobile ventless hoods for fryers that are ventless)

#### Panel of Plan Reviewers (MDA, MDH, Local Public Health)

- What helps...
  - When business knows what they want to make and who they want to sell (provide) it to (and where they are selling it)
  - The menu is the most critical piece of info the plan review needs to assist the customer.
  - The operator understanding what is expected and how the process works.
  - Communication, communication, communication...i
  - It helps a lot when people understand the importance of/reason for the regulation and how it will help their business to be successful
  - Photos and images are good communication tools
  - The operator needs to be aware of what they need to communicate so that the plan matches the build. This avoids rework, return of equipment, delay in opening the business, and wasted resources on both sides.
  - One point of contact on the review side that coordinate all the reviews (building, zoning, licensing, fire, etc.) is helpful to the operator and helps to avoid things falling through the cracks, miscommunication, etc.