

Commissary Kitchen Plan Review Questions

Facility Name _____

1. Provide a description of your project.

2. ☐ Yes ☐ No Does your kitchen currently have a Food Establishment permit?

3. ☐ Yes ☐ No Will facility stay open during the construction/remodel?

If yes, when will the work occur and how will food and food preparation surfaces be protected from construction debris?

4. ☐ Yes ☐ No Will you allow other food businesses to operate from your kitchen?

5. ☐ Yes ☐ No Do you have a lobby or customer waiting area, not located in the kitchen?

6. ☐ Yes ☐ No Is there customer seating inside the facility?

How many seats are in the facility—including the bar and lounge? _____

7. ☐ Yes ☐ No If you have seating, is your restroom accessible to customers without passing through food preparation or food storage areas?

8. ☐ Yes ☐ No Do you have to go outside to access any food storage, equipment, cooking or preparation areas? (All locations must be clearly marked on floor plans.)

9. Where will chemicals like cleaning products be stored?

10. Where will employee belongings be stored?

11. ☐ Yes ☐ No Is all lighting above food preparation, storage and service areas shatterproof or covered? (Required)
12. ☐ Yes ☐ No Are all ceilings above food preparation or service areas, including kiosks, finished and closed or with a drop or suspended ceiling? Open ceilings with exposed ductwork, conduits and piping are not allowed.
13. ☐ Yes ☐ No Are all food and single-service items protected from customer contamination by a sneeze guard? This includes self-service condiment bars, salad bars, buffet lines, espresso counters and all other food preparation areas.
14. ☐ Yes ☐ No Is a 3-compartment sink with attached drainboards on both sides provided? (Required)
15. ☐ Yes ☐ No Is each compartment of the 3-compartment sink large enough to submerge and wash all equipment?
16. ☐ Yes ☐ No Do all sinks, including 3-compartment sinks and food preparation sinks, have basins with rounded corners? (Required)
17. ☐ Yes ☐ No Can you completely fill 2 compartments of the 3-compartment sink with hot water without the temperature dropping below 100°F?
18. ☐ Yes ☐ No Is an indirectly drained PRODUCE food preparation sink with an attached drainboard provided? (Required)
19. ☐ Yes ☐ No Is a second indirectly drained food preparation sink with an attached drainboard provided to prepare RAW MEAT?
20. ☐ Yes ☐ No Are 12" high splash guards installed on both sides of all handwash sinks?
21. ☐ Yes ☐ No Are 12" high splash guards installed between all sinks that are less than 18" apart?
22. ☐ Yes ☐ No Are soap and paper towel dispensers installed inside the splash guard area at all handwash sink locations?

23. ☐ Yes ☐ No Are all handwash sink basins at least 10" long by 10" wide and 5" deep?
24. ☐ Yes ☐ No Do you have a mop sink? (Required)
25. ☐ Yes ☐ No Is the mop sink located so food and equipment are not contaminated when used?
26. ☐ Yes ☐ No Does the mop sink have a vacuum breaker installed?
27. ☐ Yes ☐ No ☐ N/A Are all ice machines, ice bins, dishwashers, food preparation sinks, hot wells, drip trays, espresso machines, beer taps and dipper wells indirectly drained with an air gap? (Buckets are not allowed.)
28. ☐ Yes ☐ No ☐ N/A If a soda fountain system is used, is a reduced pressure backflow assembly (RPBA) installed and tested?
29. ☐ Yes ☐ No Is all equipment commercial grade, NSF or UL-S?
30. ☐ Yes ☐ No Will there be any cooking or food preparation outside? (All locations must be clearly marked on floor plans.)