

County of Santa Cruz

Health Services Agency

Environmental Health Division

701 Ocean Street, Room 312, Santa Cruz, CA 95060

(831) 454-2022 Fax : (831) 454-3128 TDD/TTY - Call 711 www.scceh.com

FOOD FACILITY EVALUATION vs PLAN REVIEW QUESTIONNAIRE

The purpose of this questionnaire is to determine if a change of ownership will require that the applicant go through a FOOD FACILITY EVALUATION or through PLAN REVIEW. *The facility must undergo PLAN REVIEW if any of the boxes below are checked YES.* You will pay for both a Food Facility Evaluation and Plan Review Fee if you request a Food Facility Evaluation after marking "yes" to any of the below listed items.

RI	REQUESTOR							
Pł	IONE	NE			E-MAIL			
PF	REVIC	DUS BUSIN	IESS NAME					
FA	CILI	TY ADDRE	SS					
CI	TY/S	TATE/ZIP (CODE					
Yes	No)		Yes	N	0		
		Is this a new retail food facility in Santa Cruz County.			□ The following will be changed or relocated: (Check all that apply)			
							Exhaust hood / Make-up air	
Yes □	No						Cooking equipment (not like for like)	
		The pr	ior owner removed most of the equipment.				Walk-in refrigeration unit	
							Dishwasher	
		No					Water heater	
			cility was permitted as a limited food sales				Equipment requiring modification to electrica	
			and the food vending area will increase to				or plumbing	
		an are	a over 300 sq. ft.	Yes				
							equipment will be added that requires	
Yes							ification to the following:	
	U		cility was limited to vending prepackaged			· · ·	ck all that apply)	
			nd beverages (e.g. chips, jerky, bottled				Floors Walls	
			, etc.) AND now will be used to handle open r drinks.				Ceiling	
v	NI.		r drinks.				Electrical Connections	
Yes D			allity is any inned to prepare cold feeds and				Plumbing Connections	
	IJ	The fa	cility is equipped to prepare cold foods and w be used to prepare cooked foods.	Yes	N	_	Flumbing Connections	
		wiii no	w be used to prepare cooked toods.				following areas will be added to the facility:	
Yes	NZ	~					ck all that apply)	
			llowing will be added:				Food preparation area	
			(all that apply)				Cook line	
			Exhaust hood / Make-up air				Storage area	
			Cooking equipment				Warewashing station	
			Walk-in refrigeration unit				Bar (alcohol or beverage)	
			Sink (other than a handwash sink)				Waitress station	
			Water heater				Buffet	
			Ice machine / dipper well / espresso machine				Self-service station	
			Dishwasher				Restroom	
			Equipment requiring modification to electrical or plumbing				Trash enclosure	
			e. 1		TE:	This c	checklist is not intended to capture all situations.	
							may determine that due to facility conditions,	
							menu changes, the facility will need to undergo	
							though plan review	
Nar	ne:							
Sigi							Date:	
Juu	ιαιυ	11 U.					Dale.	

Food Facility Eval vs Plan Rev Q - EHD 520CP [Revised 1/2020]