

Plan Review Application For Retail Food Establishments Monmouth County Health Department



50 East Main Street Freehold, NJ 07728 TELEPHONE (732) 431-7456 FAX (732) 409-7579

N.J.A.C. 8:24-9.1(c)				FOR DEPARTMENT USE ONLY			
The health authority shall review these plans and respond			spond	Date Received:/			
accordingly within 30 days of the date of submission.				Plan Review Fee Received: ☐ Y ☐ N			
TYPE OF APPLICATION: ☐ New ☐ Remodel ☐ Conversion							
TYPE OF OPERATION: ☐ Restaurant ☐ Retail Food Store ☐ Other:							
FOOD ESTABLISHMENT INFORMATION							
Name of Establishment:							
Establishment Address:				Municipality:			
Water Supply: ☐ Municipal ☐ Well			Waste Disposal: ☐ Sanitary Sewer ☐ Septic System				
OWNERSHIP INFORMATION							
Name of Owner:							
Address:		Cit	City:		State:	ZIP:	
Phone Number:		Em	Email:				
FOOD OPERATION INFORMATION							
Hours/Days of Operation	Type of Service		Food Prep Pro			ndor/ Catering Only	
Sunday:	(Check all that apply)		(Check all tha	t apply)	Name:		
Monday:	☐ On-site consumption		☐ Cooking				
Tuesday:	day:		☐ Hot Holding		Address:	Address:	
Wednesday:	nesday:		☐ Cooling				
Thursday:	day:		☐ Reheating		Letter from Owner: ☐ Y ☐ N		
Friday: Single-use utensils			☐ Washing Produce			Inspection Placard: ☐ Y ☐ N	
Saturday: Multi-use utensils			☐ Thawing Frozen Food				
THE FOLLOWING DOCUMENTS MUST BE SUBMITTED ALONG WITH THIS APPLICATION							
☐ Proposed menu or complete list of food and beverages to be offered.							
Food protection manager certification or HACCP plans may be required.							
☐ Plans must be clearly drawn and include these items below:							
• The floor plan must identify: food preparation, serving and seating areas, restrooms, storage areas, warewashing,							
janitorial, trash areas, and employee change rooms. Include location of any outside equipment or facilities (dumpsters, refrigeration, storage, etc.)							
 Provide equipment layout specifications, clearly labeled/ numbered and cross-keyed with equipment list. Identify handwashing, warewashing, food preparation, dishwasher, mop sink, etc. 							
 Identify handwashing, warewashing, food preparation, dishwasher, mop sink, etc. Provide plumbing layout showing floor drains, floor sinks, grease trap, and water heater specifications. 							
 Finish schedule showing floor, coved base, wall, and ceilings finishes for each area showed on plans. 							
□ Plan Review Fee.							
• In accordance with Monmouth County Board of Health Ordinance NO. 3-2017, a plan review fee must be submitted to							
the Monmouth County Board of Health. The fee is determined by the retail food establishments risk type as defined in N.J.A.C. 8:24-1.5							
 The submitted plan will not be reviewed prior to receipt of the fee, and no approvals can be issued without a completed review. 							
 Beginning construction without Health Department approval can lead to costly renovations or lack of approval to open the establishment for business. 							
Note: The Monmouth County Health Department does not license or issue permits. All licenses and permits are issued by the							
municipality in which your retail food establishment resides.							
Print Name:				Title:			
Signature:				Date:			