



REQUIREMENTS FOR RESTAURANTS

The following drawing must be to scale, show dimensions and drawn large enough to read and interpret.

A site plan of the property is required. This will show size and location of:

- Building location on the lot
- Drive thru windows
- Fire lanes
- Grease trap (size and location)
- Parking spaces and handicap spaces (number and location)
- Trash cans or dumpster location

A floor plan of the building is required. This will show size and location of:

- Counters
- Dining areas (show number of tables and chairs)
- Display cases
- Entrances and exits
- Fire detector
- Kitchen
- Knox box
- Restrooms
- Storage areas
- Waiting areas

A floor plan of the kitchen area. This will show size and location of:

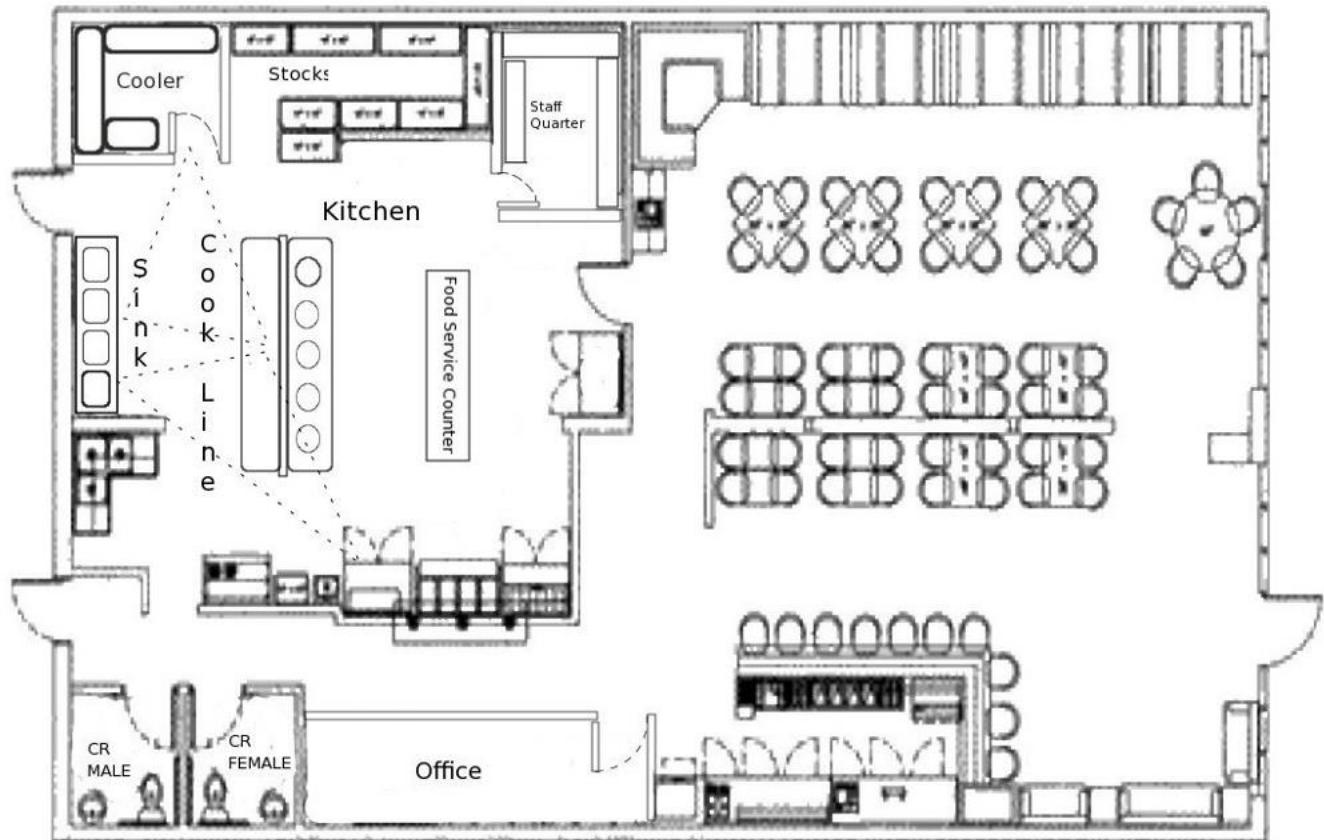
- Cooking equipment
- Coolers
- Dish washers
- Freezers
- Fryers
- Ice machine
- Oven
- Refrigerators
- Sinks
 - 3 compartment
 - Hand washing
 - Mop
- Smokers

- Stoves
- Type 1 hood (must be installed anywhere you will be using ovens, ranges, smokers, fryers, boilers or any other appliance that produces grease or smoke.)
- Work tables (Surfaces in contact with food must be easily cleaned and sanitized, and not be able to absorb grease, food particles or water)
- ***NOTE: Only Commercial Equipment Is Allowed. Attach the Specifications of all kitchen equipment, which will include serial numbers and specifications (downloaded or owner's manual)***

Miscellaneous Information

- Sample menu to show what foods are going to be prepared.
- The building and restrooms must be handicap accessible. Do not add additional chairs and tables that will interfere with a person being able to navigate.
- Each business must have at least one Certified Food Manager (CFM).
- All other employees must have a food handler's certification with a copy being kept on premises.
- The Kaufman Code of Ordinance states you must schedule grease removal a minimum of every three months.
- Completed Business Manager application, current identification, Food Permit application and payment is required for the City to review any plans.

Example of a floor plan:



BEFORE YOU START A RESTAURANT

List of Required Equipment

Make a complete list (including detailed measurements) of all equipment you will require for food preparation, refrigeration, display and storage. Every single item of equipment must meet commercial health code requirements. Determine if you will require a walk-in refrigeration unit or free-standing cold storage equipment. The size and amount of equipment, plus food preparation counter surface, will dictate the amount of space needed in your commercial kitchen.

Choose a Location

Select a site location for your small commercial kitchen. Determine if you will construct a new building or remodel an existing commercial space. Contact your local zoning commission to determine if your new business venture complies with zoning restrictions.

Plan Your Space

Take exact measurements of the size of the space if you are remodeling an existing building. Make note of existing windows, doorways, electrical outlets, plumbing lines and floor drains. Make a sketch of the existing space, making note of the present flooring material, wall and ceiling surface and all heating, exhaust or air-conditioning vents. For a new building, draw out a rough sketch of the dimensions and special features of proposed construction.

Plan How You Will Use the Space

Plan how you will use the space in your commercial kitchen. Ergonomics is the number one consideration in the design of kitchen space. Commercial kitchens should be designed for maximum labor efficiency, safety and functionality. Make sure that there is plenty of room to move about freely when carrying hot pots and bulky supplies. If employees do not have to waste time and extra movement completing a task, efficiency is increased and fatigue and workplace injuries are reduced.

Local Health and Safety Codes

Contact your local city or state building inspector and make an appointment to review your preliminary plans. Health and fire codes must be met. The space may need to be

remodeled to satisfy requirements. Regulations govern how far a food preparation area must be away from any sinks or waste and disposal drains, the installation of vents and grease traps, the size and temperature capacity of hot water tanks and the design and location of food storage areas.

Make sure you receive a printed copy of all rules and regulations prior to designing the commercial kitchen space. Regulations vary from state to state, dependent on location, the size of the kitchen and the amount of patrons you are allowed to seat in the premises. City or county ordinances may apply.

Professionally Designed Blueprints

Employ the services of a professional architect or building contractor to design the commercial kitchen, incorporating all building and health department rules that apply. Prior to purchasing equipment or commencing construction or remodeling, the detailed drawings or blueprints must be reviewed and officially approved by both the health department and fire inspector. Blueprints must include electrical wiring schematics, fire suppression equipment installation drawings, emergency and handicap access routes, plumbing and electrical installation plans and a complete list of all building materials.