



INTERESTED IN OPENING A FOOD FACILITY?



STEPS FOR NEW & EXISTING FOOD FACILITIES

1. Contact Environmental Health ask if a plan check would be required. New builds and remodels require a plan check

*Plan checks are billed at the hourly rate

1. Contact Building & Safety Department- plans may be required

2. Wait for Plan Check approval

3. Submit required documents (Food Safety Certificate, Food Handler Certificates, Retail Food Facility Application, Menu)

4. Schedule Pre-Opening Inspection with Environmental Health & any other applicable departments

5. Pay Plan Check Invoice and Permit Fee

What to Include in Plan Check Submittal

- Floor plan & layout
- Equipment
- Lighting
- Sinks & plumbing
- Restrooms
- Storage

*More may be requested depending on proposed operation

Contact Us

Inyo County Environmental Health Department:

(760) 878-0238

InyoEHD@inyocounty.us

1360 North Main St. Bishop, CA





PLAN SUBMITTAL



FLOOR PLAN

- Flooring material specifications
- Wall material & finish specifications
- Base material specifications
- Ceiling material specifications

RESTROOMS

- Floors, walls, ceiling materials
- Self-closing doors
- Ventilation
- Trash receptacle

EQUIPMENT

- Equipment specifications & cut-sheets
- Equipment layout
- Equipment install type
- Grease traps and interceptors
- Trash receptacles
- Mechanical exhaust

LIGHTING

- Light intensity in footcandles
- Light bulbs shatter-resistant or shielded
- Electrical layout
- Ventilation details

SINKS

- Dishwashing machine
- warewashing sink
- Handwash sinks & accessories
- Produce sink
- Janitorial sink
- Backflow protection
- Floor sinks
- Floor drains

STORAGE

- Dry goods food storage
- Employee designated break room

