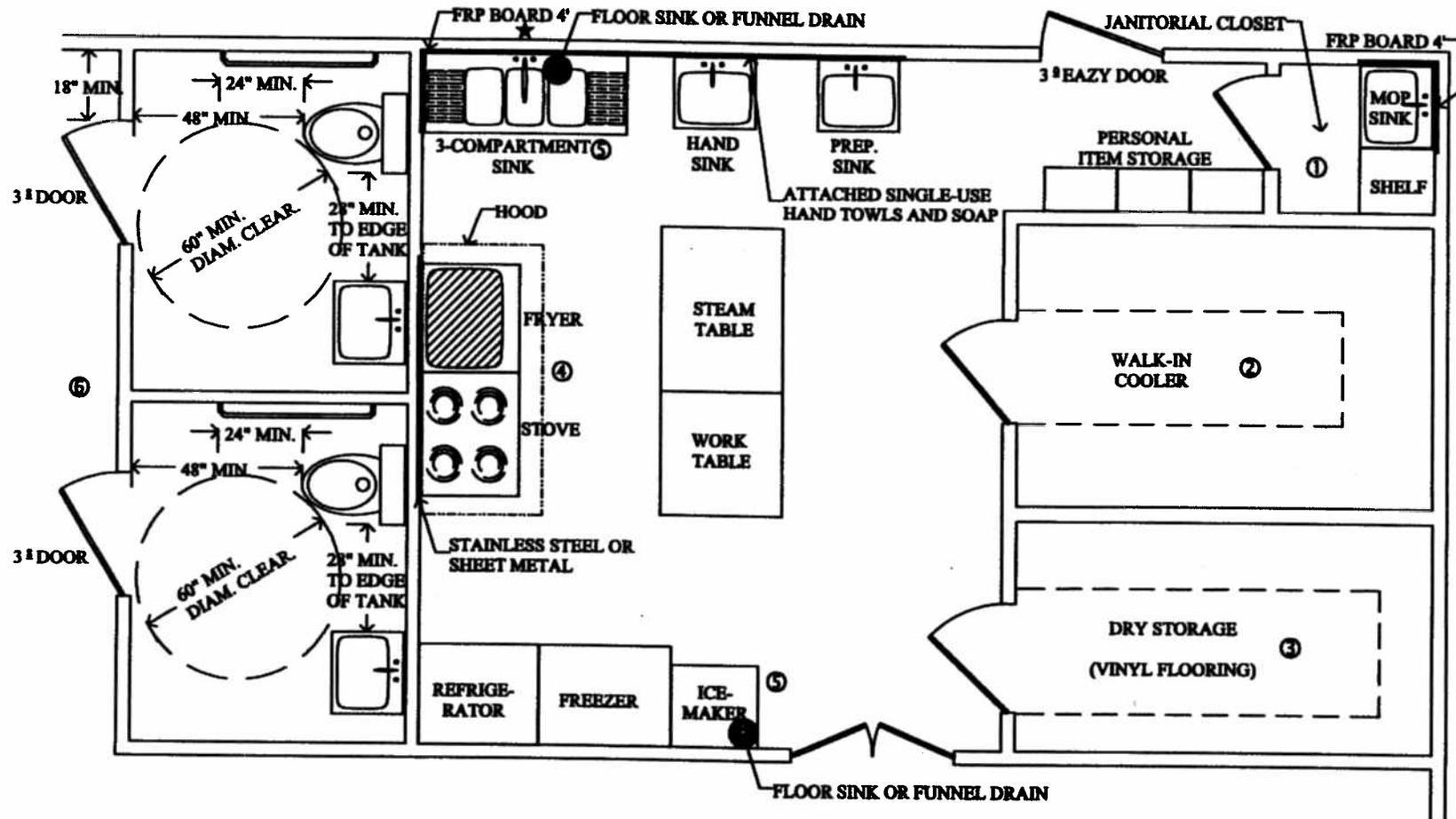


SAMPLE PLAN



① **Janitorial Sink and Supply Area:** The mop sink must have hot and cold water with a backflow protection device on the mixing valve. A shelf must be installed for cleansers and waxes. The supply room must be large enough to house a mop bucket, mop, brooms, etc.

② **Walk-In Cooler:** All refrigeration units must have metal shelves and shatterproof shields on the lights. The floors, walls, and ceilings must be smooth, durable, and non-absorbent.

③ **Dry Storage:** Metal shelves are recommended in the dry storage area. If wood shelves are used, they must be smooth and painted a light color.

④ **Cooling Area:** The hood canopy must extend 6 inches beyond the edge of the cooking surface on all open sides, and vertical distance between the lip of the hood and the cooking surface shall not exceed 4 feet.

⑤ **Ice Machines, Three Compartment Sink, and Dishwasher:** The equipment must drain to a floor sink, funnel drain, or equivalent device.

⑥ **Restrooms:** Contact the County Building Department for restroom requirements. Patrons cannot pass through a food preparation, food storage, or utensil washing area to access the restrooms.

★ Grease Interceptor requirements as prescribed by the local sanitary district.