ALAMEDA COUNTY DEPARTMENT OF ENVIRONMENTAL HEALTH PLAN REVIEW QUESTIONNAIRE FOR FOOD ESTABLISHMENTS

1.	What type of food establishment will this be?
	Describe:
2.	Name of Business:
	Address of Business:
4.	Will there be a Cannabis Manufacturing facility?
5.	Will there be a Hood System (additional fees required per system)?
	a. How many Hood Systems?
6.	Will there be any handling of unpackaged foods or drinks?
	a. Portioning, cutting, dispensing, etc.?
	b. Cooking?
	c. Deep fat frying?
	d. Charbroiling or barbecue?
7.	Will there be a Salad Bar or other self-service foods?
8.	Will there be any Catering? If so, submit a Catering SOP
9.	Does any of the food items prepared require a HACCP or ROP?
10.	. Will there be a Shellfish Tank (oysters, clams, etc.)?
11.	. Will there be a tank for Finfish or Crustaceans?
12.	. On-site eating or drinking?Exclusively Take-out?
13.	. Will multi-use eating & drinking utensils be used?Single Service Utensils?
14.	. Will you have a Dishwashing Machine?
	a. If so, will it be high temperature or chemical (low temperature)?
15.	. Will sinks be used for washing produce, thawing of foods, or other food preparation?
16.	. Is there a Pick-up Area for third party delivery services or to go customers?

17.	Number of employees on site?
18.	What is the total square footage of floor space?
19.	What is the seating capacity?
20.	Will alcoholic beverages be served on the premises?
21.	Is the proposed location zoned for the proposed use?
22.	Is the facility on a Septic System?Is the facility using Well Water?
23.	Is this a new construction or a remodel?
24.	If a remodel: a. Will this be a change in type of operation? b. Name and type of previous business c. What changes will be made? (size, equipment, facilities, etc.) Describe:
25.	If new construction: a. New building? b. Name and type of business there now? c. The building is how many stories high? d. Is there a basement? If yes, how will it be used?
26.	Is the building part of a shopping mall or center?
27.	Are there any common or shared facilities? If so, specify (restrooms, storerooms, garbage area, others)
28.	Business owner's name: Business owner's phone number: Business owner's address:
29.	Property owner's name:email:
30.	Architect's name:email:email:
31.	Contractor's name:email:email:
32.	Provide a copy of the proposed menu.

33. Provide a copy of menu of the existing food establishment.