## MARYLAND DEPARTMENT OF HEALTH AND MENTAL HYGIENE CENTER FOR FOOD PROTECTION FACILITY AND PROCESS REVIEW - PLAN REVIEW SUBMISSION FORM

6 Saint Paul Street, Suite 1301, Baltimore, Maryland 21202 410-767-8400 · Fax 410-333-8931 · Toll Free 1-877-4MD-DHMH TTY for Disabled Maryland Relay Service 1-800-735-2258 · Web Site: http://ideha.dhmh.maryland.gov

PROJECT INFORMATION							
Project Name	Project Address		City		County	Zip Code	
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Project Description (Select Only One)	Facility Type (Select only one)		For On-farm Processing only (Check all that apply)				
□Prototype (new construction) □Prototype (remodel ) □Processing (new construction) □Processing (remodel) □HACCP (prototypes only) □Equipment □New Process □Plan Revision	<ul> <li>□ Retail Food Service Facility</li> <li>□ Warehouse</li> <li>□ Processing</li> <li>□ On-farm Processing (includes storage of USDA processed meats; check all that apply in column to right)</li> </ul>		□Beef □Bison □Pork □Lamb □Chicken □Emu □Other Poultry □Poultry (MDA) □Rabbit (MDA) □Baked Goods □Farmstead Cheese □Milk/Dairy Product □Acidified Foods (specify) □Other (specify) □Where do you intend to sell your products? □Directly from the Farm □Farmers Market □Retail □Wholesale (to grocery stores, etc) □Other				
Scope of Project:							
SITE INFORMATION							
If a Retail Food Service Facility, will 2 or more facilities be built from this plan in MD?**   Yes  No  ** If yes, submit plans to this office. If no, submit to County Health Dept.		Zoning (select all that apply)   Commercial   Residential   Industrial   Agricultural   Maritime   Mixed					
Water Supply: □ Public □ Private			Sewage Disposal System: □ Public □ Private				
CONTACT INFORMATION							
First Name Last Name		Company			Position		
					□Owner □Architect □Contractor □Expediter □HACCP Coordinator		
Address		City/Town St		Sta	te	Zip Code	
			Email				
The Following Must Be Provided, If Applicable. Missing/Incomplete Information Will Delay Your Review							
Retail/Processing- Check all that Apply							
<ul> <li>□ Architectural drawings (2 full sets), site and facility layout</li> <li>□ Plumbing diagram</li> <li>□ Finish schedule</li> <li>□ Equipment schedule</li> <li>□ Equipment specification sheets (1 set, numbered in sequence to correspond to list/plan)</li> <li>□ Electrical plan</li> <li>□ Reflected ceiling plan</li> </ul>		<ul> <li>□ Roof plan/venting</li> <li>□ Elevation drawings</li> <li>□ Menu</li> <li>□ HACCP Plan</li> <li>□ List of all products &amp; Sample labels/packaging (Processing)</li> <li>□ Product flow (Processing)</li> </ul>					
☐ Exhaust hood drawings/calculations			☐ Sanitation Standard Operating Procedures (SSOPs)				
Payment (Return with Application) Plan Review Fee: \$400.00 (no fee for on farm-processing or meat storage)  Make Check Payable to: DHMH/Environmental Health Bureau, 6 St. Paul Street, Suite 1301, Baltimore, MD 21202  Only checks or money order are accepted Check number Received by  Applicant Signature: Date:							