



# PLAN REVIEW APPLICATION CHECKLIST

## Hot Dog Cart

Before submitting your application, verify that you have completed or attached the following items:

### Application:

- All items completed
- Menu information supplied on the Application for Plan Review
- Water supply information/approval for the commissary enclosed (i.e., copy of bill, deposit or written approval from the Department of Health or Department of Environmental Protection)
- Waste water information/approvals for the commissary enclosed (i.e., copy of bill or written approval from the Department of Health or Department of Environmental Protection)
- Check or money order for \$150.00 payable to the Division of Hotels and Restaurants – No cash is accepted

### Plans: Must be drawn to scale and include the following

- All equipment identified (i.e., handwash sink, coolers, etc.).
- A commissary letter indicating all locations utilized for storage of food, dumping water, access to a three-compartment sink, etc.
- Classification and identification of portable fire extinguisher
- Size (in gallons) of the potable water and waste water holding tanks
- Waste water holding tank is at least 15% larger than the potable water holding tank
- Location of gas supply
- Location of water heater/water heating area

**Reminder: An incomplete application or plans may result in the plans being delayed or denied**

### Note:

All bare hand contact with ready-to-eat foods is prohibited unless the division has approved an Alternative Operating Plan. All refrigeration is required to maintain foods at 41°F. Thermometers must be installed in all refrigeration units and a probe-type thermometer is required for employees to check food temperatures. Be sure these thermometers are present at the time of opening inspection to avoid a delay in the approval for opening.