

# Food Establishment Plan Review Guide

City of Minneapolis Health Department Food, Lodging and Pools Public Service Center 250 South Fourth Street, Room 300

> Minneapolis, MN 55415 612-673-3000

This document is a guide for food handling and safety requirements to open a food business.

A business license, construction permits and other approvals are needed.

#### A. Contact

If you plan to start a new business or want to remodel, alter, expand or upgrade an existing business in the City of Minneapolis, contact <u>Minneapolis Development Review</u> by calling 311 or visiting the office located in the Public Service Center, 250 South 4<sup>th</sup> Street, Room 300. At <u>Minneapolis Development</u>
Review you will discuss your plans with a Development Review Coordinator.

For questions about food plan review, please contact Mohamed Yusuf 612-673-2612, Jim Donovan 612-673-2795 or Kevin Keopraseuth 612-673-2633.

## **B.** Requirements

## 1. Submit completed Plan Review Application and Plan Review Fees

Submit payment when plans and specifications are submitted. Make checks payable to the City of Minneapolis Finance Department. The <u>fee schedule</u> is on the city's website. (full URL <a href="http://www.minneapolismn.gov/www/groups/public/@regservices/documents/webcontent/convert">http://www.minneapolismn.gov/www/groups/public/@regservices/documents/webcontent/convert</a> 26 1204.pdf)

Refer to section IV, "Food Establishment plan Review Fees."

These are the risk category definitions for determining your fee:

- **Risk 1** Serves potentially hazardous foods that require extensive processing (handling, cooling, reheating, holding for service, and/or prep in advance).
- **Risk 2** Minimal holding time, less extensive processing, but extensive handling (meat market, fast food, bakery, pizza shop, or facility that serves a large volume of foods).
- **Risk 3** Serves foods that do not meet Risk 1 or Risk 2 criteria such as prepackaged food items: pop, chips, candy, frozen treats, canned goods, bottled milk.

#### 2. Plans

Plans must be complete and legible to be reviewed. Plans will be reviewed on a first-come, first-served basis. Incomplete plan additions or plan revisions will be evaluated in the order they are received.

**Submit two sets of plans** to: Minneapolis Development Review – Food Review, Public Service Center Building, 250 South 4<sup>th</sup> Street Room 300, Minneapolis, MN 55415.

## 3. The following items must be submitted for plan review:

- a. Retail Food Establishment Plan Review Application Form
- b. Retail Food Establishment Plan Review Fee. Find the amount on the fee schedule
- c. Description of the project.
- d. Two sets of complete kitchen drawings to scale including millwork drawings.
- e. Kitchen equipment schedule.
- f. One complete set of all equipment specification sheets.
- g. Room Finish Schedule.
- h. Menu, including any special processes and HACCP plans when needed. <a href="HACCP">HACCP</a> <a href="information">information</a>

i. Floor plans (blue prints of facility or a drawing to scale indicating facility layout, restrooms, mop sinks, location of all equipment)

# 4. Menu and / or list of food products handling

Provide a complete menu of items served or sold. Include any seasonal, off-site, and banquet or catering menus. Include a written explanation of any details to be considered that may affect type of equipment that may or may not be needed.

## 5. Food Manager Certification

Provide proof of Minnesota Department of Health (MDH) Food Manager Certification (CFM). A CFM is required by Minnesota State Food Code. Find CFM requirements and class information on the MDH website: <a href="http://www.health.state.mn.us/divs/eh/food/cfm/">http://www.health.state.mn.us/divs/eh/food/cfm/</a> If processing potentially hazardous food products, a Certified Food Manager must be onsite within 45 days of opening.

#### 6. Plan Revisions

Any revisions after plans have been approved must be submitted for re-evaluation. Approved plans are valid for one year.

#### 7. Plans at construction Site

A set of the stamped approved food review plans must be available on location. Starting construction prior to approval may result in costly corrections and delayed openings.

## 8. Final food review inspection

Call at least 72 hours in advance for an appointment for a final inspection.

## C. Food Code

Find the State of Minnesota Food Code on the Minnesota Department of Health webpage: http://www.health.state.mn.us/divs/eh/food/code/index.html

## D. Permission to open

The Food, Lodging & Pools Program does **not** grant final permission to open. <u>Minneapolis</u> <u>Business</u> <u>Licensing</u> gives final permission. Contact Business Licensing at 612-673-2080 or by calling 311.

## E. License Requirement

At least four (4) weeks before opening, apply for the proper type of food license from Minneapolis Business Licensing. Contact Minneapolis Business Licensing at 612-673-2080, by calling 311 or at City Hall, 350 South 5th Street, Room 1C, Minneapolis MN 55415

Your license application must be approved and final inspections must be conducted before you open for business.

#### F. Professional Assistance

If you are not familiar with opening a food establishment, contact the City of Minneapolis <u>Community Planning and Economic Development</u> for <u>business assistance</u> information. The <u>Business Technical Assistance Program (B-Tap)</u> offers support to small and medium businesses, opening, expanding, or needing general business advice.

# **G. Minnesota State Food Service Construction Guidelines**

Visit the <u>Minnesota State Food Service Construction Guidelines</u> on the Minnesota Department of Health website.