



Municipality of Anchorage

Retail Food Facility

Plan Review Guide



2nd Edition

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The Anchorage Health Department Food Safety and Sanitation Program is located at:

Office: 825 L Street Suite 300, Anchorage, AK 99501

(907)343-6995

Counter hours: 8:30 AM - 4:30 PM Monday-Friday (closed 12:00 - 1:00 PM for lunch) (907) 343-4200

Websites: www.muni.org / <http://www.muni.org/food>

Plan Review Application Requirements

Your plan review application will be processed once all required information is submitted. The items listed below must be included for us to move your application forward. An invoice for the plan review fee will be issued after the application has been reviewed and accepted.

1. **Anticipated Menu** – Submit a menu detailing the food and beverages that will be served. This information will help determine the types of equipment required, and the work and storage space you will need.
2. **Plans** – A complete set of plans, that includes all of the following:
 - a. **Site map** – Show the facility and surrounding area. Include the location of the trash area / dumpster (on an asphalt or cement pad, sloped to drain away from the building), and any remote storage areas.
 - b. **Floor plan** – Include all interior and exterior doors, toilets, dressing rooms, garbage and trash areas, mechanical and utility rooms, food preparation, dining, ware washing, offices, etc. on the plans. Clearly identify all rooms. Provide the square footage for the facility and indicate scale for determining area sizes.
 - c. **Equipment plan** – Show the proposed location of all equipment, including hood(s), water heater(s) and sinks. Identify the equipment with a letter or number, and provide an equipment schedule listing all the equipment. Provide elevations that show where sneeze or splash guards will be installed.
 - d. **Equipment schedule** – Include the make and model for all equipment, including countertop equipment such as microwaves, blenders, etc. All equipment must be certified for sanitation standards by an ANSI accredited agency (NSF, UL, ETL, etc.).
 - e. **Specification (Cut) sheets** – Include manufacturer's specification sheets for all equipment, identifying the sanitation standard certification and dimensions. When multiple models are presented on one sheet, identify which model will be used by the facility. Ensure that the water heater specification sheet indicates the model's recovery rate (preferably in GPH at 90 F rise).
 - f. **Finish schedule** – Indicate for each area the complete finish schedule (type of material, surface finish) for the floors, walls, ceiling, and cove base. Cove base must be installed at all floor / wall junctures and should be sloped to prevent debris build up and for ease of cleaning.
 - g. **Plumbing plan** – Indicate sewer, waste drains, floor sinks, floor drains, grease interceptors, and all water supply lines. Ensure that there are no food, food preparation, or food service equipment storage areas under sewer lines that are not shielded to prevent contamination from potential leaks.
 - h. **Mechanical plan** – Include the hood exhaust ventilation system layout and room ventilation (e.g. in restrooms). Provide elevations showing how the hood is positioned over cooking equipment.
 - i. **Electrical plan** – Include the type of lighting to be used in each area. Ensure that lights are shielded or shatterproof in areas where there is exposed food, clean equipment, utensils and linens, or unwrapped single service / single use articles. Ensure that work areas are provided with a minimum lighting of 50 foot-candles or 538 LUX.

- j. **Window and door schedules** – Indicate all windows and doors, including pass thru-windows. Ensure exterior doors are provided with weather strips or similar, to prevent pest entrance to the facility. Ensure restroom doors are self-closing.
- 3. **Standard Operating Procedures (SOPs)** – SOPs may be required if your facility is doing any specialized processes, such as those requiring a Hazard Analysis Critical Control Point (HACCP) plan, Reduced Oxygen Packaging (ROP) methods, or using acidification or water activity to prevent growth of pathogenic organisms. Please note that a variance may be required for these processes.

Introduction

This guide is to provide you with instructions and requirements that must be met before submitting an application for plan review and provide assistance in the opening of a new food facility or remodeling an existing food facility. Construction, equipment, and operational standards outlined in this guide are minimum requirements per the Anchorage food code, AMC 16.60.

Who needs to submit plans?

Food facilities that are being constructed, converted, remodeled, or have major equipment or menu changes within the Municipality of Anchorage are required to submit plans to the MOA Health Department. Plans may also be required to be submitted to MOA Development Services. Development Services is located at 4700 Elmore Rd, Anchorage, AK 99507, and may be contacted at (907) 343-8301. The AHD Food Safety and Sanitation Program will perform the review of the plans, conduct any construction inspections necessary while the facility is being built or remodeled, and conduct the opening inspection after the work is complete and before food is brought into the facility. If the facility passes inspection, the permit will be issued at that time, giving approval for the facility to open for operation. If you are not sure if you have to submit plans, please contact the Food Safety Program at (907) 343-4200 to speak to a customer service representative.

When should you submit plans?

Plans must be submitted at least 30 days prior to the start of construction. You will also have to obtain approvals from Development Services. AHD approval may be required prior to being issued permits such as electrical, plumbing, or structural permits. Use of approved materials and superior workmanship are important. A properly constructed facility aids in the proper cleaning and operation of a food business. Equipment certified for food safety is designed to hold up to the daily demands of use. Quality products are an investment, and reduce the necessity for early repairs or replacement of equipment or construction materials.

Important to note:

Menu analysis is critical in the plan review process. Your menu and food flow will determine several things, such as equipment required and storage space. Safely preparing, storing, and transporting large volumes of food for catering are also processes to consider. Special processes may require HACCP plans or variances. Be sure to include in your submittal a proposed menu, and descriptions of any special food processes you intend to use in your facility.

Plan Submittal and Review Process

1. **Plan Submittal:** Submit your plan review application, all required information, and the appropriate fee. Plans may be prepared by an architect, draftsman, contractor, or owner, and must be clear and legible. Please refer to AMC 16.60.050, 16.60.200, and 16.60.230 for specific requirements for kiosks, mobile food units, and pushcarts. You can access the AMC 16.60 online at: <http://www.muni.org/foodcode>
2. **Plan Review:** FS&S plan review staff review plans in the order they are received. A complete plan review application packet ensures a timely review (see Plan Review Application Requirements).
3. **Plan Approval:** The applicant will be notified, typically by email, after the plans are approved or if additional information is needed to complete the approval process. Once plans are approved, the applicant has 18 months to submit modifications for review and approval without having to pay for a new plan review. Please note that a partial review fee may be charged when plans must be resubmitted due to revisions or if the original plan set is found incomplete, depending on the extent of the review. No changes may be made without Health Department approval.
4. **Health Permit:** Once plans are approved by AHD, the applicant may apply for health permit. Fees are based on the level of risk and type of operation. Permit fees can be found at: <http://www.muni.org/food>
 - The following must be included with the application: an updated menu, the designated Person in Charge's food protection manager certification or food worker card if applicable, business license, and current passing water test if applicable.

Note: Health Permits expire December 31st, invoices are sent out in November for renewal. If the facility is on a well system, current passing water test results are also required annually.

5. **Other Permits:** Before construction, permits may be required from the building department. Permits may not be released until the health department has approved the plans. Please contact the building department to discuss their requirements and timelines.
6. **Construction Completion:** Once construction is complete and equipment has been installed, the facility will receive the opening inspection. This must be scheduled at least 7 days prior to the beginning of operation, and prior to food or supplies being brought into the facility.

General Guidance

Finishes:

1. **Floors** – Floor surfaces must be smooth, durable, and easily cleanable. Examples include ceramic tile, porcelain tile, quarry tile, commercial sheet vinyl, sealed concrete.
2. **Cove base** – All floor to wall junctures must be coved. Examples are “slim foot tile”, vinyl rubber or rubber, and metal (typically in walk-in coolers or the cook line). Cove that is sloped at the base is recommended, as it is easier to clean and will help prevent debris build up.
3. **Walls and ceilings** – Wall and ceiling surfaces must be smooth and easily cleanable. They must also be non-absorbent in areas exposed to splash (e.g. restrooms, warewash area).

4. Conduit – Conduit must be installed so it does not cause or contribute to cleanability problems. Where conduit or plumbing lines enter a floor, ceiling, or wall, the opening around the conduit or plumbing must be tightly sealed to prevent the entry of pests. Ensure the sealant material is rodent proof.

Equipment:

1. All equipment must be durable, smooth, easily cleanable, non-absorbent, and will not allow for contamination of food under normal use. All raw wood must be sealed.
2. All equipment must be certified for safety by an ANSI accredited certification program such as NSF, ETL, UL, etc. or approved by AHD.
3. All non-fixed equipment should be installed on 6" sanitary legs, commercial casters, cantilevered from the wall, or placed on a minimum 4-inch coved curb to prevent contamination from splash and promote ease of cleaning.
4. All fixed equipment should be sealed to the floor to prevent debris accumulation and pest harborage.
5. Refrigerators and freezers should be in good repair and maintain food at the required temperatures (41 F or below for refrigeration, and hard frozen for freezers). They should be provided with accurate, readily visible, working thermometers. Consider food flow when determining placement of this equipment (e.g. placing the walk-in cooler near the delivery door to allow rapid storage when receiving).
6. Cooking equipment must have adequate ventilation and fire suppression. Ensure the hood is sufficient for the proposed equipment.
7. Several sinks are required. Hand sinks must be located in each area of activity (e.g. food prep, warewashing, restrooms, wait stations, bar service, cook line, remote ice machines, etc.) and conveniently placed for use. They must be provided with a minimum of 100 F water. The 3- compartment sink must be large enough to accommodate the largest piece of equipment that will be washed, must be directly plumbed per the 2009 IPC, and may need a grease interceptor. It must be provided with a minimum of 110 F water. *Please note that a warewash machine may need ventilation and does not take the place of a 3-compartment sink.* Food prep sinks must be provided with an air gap. Dump sinks may not be used as hand wash sinks. The service (e.g. mop or utility) sink should be easy to access, without having to leave the building or use stairs.
8. Counters and cabinets must be made of corrosion-resistant, non- absorbent, and smooth materials to allow easy cleaning. Any penetrations must be sealed to prevent debris build-up and pest harborage.
9. The water heater should be sized to provide sufficient hot water to meet the maximum potential demand of the facility. 80% of the total hot water demand is required for facilities that use single service eating or drinking utensils, or are take-out only (e.g. pushcarts, mobile food units, retail marijuana facilities). Note: Pay close attention to total connected wattage. An electric water heater with an upper element of 4500 watts and a bottom element of 4500 watts may only have a total connected

wattage of 4500 watts instead of 9000 watts, as only one element is operating at any one time.

10. Ensure the correct backflow prevention is installed. For example; carbonated beverage systems typically require a Reduced Pressure Backflow Preventer, espresso machines typically require Vented Dual Check Valves, warewashing machines typically require Atmospheric Vacuum Breakers, etc. Please confirm with Development Services at 343- 8301 if you have questions about plumbing requirements.
11. Type I hoods with fire suppression are required in areas where equipment produces high temperatures, grease and/or smoke. Type II hoods are used in areas producing steam, vapors, heat or odors without grease.
12. Shelving must be designed and constructed to it is easy to clean. Shelving located in wet areas (e.g. warewashing) must be constructed of a non- absorbent material such as metal. There should be enough space to clean behind shelves, or they should be sealed to the wall. Ensure shelving is mounted on legs is at least 6" above the floor for ease of cleaning, and to prevent contamination of stored items from splash when cleaning.
13. Ensure that there are sufficient work surfaces and space for the projected food flow.

Summary

Please contact us prior to submitting other file formats. We recommend that plans be submitted to AHD early in the planning process to avoid delays in obtaining building permits. Plans are required to be submitted at least 30 days prior to beginning construction or remodeling. Once plans are approved you may submit your Application for Health Permit. The opening inspection may be scheduled to take place after construction/remodeling is complete and prior to food and supplies being brought into the facility. Please contact our office at 343-4200 to schedule the opening inspection.

- Please contact the following agencies to discuss their requirements: Development Services 4700 Elmore Rd, Anchorage, AK 99507 (907)343-8301
- Municipal Clerk 632 W 6th Ave, Suite 250, Anchorage, AK 99501 (907) 343-4311 (*NOTE: this is only required for mobile food units that are required to have a roving vender license.*)

A copy of the Anchorage Food Code (AMC 16.60) is available at our office at 825 L St, Suite 300, and also available online at <http://www.muni.org/foodcode>. For further information, please call Environmental Health Services, Food Safety and Sanitation Program at 343-4200.