



County of San Diego

Department of Environmental Health | Food and Housing Division

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FACILITIES THAT REQUIRE PLAN CHECK REVIEW

The Food and Housing Division (FHD) of the Department of Environmental Health (DEH) regulates all retail food facilities, cottage food operations, public pools, body art facilities and some massage establishments in the County of San Diego, implementing state law and the San Diego County Code (SDCC) of Regulatory Ordinances. The Plan Check Unit reviews and approves plans for the construction and remodeling of health-regulated facilities. Fees for plan review will be assessed based on the scope of work. The Building Department requires that plans for non-health regulated facilities be reviewed by FHD. The plan however, can be reviewed during an office appointment where a fee will be assessed and the plan will be stamped as *Non-Health Regulated* once approved.

RETAIL FOOD FACILITIES AND WHOLESALE WAREHOUSES

Section 114380(e) of the California Retail Food Code requires that plans for health-regulated retail food facilities be reviewed and approved by FHD before issuance of a building permit. Title 6 of the SDCC also requires that plans for a new or remodeled non-processing wholesale warehouse be reviewed and approved by FHD. Plans and specifications for all new construction, remodel or alteration shall be submitted to the Plan Check Unit.

COTTAGE FOOD OPERATIONS

Private residences operating as a Cottage Food Operation must obtain a permit or registration from FHD, but are not required to submit plans to the Plan Check Unit.

PUBLIC POOLS

Section 3103B.1 of Title 24, Part 2, Chapter 31 B of the California Building Code states that a person proposing to construct, renovate or alter a pool, ancillary facilities or equipment and appurtenances shall submit plans and specifications detailing compliance with this chapter to the enforcing agent for review and written approval prior to commencing construction. Persons intending to change or replace units shall first be cleared by the enforcing agent before substitution, if not using an exact duplicate of the units being changed or replaced. A local building department shall not issue a permit for a public pool or ancillary facility until the plans have been approved by the enforcing agent.

A public pool is defined as an artificial basin, chamber or tank constructed or prefabricated with impermeable surfaces that is used, or intended to be used, for public swimming, diving or recreational activities but does not include individual therapeutic tubs or baths where the main purpose is the cleaning of the body. Any manmade lake or swimming lagoon with a sand beach or sand bottom is not a public pool. Spray grounds with recirculated water intended for human interaction are a type of public pool. Only private pools maintained by an individual for the use of family and friends are exempt from the provisions of this Chapter. Plan approval is required by FHD for any change to the pool or ancillary structures and equipment provided and maintained in connection with pools, including but not limited to:

- | | |
|--------------------------------|---------------------------|
| 1- Dressing rooms/Locker rooms | 7- Disinfecting equipment |
| 2- Shower rooms | 8- Filtration equipment |
| 3- Toilet facilities | 9- Pumping equipment |
| 4- Decks | 10- Safety equipment |
| 5- Fences | 11- Piping |
| 6- Solar Heating Systems | 12- Resurfacing |

FACILITIES THAT REQUIRE PLAN CHECK REVIEW (Continued)

BODY ART FACILITIES

Plans must be submitted for review when a tattoo, permanent cosmetic, branding or piercing business is constructed or remodeled. Plans and specifications for such new construction, remodel or alteration shall be submitted to the FHD Plan Check Unit. The local building official may require plans as well. California Health & Safety Code (CHSC), section 119312(f), part of the Safe Body Art Act (SBAA).

Examples of businesses regulated by FHD that may require plans when they are being constructed (new sites) or are remodeled:

- | | |
|----------------------------------------------------------------|---------------------------------------------------------------------------------------------------------------------------------------------|
| <input type="checkbox"/> Restaurant | <input type="checkbox"/> Public Pools |
| <input type="checkbox"/> Cafeteria (public or private schools) | <input type="checkbox"/> Non-Processing Wholesale Warehouse |
| <input type="checkbox"/> Bar (tavern / pub)* | <input type="checkbox"/> Produce Market (retail/wholesale) |
| <input type="checkbox"/> Snack Bar | <input type="checkbox"/> Meat/Seafood Market |
| <input type="checkbox"/> Bakery | <input type="checkbox"/> Pool Hall that sells food |
| <input type="checkbox"/> Bakery processing | <input type="checkbox"/> Jail (substation/holding cells) |
| <input type="checkbox"/> Caterer | <input type="checkbox"/> Labor Camp Cafeteria |
| <input type="checkbox"/> Confectionery | <input type="checkbox"/> Massage Establishment (in some cities) |
| <input type="checkbox"/> Concession Stand (permanent) | <input type="checkbox"/> Body Art Facility including mobile (tattoo/
permanent cosmetics/piercing other than
mechanical ear piercing) |
| <input type="checkbox"/> Concession Stand (temporary event) | <input type="checkbox"/> Camp Ground |
| <input type="checkbox"/> Food Commissary | <input type="checkbox"/> Farm Stand or Agricultural Homestay |
| <input type="checkbox"/> Food Vending Vehicle Commissary | <input type="checkbox"/> Bed and Breakfast Facilities |
| <input type="checkbox"/> Mobile Food Facility (vehicle/cart) | <input type="checkbox"/> Licensed Health Care Facility Cafeteria |
| <input type="checkbox"/> Grocery (retail/dairy/wholesale) | <input type="checkbox"/> Church or other Non-profit Kitchen** |
| <input type="checkbox"/> Ice Storage | |
| <input type="checkbox"/> Liquor Store | |
| <input type="checkbox"/> Mini-Mart/Convenience Market | |

* Exemptions may apply to brewery and winery tasting rooms.

** Please refer these kitchens to FHD; their permit status will be determined based on the scope of their food services. FHD will stamp plans as *Non-Health Regulated* if appropriate.

Please note: Appointments are required for review of plans.

DEH-FHD CONTACT INFORMATION:

Plan Check Technical Questions	(858) 505-6659
Plan Check Scheduling Line	(858) 505-6660
FHD Permits Information	(858) 505-6666
FHD Duty Specialist	(858) 505-6900
FHD Complaint Line	(858) 505-6903
FHD Foodborne Illness Line	(858) 505-6814