

County of San Diego, Department of Environmental Health Food and Housing Division

P.O. Box 129261, San Diego, CA 92112-9261
Phone: 858-505-6900 FAX: 858-505-6998
1-800-253-9933

Retail Market Conversions for Fresh Produce Plan Check Requirements

The Food and Housing Division (FHD) of the Department of Environmental Health (DEH) regulates all retail food facilities in the County of San Diego, including retail food markets. Permitted markets that wish to add sales of produce, dairy or eggs must coordinate with FHD's Plan Check program and submit their plan and procedures for review and approval. The Plan Check Specialist will verify that the necessary food processing, storage and display equipment for the proposed food sales are provided. The proposed equipment must be certified for sanitation by an American National Standards Institute (ANSI) accredited certification program. Some of the certification programs are National Sanitation Foundation (NSF), ETL Sanitation, and UL Sanitation.

Refrigerators and other equipment not bearing one of these sanitation standard marks are for domestic use and not approved for use in commercial food facilities. The commercial standards may specify limits on the refrigerator use. For example, the refrigerator may only be approved for storage and display of prepackaged non-perishable beverages. This certified type of refrigerator is not approved for the cold storage of potentially hazardous food (PHF).

Based on the scope of the project or equipment addition, if the building department does not require a building permit and plan submittal, FHD's Plan Check review and approval process may be accomplished by applying for a field consultation. An extensive remodel will require plan submission; all applicable fees for cost of service will apply. All necessary permits and approvals with the local building official must also be obtained.

Trimming and cutting of produce will require sinks with a ANSI certified sanitation standard dedicated to the washing of produce and utensils. A separate sink for the washing of hands is needed for food handlers in the processing area. If produce is prepared for ready consumption, a food prep sink may also be required. The installation of these sinks will require submission of plans to the Plan Check unit and local building official for the plumbing installation. Plan submission requirements can be found in the Construction Guide posted on the DEH website noted below. If the produce sales are limited to prepackaged, or whole non- leafy produce not requiring trimming or cutting, then no additional food processing sinks would be required.

Additional information about plan check requirements are posted at FHD's plan check web page. Please visit: <http://www.sdcounty.ca.gov/deh/food/foodplanchek.html> or contact us Plan Check Technical line at 858-505-6659. Public information and scheduling services are available at 858-505-6660. The FHD Plan Check offices are located at 5500 Overland Ave. San Diego, CA 92123



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PLAN CHECK INSPECTION CHECKLIST

For a preliminary self appraisal of the facility this check list may be used with the plan check construction guide.

ENCLOSURE

- Vermin proof: no gaps around doors, windows, and penetrations into walls.

EXTERIOR DOORS

- Self-closing and tight fitting

RESTROOM

- Self-closing and tight-fitting door
- Stocked with soap and single service paper towels
- Provided with ventilation (exhaust fan, operable screened window, air shaft)

MOP SINK

- Floor-mounted and fitted with an approved backflow prevention device

PLUMBING

- Lavatories and hand sinks are have warm water between 100°F to 108°F through a mixing valve or combination faucet
- If using self-closing or metered faucets, ensure at least 15 seconds of water supply without reactivation

WATER HEATER

- Provides 120°F water supply to all sinks
- Adequate capacity, see water heater sizing guide at DEH plan check website

BUILDING PERMIT FINAL (if applicable)

- Mechanical, Plumbing and Electrical requirements

FINISH SCHEDULE

- Restroom, mop sink, storage, food processing areas

FLOORS

- Approved material (durable, cleanable)

COVERED BASE

- Approved material-same as floor material or sample submitted
- 4-6 inches up the walls
- 3/8" radius

CEILINGS (in restroom food processing areas and mop sink area only)

- Durable, smooth, non-absorbent, easily cleanable

WALLS (in restroom, behind utility sinks as needed and mop sink area only)

- Approved water resistant material
- Mop and utility sinks: 8 feet high; restroom: 4 feet high

REFRIGERATION UNIT

- Approved and in good repair.
- Maintaining 41°F if used to store potentially hazardous foods.
- Provided with floor sink if not self-contained