

Clarke County
100 N Buckmarsh St
Berryville, VA 22611
(540) 955-1033

Frederick/Winchester
107 N Kent St, Ste 201
Winchester, VA 22601
(540) 722-3480

Page County
75 Court Lane
Luray, VA 22835
(540) 743-6528

Shenandoah County
494 N Main St, Ste 100
Woodstock, VA 22664
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Warren County
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Front Royal, VA 22630
(540) 635-3159

Food Establishment Plan Review

The Virginia Food Regulations require submission of “plans and specifications for review and approval” prior to the “construction, conversion, remodeling or change of type or operation” of a Food Establishment (12VAC5-421-3600). This Plan Review packet is intended to help you through the plan review process and to assure that your food establishment meets the requirements before issuing a permit.

This packet consists of the following information:

- Food Establishment Plan Review Worksheet
- Food Establishment Permit Application
- ANSI-CFP Accredited Food Protection Manager Courses

Plan Review Process Overview

- Review the documents listed below and complete the Plan Review Worksheet and the Permit Application.
- Submit documents, Plan Review Worksheet and Permit Application along with payment for the Plan Review Fee (\$40) and Permit Application Fee (\$40) to your local Health Department.
- An Environmental Health Specialist (EHS) will review your documents and work with you to identify any necessary changes and ensure your establishment complies with regulations. During this phase, a walkthrough of the facility may be conducted to provide feedback.
- Once the Plan Review is completed, the EHS will schedule a pre-opening inspection when construction is completed and a Certificate of Occupancy has been issued. A temporary Permit can then be issued.
- A final inspection will be conducted after opening, and a Permit can be issued.

Documents For New or Renovated Establishments

- Completed Plan Review Worksheet & Permit Application + fees
- Proposed menu
- A list of food suppliers
- Easy to read blueprint drawing of the facility including all rooms, equipment placement, seating diagram, utilities (plumbing and lighting), and finish schedule.
- Equipment list: include make and model numbers, and specification sheets
- Proof of Demonstration of Food Safety Knowledge (Certified Food Protection Manager (CFPM))

Documents For Change of Ownership

- Permit Application + application fee
- Copy of any menu changes
- A list of food suppliers
- A list of any equipment changes
- Proof of Demonstration of Food Safety Knowledge (Certified Food Protection Manager (CFPM))

Additional Agencies To Contact For New Facilities/Change of Ownership

Clarke County

Building: 540-955-5112
Business License: 540-955-5108
Zoning: 540-955-5132

Warren County

Building: 540-636-9973
Business License-
Town: 540-635-7799
County: 540-635-2651
Electric Department: 540-635-3027
Fire Department: 540-636-3830
Planning & Zoning-
Town: 540-635-4236
County: 540-636-3354
Public works: 540-635-7819

Frederick County

Building: 540-665-5650
Business License: 540-665-5681
Fire Marshall: 540-665-6350
Virginia ABC: 540-465-8903
Zoning: 540-665-5651

Shenandoah County

Business License-
Edinburg: 540-984-8521
New Market: 540-740-3432
Strasburg: 540-465-9197
Woodstock: 540-459-3621
Fire Marshall: 540-459-6167
Toms Brook-Maurertown Sanitary
District: 540-459-9784
Zoning: 540-459-6190

Page County

Building Office: 540-743-6674
Business License & Zoning-
Page County: 540-743-6674
Town of Luray: 540-743-5511
Town of Shenandoah: 540-652-8164
Town of Stanley: 540-778-3454

City of Winchester

Rouss City Hall: 540-667-1815
Business License: Ext. 1445
Zoning & Inspections: Ext. 1419
Building Officials: Ext. 1419
Fire Marshall: 540-662-2298

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Application for a Department of Health Food Establishment Permit

Establishment Information				
Printed on permit	Establishment	Owner*	Applicant	
	Specific location, mobile unit etc. where product will be sold or distributed. (e.g. "Main Street Grill")	Association, corporation, individual, partnership, or other legal entity. (e.g. "MSG Partners, LLC")	Person directly responsible for establishment, local point of contact. (e.g. "John Doe – Manager")	
Name:				
Address: <small>Indicate your preferred billing address.</small>	<input type="checkbox"/> Billing Address	<input type="checkbox"/> Billing Address	<input type="checkbox"/> Billing Address	
Phone:				
Mobile:				
Email:				
Owner is: <input type="checkbox"/> **Association <input type="checkbox"/> **Corporation <input type="checkbox"/> Individual <input type="checkbox"/> **Partnership <input type="checkbox"/> *Other: _____ <small>**Attach a list (names, titles & addresses) of the persons comprising legal ownership including owners & officers; local resident agent if applicable</small>				
Name/title/contact info of Applicant's immediate supervisor (e.g. regional supervisor, district manager, etc.) if applicable: _____				
Establishment Type		Application Type	Dates & Times of Operation	
<input type="checkbox"/> Restaurant	<input type="checkbox"/> Renewal Permit # _____ <small>(Can be found on Invoice or Permit)</small>	<input type="checkbox"/> Change of Ownership**	Sun. _____	<input type="checkbox"/> Year-round <input type="checkbox"/> Seasonal Dates:
<input type="checkbox"/> Mobile Unit			Mon. _____	
<input type="checkbox"/> Adult Home	<input type="checkbox"/> New Establishment**	<input type="checkbox"/> Remodel**	Tue. _____	Total Seating
<input type="checkbox"/> School			Wed. _____	Indoor: Outdoor:
<input type="checkbox"/> Concessions	<small>**An additional plan review packet must be completed for new construction, remodels, and some changes of ownership</small>		Thu. _____	Smoking
<input type="checkbox"/> Other:			Fri. _____	<input type="checkbox"/> Prohibited <input type="checkbox"/> Allowed
			Sat. _____	<input type="checkbox"/> Allowed w/ Restrictions

<p>Health Department Use Only</p> <p>Amount Paid \$ _____ Receipt # _____</p> <p><input type="checkbox"/> Cash <input type="checkbox"/> Credit Card _____ <input type="checkbox"/> Check # _____</p> <p>EHD: <input type="checkbox"/> Entered <input type="checkbox"/> Scanned <input type="checkbox"/> Payment OSS: _____</p>	<p style="text-align: center;"><i>Date Rec'd</i></p>
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Water & Waste Disposal

*Water sample required prior to permit issuance	Water	Sewer
Public (Name)	<input type="checkbox"/>	<input type="checkbox"/>
Private (Type)	* <input type="checkbox"/>	<input type="checkbox"/>
Trash Disposal		

Food Preparation

Does the establishment:

- Prepare, offer for sale, or serve “potentially hazardous food” (food that requires temperature control for safety – e.g. meats, cheeses, soups, pasta, cooked vegetables, sliced fruit, etc.): Yes No
 - Only to order upon a consumer’s request: Yes No
 - In advance quantities: Yes No
 - Using time as the public health control (i.e. not temperature controlled): Yes No
- Prepare potentially hazardous food in advance using a food preparation method that involves two or more steps which may include combining potentially hazardous food ingredients, cooking, cooling, reheating, hot or cold holding, freezing, or thawing? Yes No
- Prepare food as specified under (2) for delivery to and consumption at a location off premises of the food establishment where it is prepared (i.e. catering)? Yes No
- Prepare food as specified under (2) of this section for service solely to a “highly susceptible population” (i.e., the elderly, children, or those with weakened immune systems)? Yes No
- Does not prepare, but offers for sale only prepackaged foods that is not potentially hazardous? Yes No
- Prepares only food that is not potentially hazardous? Yes No

I/we attest to the accuracy of the information provided, affirm to comply with the Food Regulations and allow the regulatory authority access to the establishment at any reasonable time to inspect, conduct tests or collect samples as required.

Signature: _____ Title: _____

Print Name: _____ Date: _____

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Food Establishment Plan Review Worksheet

Food Supplier List		
Company Name	Contact Information	Foods Supplied
Equipment List		
Major Equipment	Model Numbers	

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Interior Finish Schedule
Please list all of the materials in the areas below

Floors
<i>All floor/wall junctures in the kitchen, food service areas, food storage areas and bathrooms must be covered</i>

Kitchen	
Foodservice Area	
Bathrooms	
Food Storage Areas	
Coving Type	

Walls
<i>Walls must be smooth, easily cleanable and washable</i>

Kitchen	
Foodservice Area	
Bathrooms	
Food Storage Areas	
Coving Type	

Ceilings
<i>Ceilings must be smooth, easily cleanable and washable</i>

Kitchen	
Foodservice Area	
Bathrooms	
Food Storage Areas	
Coving Type	

Construction Guidelines - Board of Health Food Regulations: 12VAC 5-421

Equipment & Placement		
<i>Section</i>	<i>Code</i>	<i>Compliance: Yes/NA</i>
1080	All equipment in the food service facility shall be designed to be smooth, durable and easily cleanable.	
1560	Unless moveable, equipment must be sealed in place, or at least six inches above the floor in order to be accessible for cleaning along all sides.	
1560	Unless moveable, countertop equipment must be elevated on four inch legs for cleanability purposes.	
0610	Equipment for cooling and cold holding must be of adequate size to allow for food product to be stored at least six inches off the floor.	
1450	Equipment for cooling, heating, and holding of cold and hot food shall be sufficient in number and capacity, and capable of providing food temperatures as specified per Virginia Board of Health Food Regulations Part III 12VAC 5-421-260 et seq.	
1370	A chemical sanitizing ware-washer must be equipped with an audible or visual alarm indicating when more sanitizer needs to be added, per 12VAC 5-421-1370.	
2190	Hand-washing facilities, with a minimum temperature of 100°F, must be in place and accessible at all times in areas of the kitchen involving food preparation, food dispensing or warewashing.	
Supply/Storage/Service		
<i>Section</i>	<i>Code</i>	<i>Compliance: Yes/NA</i>
	Service entry for deliveries	
3140	Area(s) designated for employees to eat, drink, store personal items, and use tobacco shall be separated from areas used for food preparation, storage, service, or utensil washing/storage.	
3340	Poisonous or toxic materials shall be stored in area(s) with sufficient mechanical ventilation where they cannot contaminate food, equipment, utensils, or single service items.	
650 2000	Food/Utensils shall be protected and properly dispensed while in service in a manner to where they are not exposed to splash, dust, or contamination (e.g. buffet sneeze guards).	
Floors, Walls & Ceilings		
<i>Section</i>	<i>Code</i>	<i>Compliance: Yes/NA</i>
2810	Floors, walls, and ceilings shall be designed, constructed, and installed so that they are smooth, and easily cleanable except anti-slip floor coverings or applications which may be used for safety reasons.	
2930	Outer openings, inclusive of doors and windows, need to be protected (i.e. self-closing, tight fitting, and screened).	

Disclaimer

The Commonwealth of Virginia Board of Health Food Regulations, 12VAC 5-421 are the primary regulatory statutes which address the operation of food service establishments. These guidelines are intended to aid in the facilitation of proper foodservice facility design.

Plumbing		
Section	Code	Compliance: Yes/NA
2260	All plumbed equipment must be installed to prevent back siphonage, in accordance with the Virginia Uniform State Wide Building Code (13-VAC-5-61), including the carbonator at the soda dispenser.	
	Any equipment that is graded to drain outside of the unit must not create an employee safety hazard (i.e. slip/trip hazards).	
	All wastewater lines should be shielded to intercept potential drips in areas of food storage, preparations, and service.	
	Utility service lines and pipes may not be unnecessarily exposed; all exposed pipes, conduits, and junction boxes in food preparation areas shall be installed so they do not obstruct or prevent cleaning of the floors, walls, and ceilings.	
2120	The facility's water system shall be of sufficient capacity to meet the water demands of the establishment. Hot water heater make/model: _____ <input type="checkbox"/> Gas (BTU) <input type="checkbox"/> Electric (KW) Tank size (gal): _____	
1460	The three compartment sink must be large enough to accommodate immersion of the largest piece of equipment.	
1200 1380 1690	On a high temperature sanitizing dishwasher a rinse-flow pressure gauge is required, and shall be in increments of 1 pound per square inch (PSI) in the 15-25 PSI range.	
	Depending on menu, a food preparation sink may be required, indirectly plumbed.	
2250	At least once service sink shall be provided and conveniently located for the cleaning of maintenance utensils, mops etc. If a pre-mix chemical system is to be installed at the mop sink, it is suggested that a separate faucet be installed for this purpose.	
Lighting		
Section	Code	Compliance: Yes/NA
3080	Lighting intensity shall be: <ul style="list-style-type: none"> ● 10 foot candles (FC) at a distance of 30 inches above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning; ● 20 foot candles where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption; inside equipment such as reach-in and under-counter refrigerators; at a distance of 30 inches above the floor in areas used for hand-washing, warewashing, and equipment and utensil storage, and in toilet rooms; and ● 50 foot candles at a surface where a food employee is working with food or working with utensils or equipment such as knives, slicers, grinders, or saws where employee safety is a factor. 	
Restrooms		
Section	Code	Compliance: Yes/NA
2920	A restroom located within the facility shall be provided with a tight fitting and self-closing door.	
2660	Women's restroom must contain a covered trash receptacle.	
3020 3030 3045	Hand soap dispensers, paper towel dispensers/automatic hand dryers, and hand-washing signs shall be made available at all lavatories.	

Pre-Opening Guidelines

Food Preparation

Check categories of Time/Temperature Control for Safety (TCS) foods to be handled, prepared, and served.

1. Thin meats, poultry, fish, eggs (hamburger, sliced meats, fillets)	<input type="checkbox"/> Yes <input type="checkbox"/> No
2. Thick meats, whole poultry (roast beef, whole turkey, chickens, hams)	<input type="checkbox"/> Yes <input type="checkbox"/> No
3. Cold processed foods (salads, sandwiches, vegetables, sprouts)	<input type="checkbox"/> Yes <input type="checkbox"/> No
4. Hot processed foods (soups, stews, rice, noodles, gravy, casseroles)	<input type="checkbox"/> Yes <input type="checkbox"/> No
5. Bakery goods (pies, custards, cream fillings, & toppings)	<input type="checkbox"/> Yes <input type="checkbox"/> No
6. Are meats, poultry, fish, eggs prepared from raw product? If yes, will any product be served raw or undercooked? If an animal food such as beef, eggs, fish, lamb, milk, pork, poultry, or shellfish is served or sold raw, undercooked, or without otherwise being processed to eliminate disease causing microorganisms (pathogens) the consumer must be made aware of the risk by providing the following written information: <i>Disclosure: Animal foods that are, or can be ordered raw or undercooked must be clearly identified.</i>	<input type="checkbox"/> Yes <input type="checkbox"/> No
7. Will a consumer advisory be in place?	<input type="checkbox"/> Yes <input type="checkbox"/> No
8. Will facility be engaging in reduced oxygen packaging (ROP)?	<input type="checkbox"/> Yes <input type="checkbox"/> No

Food Supplies & Cold Storage

1. What is the projected frequency of deliveries? _____
2. Provide information on the amount of space (in cubic feet) allocated for: Dry Storage _____ Refrigerated Storage _____ Frozen Storage _____
3. Will raw meats, poultry, and seafood be stored in the same refrigerators and freezers with cooked/ready-to-eat foods? <input type="checkbox"/> Yes <input type="checkbox"/> No If yes, how will cross-contamination be prevented? _____
4. Does each refrigerator/freezer have a thermometer located in warmest area of the unit (i.e. near door)? <input type="checkbox"/> Yes <input type="checkbox"/> No
5. Is there a bulk ice machine available? <input type="checkbox"/> Yes <input type="checkbox"/> No If yes, how often will this machine be washed, rinsed, & sanitized? _____

Thawing Method	
1. Product will be taken from a freezer and placed for thawing in a refrigerator maintaining a temperature of 41°F (5°C)?	<input type="checkbox"/> Yes <input type="checkbox"/> No
2. Frozen product will be completely submerged under running water at a temperature less than 70°F (21°C) and for a period of time that does not allowed thawed portions to rise above 41°F (5°C), for more than four hours?*	<input type="checkbox"/> Yes <input type="checkbox"/> No
<i>*Counting the time the food is exposed to running water, time needed for preparation for cooking, and time needed to lower food temperature to 41°F (5°C) for refrigerated cold holding.</i>	
3. Thawed in a microwave oven and immediately transferred to conventional cooking equipment, with no interruption as part of the cooking process?	<input type="checkbox"/> Yes <input type="checkbox"/> No
4. Product will be cooked from Frozen state?	<input type="checkbox"/> Yes <input type="checkbox"/> No
5. Using any procedure if a portion of frozen ready-to eat food is thawed and prepared for immediate service in response to an individual consumer's order?	<input type="checkbox"/> Yes <input type="checkbox"/> No
6. Other:	<input type="checkbox"/> Yes <input type="checkbox"/> No
Cooking	
1. Will food product thermometers be used to measure final cooking/reheating/temperatures of potentially hazardous foods?	<input type="checkbox"/> Yes <input type="checkbox"/> No
2. Does facility have a thin diameter thermometer probe to comply with current VDH regulations? <i>Required for cooking of thin foods.</i>	<input type="checkbox"/> Yes <input type="checkbox"/> No

Minimum time & temperature for cooking products with convection/conduction heating equipment			
Product	Temp/Time	Product	Temp/Time
Beef Roasts	130°F (121 min)	Pork	145°F (15 sec)
Solid Seafood Pieces	145°F (15 sec)	Comminuted Meats/Fish	155°F (15 sec)
Other TCS foods	145°F (15 sec)	Stuffed Meats/Fish/Pasta/Poultry	165°F (15 sec)
Eggs – Immediate Service*	145°F (15 sec)	Poultry	165°F (15 sec)
<i>*Eggs served to highly susceptible populations must be pasteurized.</i>			
Eggs – Holding*	155°F (15 sec)	Reheated TCS foods	165°F (15 sec)
<i>*Eggs served to highly susceptible populations must be pasteurized.</i>			

Hot/Cold Holding	
1. How will hot TCS foods be maintained at 135°F (57°C) or above during holding for service?	
2. How will cold TCS foods be maintained at 41°F (5°C) or below during holding for service?	
Cooling Method	
<i>Please indicate how potentially hazardous foods will be cooled to 41°F (5°C) within 6 hours (140°F to 70°F in 2 hours and 70°F to 41°F in 4 hours). More than one method may apply.</i>	
1. Placing the food in shallow pans	<input type="checkbox"/> Yes <input type="checkbox"/> No
2. Separating the food into smaller or thinner portions	<input type="checkbox"/> Yes <input type="checkbox"/> No
3. Using rapid cooling equipment	<input type="checkbox"/> Yes <input type="checkbox"/> No
4. Stirring the food in a container placed in an ice water bath	<input type="checkbox"/> Yes <input type="checkbox"/> No
5. Using containers that facilitate heat transfer	<input type="checkbox"/> Yes <input type="checkbox"/> No
6. Adding ice as an ingredient	<input type="checkbox"/> Yes <input type="checkbox"/> No
7. Other	<input type="checkbox"/> Yes <input type="checkbox"/> No
Reheating	
1. How will hot TCS foods be maintained at 135°F (57°C) or above during holding for service?	
2. How will cold TCS foods be maintained at 41°F (5°C) or below during holding for service?	
Preparation	
1. Please list categories of foods prepared more than 12 hours in advance of service.	
2. How will in use cooking equipment, cutting boards, counter tops, and other food contact surfaces which cannot be submerged in sinks or put through a dishwasher be sanitized every 4 hours? Chemical Type _____ Concentration _____ Available test kit: <input type="checkbox"/> Yes <input type="checkbox"/> No	
3. Has the facility developed the required written or verbal health policy, per VDH regulations, to restrict food workers who are sick or have infected cuts and lesions? <input type="checkbox"/> Yes <input type="checkbox"/> No	
4. Will all produce be washed on-site prior to use? If yes, how often will this machine be washed, rinsed, & sanitized? _____	
5. Describe the procedure used for minimizing the length of time TCS foods will be kept in the temperature danger zone (41°F - 135°F) during preparation.	

Highly Susceptible Populations

1. Will the facility be serving highly susceptible populations (i.e. Childcare facility, Nursing Home, Hospital, etc)?	<input type="checkbox"/> Yes <input type="checkbox"/> No
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2. If yes, will the facility comply with the requirements specified in 12VAC 5-421-950?	<input type="checkbox"/> Yes <input type="checkbox"/> No
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Hazard Analysis and Critical Control Points (HACCP) & Variances

The following procedures require a HACCP plan and a variance as prescribed in 12VAC 5-421 (2017 version).

Select any that apply to this establishment.

(Italics = HACCP plan required, variance not required)

<input type="checkbox"/>	Smoking food as a method of food preservation rather than as a method of flavor enhancement
<input type="checkbox"/>	Curing food
<input type="checkbox"/>	Using food additives or adding components such as vinegar as a method of food preservation rather than as a method of flavor enhancement or to render a food so that it is not a time/temperature control for safety food
<input type="checkbox"/>	<i>Reduced oxygen packaging w/ 2 barriers</i>
<input type="checkbox"/>	Reduced oxygen packaging w/ 1 barrier
<input type="checkbox"/>	Operating a molluscan shellfish life-support system display tank used to store or display shellfish that are offered for human consumption
<input type="checkbox"/>	Custom processing animals that are for personal use as food and not for sale or service in a food establishment
<input type="checkbox"/>	Sprouting seeds or beans
<input type="checkbox"/>	<i>Fresh (non-pasteurized) eggs in recipes in which more than one egg is broken and the eggs are combined for Highly Susceptible Populations (HSP)</i>
<input type="checkbox"/>	<i>Freshly squeezed juice for Highly Susceptible Populations (HSP)</i>
<input type="checkbox"/>	Any other process that the regulatory authority requires (e.g. sprouting beans or seeds)

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12VAC5-421-55: Certified Food Protection Manager

Requirements

- At least one employee with supervisory and management responsibility and the authority to direct and control food preparation and service shall be a certified food protection manager, demonstrating proficiency of required knowledge and information through passing a test that is part of an accredited program.
- This section does not apply to food establishments that serve only non-temperature control for safety food and food establishments where food handling does not exceed reheating and/or cold holding of commercially processed and packaged ready-to-eat food.
- For purpose of enforcement, this section will take effect on July 1, 2018.

Certification

The following five programs are recognized by the Virginia Department of Health:

<u>National Restaurant Association</u> https://servsafe.com ServSafe Food Protection Manager Certification Program	<u>National Registry of Food Safety Professionals</u> https://nrfsp.com Food Protection Manager Certification Program International Certified Food Safety Manager
<u>360training.com, Inc</u> https://360training.com/learn2serve Learn2Serve Food Protection Manager Certification Program	<u>Above Training/StateFoodSafety.com</u> https://statefoodsafety.com Certified Food Protection Manager Exam
<u>The Always Food Safe Company, LLC</u> https://alwaysfoodsafes.com	<u>Prometric, Inc.</u> https://prometric.com/foodsafety Food Protection Manager Certification Program

Please provide Food Protection Manager Certification documentation with all applications for any renewal of a food facility, new establishment, or for temporary food establishments that do not fall under the exemptions above.

Inspections & Enforcement

Types of Inspections

- **Construction:** An inspection that will be completed when requested by the owner, involving the Environmental Health Specialist (EHS) evaluating the facility in respect to the original approved design. The EHS will specifically look at flow of operations, equipment requirements, design and construction, plumbing, etc.
- **Pre-opening:** An inspection required prior to opening a facility. The establishment must be “ready to open,” and will be evaluated as such. Proof of approval from the building department will need to be provided at this inspection.
- **Routine:** This is an unannounced inspection during which the EHS will evaluate foodborne illness risk factors and good retail practices to determine compliance with VDH regulations.
- **Risk-Based:** This is a specialized inspection during which the EHS will evaluate specific foodborne illness risk factors to determine compliance with critical sections of the VDH regulations.
- **Follow-up Inspection:** An inspection conducted for the purpose of re-inspecting items that were not in compliance at a previous inspection.
- **Complaint Inspection:** An inspection conducted in response to a complaint received by the local health department. All complaints are addressed with the person in charge.

Enforcement

- **Suspension of permit:** A permit holder shall immediately discontinue operations and notify the regulatory authority if an imminent health hazard exists: A hearing is not required to suspend a permit, but the opportunity must be given for a hearing after the suspension is in effect. An imminent public health risk includes but is not limited to:
 - Fire
 - Flood
 - Extended interruption of electrical or water services
 - Sewage back-up
 - Misuse of poisonous or toxic materials
 - Onset of an apparent foodborne illness outbreak
 - Gross unsanitary occurrence or condition
 - Other circumstances that may endanger the public
- **Revocation of permit to operate:** A Food establishment’s permit may be revoked due to flagrant or continuing violation of any of the requirements of the Virginia Food Regulations, 12VAC 4-421. Prior to revocation of the permit, the permit holder will be afforded an opportunity to appeal the Health Department’s decision. Whenever a revocation has become final, the holder of the revoked permit may submit an application for a new permit. However, prior to the issuance of a new permit the food establishment must meet all application provisions of the Virginia Food Regulations, 12VAC 4-421.