



Wayne County Department of
Health, Veterans & Community Wellness

Warren C. Evans
Wayne County Executive

Wellness Services Division

Taco Bell of America
1 Glen Bell Way
Irvine, CA 92618

Re: Taco Bell
19000 Northline Rd.
Southgate, MI 48195
PLAN REVIEW #18-059

Dear Owner:

The submitted **revised plans** and specifications have been reviewed and **approved** on July 6, 2018 in accordance with Michigan Food Law, Public Act 92 of 2000, as amended. This approval authorizes you to begin **construction on a new foodservice facility**.

This approval is given with the following stipulations:

PLUMBING

1. The hot water generating unit proposed with 199,000 Btu's and 239 gallon per hour recovery rate is approved for the fixtures shown.
2. Waterlines feeding soft drink carbonators must be protected by an ASSE, 1022 double check valve with an intermediate atmospheric vent. It is recommended that a 100-mesh strainer should immediately precede the double check valve.
3. Provide an atmospheric vacuum breaker for chemical dispensers, 6" above the highest elevation of detergent.
4. Consult the local Building Department concerning adequate sizing of a grease trap and garbage disposal requirements.
5. The waste line from ice storage bins and ice storage machines shall not be directly connected with another waste line and shall be drained through an air gap.
6. Provide a sloped drainline from the beverage machines to an indirect waste. Provide a floor sink under Item S-547, self-service soda machine, for waste and show this on a revised plumbing plan. None shown on the plumbing plan.

33030 Van Born, Wayne, MI 48184 | T: 734-727-7000 | F: 734-727-7043

7. Provide adequate protection for the potable water in the facility. . Provide an adequate backflow protection on the waterline to the outside hose bib at the drive-thru. May install a *separate* designated RPZ and water line from the meter (as installed at another location) or install the backflow preventer above the drive-thru window.

FINISHES

8. All openings or gaps should be eliminated with proper trim. Caulking shall be reserved for seams only, i.e. under counter junctures, equipment to wall junctures and other areas not easily accessible for cleaning.
9. The kitchen floors shall be sloped to all floor drains if the material is textured and based on the method of cleaning.
- 9a. Provide a smooth, easily cleanable, and non-fissured ceiling above the self-serve beverage station

EQUIPMENT

- 10a. All food service equipment must meet ANSI/ NSF sanitation standards.
10. Food service equipment is to be mounted flush with the floor and walls and sealed or be installed on six-inch legs with sufficient clearance on all sides or be installed on casters to provide accessibility for cleaning purposes, i.e. provide casters on item s-739.
11. Countertop equipment that is not easily movable is to be installed on 4-inch legs with sufficient space all around for cleaning, or sealed in place, i.e. provide adequate space on the left side of the self-serve beverage machine, minimum of 4 inches.
12. Provide signs or posters at all handwashing sinks used by food service employees notifying them to wash their hands.
13. Provide protection from splash contamination on to food and clean utensils and equipment. Eliminate the lower rack units above the wash well of the 3-compartment sink.

VENTILATION

14. The ventilation system must meet the requirements of the Michigan Mechanical Code. Contact the local building department for approval and inspection. *Submit verification of local building department final approval when received (form enclosed).*

MISCELLANEOUS

15. The garbage/dumpster pad shall be constructed of nonabsorbent material such as concrete or asphalt and shall be SMOOTH, durable and sloped to drain.

ADMINISTRATIVE

16. Any change in the approved plans and specifications must be submitted to this Department and written approval obtained before construction. Any alterations of plans, after the plan review process has begun, may require a \$1,000.00 revision fee.
17. Approval of these plans by this Department does not negate the owner's responsibility to obtain all necessary permits and approvals from the local building department.
18. It is the owner's responsibility to distribute copies of this letter to all persons, contractors, etc. associated with the construction of the facility.
19. AN APPROVED SET OF PLANS IS REQUIRED ON THE JOB SITE
20. **OPENING INSPECTION** - The facility CANNOT be used, even for training purposes, until the Department conducts an inspection. It is your responsibility to notify us five (5) working days prior to opening date that the establishment is ready for inspection. Additional inspections not included as part of the plan review process will require a fee of \$550.00 per inspection.
Note: Our ability to schedule an inspection may take longer than five days.
21. THE LICENSE APPLICATION AND FEE FOR THE 2017/2018 STATE FOOD LICENSE MUST BE RECEIVED BY THIS DEPARTMENT BEFORE AN OPENING INSPECTION IS SCHEDULED.
22. A certified manager in a managerial capacity in the Wayne County Health Department's FOOD SERVICE CERTIFICATION COURSE or equivalent is mandatory prior to scheduling the pre-opening inspection. Please note, certification expires after 5 years.
23. Approval of these plans and specifications does not constitute endorsement or acceptance of the completed establishment (structure or equipment).
24. All equipment must be operational and in place at the time of inspection.
25. Any future food service equipment, which is to be added, must receive prior written approval from this department.
26. No food or single service items are allowed in the establishment until final approval is granted.
27. Approval of these plans and specifications and authorization for construction shall expire if work has not begun or has been interrupted for 1 year from the date of approval.

If you have any further questions, please feel free to call me at (734) 727-7450.

Sincerely,

Phyllis Ficzytz
Plan Review Environmentalist II



Warren C. Evans
Wayne County Executive

Wayne County Department of
Health, Veterans & Community Wellness

Wellness Services Division

The prescribed test and inspections indicate that the food service ventilation system complies in all respects with the Michigan Mechanical Code 2015 for the facility listed below.

Name of Establishment: _____

Address: _____

City: _____

Inspected By: _____ Date: _____

Signature: _____

Jurisdiction of Authority: _____

Please submit this form to:

33030 Van Born

Wayne, MI 48184

or

Fax to: 734-727-7165

For more information or questions call: 734-727-7400