



ANNE
ARUNDEL
COUNTY

MARYLAND
DEPARTMENT OF HEALTH

J. Howard Beard Health Services Building
3 Harry S. Truman Parkway
Annapolis, Maryland 21401
Phone: 410-222-7095 Fax: 410-222-7294
Maryland Relay (TTY): 711
www.aahealth.org

Frances B. Phillips, R.N., M.H.A.
Acting Health Officer

March 26, 2018

Bay Village Assisted Living, LLC
C/O John Degen
839 Bestgate Rd, Suite 400
Annapolis, MD 21401

RE: Bay Village Assisted Living
Permit#: BLD18-0027
FSF#: 0020093373

Dear Mr. Degen,

The Anne Arundel County Department of Health has received a submittal for the proposed Food Service Facility to be located at 979 Bay Village Dr, Annapolis, MD 21401.

A plan review was conducted and the following information is needed before final review can be concluded and the building permit can be released.

1. Provide a scaled floor plan showing the general layout of the food service facility, the location of all food service equipment, hand sinks, three compartment sinks, food preparation sinks, food preparation areas, ware washing areas, bar and beverage preparation areas, food storage areas, rest rooms, customer seating, walk-in refrigeration and freezer units, toxic storage areas, janitor's or utility closet and outdoor trash storage and disposal areas. Hand sinks are required in each food preparation, processing, utensil washing, bar and beverage preparation and restroom areas. The floor plan must provide adequate barriers to separate raw food preparation, handling and storage from ready to eat foods. The floor plan must show adequate refrigeration, cold holding, ice baths or blast chillers to cool foods within the prescribed time limits. **There is a café shown on the overall plans, but there is not an equipment plan and schedule provided for this location in the facility. There was not a café plan on the resubmitted food service drawings, but there is still a café area shown on overall plans.**

2. Provide the finish schedules for the floor, wall and ceiling surfaces throughout the food service facility. **FLOORS:** Indicate the type of floor materials that will be used throughout the food service facility. Floor surfaces in food preparation, food processing, food storage, utensil washing, dressing, locker and restroom areas and walk-in refrigerator and freezer units must be constructed of epoxy, sealed concrete, quarry tile, ceramic tile, commercial grade continuous sheet vinyl or similar material that makes the floor smooth, easily cleanable and durable. Carpet tiles are not allowed in areas where liquid food products are served, stored or displayed. **WALLS:** Indicate the type of wall materials that will be used throughout the food service facility. Wall surfaces must be constructed of a material that is smooth, washable and water and grease resistant to the highest level of splash or spray in food preparation, food storage, utensil washing and restroom areas. **CEILINGS:** Indicate the type of ceiling materials that will be used throughout the food service facility. Ceiling materials in food preparation, utensil washing areas, bars and beverage stations must have a smooth, easily cleanable surface, may not contain fiberglass backing and must be non-perforated. Exposed construction, such as exposed floor and ceiling rafters, trusses or beams, utility ducts and lighting must be limited to dry food storage areas or dining areas. **These have not been submitted/received by the Health Department. Provide information on these finishes in all food preparation and service areas. Specifications sheets are appreciated or a detailed explanation of the finishes in each applicable area.**
3. Confirm that all waste lines for three compartment sinks, dishwashing machines, food prep sinks, hand sinks, food preparation tables or counters containing sinks, steam tables, condensate lines, steam kettles, ice machines, drink stations, beverage dispensers, dipper wells, and similar types of equipment in which food, utensils, or food portable equipment must be designed as an individual waste line; may not be manifold or interconnected; and may not be directly connected to the drainage system. Each waste pipe must discharge into an open floor sink (12 inch x 12 inch) that is flush with the floor; accessible for cleaning and inspection; properly trapped, vented and provided with a one-inch air gap.
4. Confirm that all in counter hand sinks will drain to a floor sink with a 1" air gap.
5. Food waste grinders or garbage disposals must will not be connected to a sink drain that is used for food or ware washing. Food waste grinders shall be connected and trapped separately from other fixtures or sink compartments/drainboards. Food waste grinders must also be constructed to meet City of Annapolis Pretreatment Program's requirements. Contact Cindy Tait, City of Annapolis Pretreatment coordinator at (410) 263-7946 for more information. **It is noted that the food waste grinders were removed from the project, but there are still cut sheets in the cut sheet packet and still a disposer shown in the pantry by the café.**
6. Provide drawings and specifications of ventilation hoods over cooking, steaming and dishwashing equipment. Ventilation hoods must have a 12 inch overhang on all open sides or an 18 inch overhang if equipment has a pull out drawer like a charbroiler. Ventilation hoods must be designed to meet 20 cubic feet per minute as measured at the cooking surface. A field test using a smoke candle will be performed during the pre-opening inspection to determine whether the ventilation hood is capable of meeting this standard. **There are induction cookers shown on plans without the proper hood/ventilation system overhead. Specify and show on plans the proposed hood over the induction burners. The cut sheets provided still show an induction burner capable of heating to 500°F.**

7. What is being proposed to cook/hot hold on the induction burners?
8. Dishwasher cut sheets show high temperature models. Provide the information for the ventilation hoods over each dishwasher.
9. Indicate the materials that will be used in trash and grease storage areas and dumpster areas. Trash and grease storage areas used for trash containers, grease barrels and dumpsters must be located on a grease-resistant, durable surface such as sealed asphalt or a sealed concrete pad.

NOTE: 1. Further comments may be made contingent upon answers to these comments.

Please submit this information as soon as possible so a final review can be made. This information must be submitted to the City of Annapolis Planning and Zoning and the Anne Arundel County Health Department.

For more information regarding plan review requirements and step by step instructions for food service facilities undergoing new construction, remodeling or alterations, please visit our website at <http://www.aahealth.org/programs/env-hlth/food/food-const-plan-review-steps>.

If you should have any questions regarding this matter, please contact me at 410-222-7036 or hdwhit44@aacounty.org.

Sincerely,

Julianna White, R.E.H.S.
Housing & Food Protection Services
Bureau of Environmental Health

Cc: Grant Architects