



ANNE
ARUNDEL
COUNTY
M A R Y L A N D
DEPARTMENT OF HEALTH

J. Howard Beard Health Services Building
3 Harry S. Truman Parkway
Annapolis, Maryland 21401
Phone: 410-222-7036 Fax: 410-222-7678
Maryland Relay (TTY): 711
www.aahealth.org

Billie Penley, M.B.A.
Acting Health Officer

February 21, 2019

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

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

Dear Mr. Henry,

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. Has the proposed activity changed in the "Café 128" area?
2. 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. **The ACT-1 ceiling tiles do not appear to be approvable for use over food service areas. Provide a ceiling material in the pantry that meets the above requirements. Confirm all ceiling tiles, were applicable, meet these requirements.**
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. All in counter sinks must drain indirectly to a floor sink with a 1" air gap. This is not clear in all areas.
5. An additional hand sink is required in the back prep area by the work table and mixer in the kitchen. Specify and show location on revised plans.
6. All sinks in food preparation and service areas must be properly labeled for the proposed use of the sink (i.e. hand sinks and dumps sinks must be labeled properly)

NOTE: 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