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**Nilesh Kalyanaraman, M.D., F.A.C.P.**  
**Health Officer**

August 24, 2022

Permits By Pinecrest  
Attn: Spurge Eismeier  
136 Pinecrest Dr.  
Annapolis, MD 21403

**RE: Sweethearts Patisserie**  
Permit#: BLD22-0227  
FSF#: 0020091787

Dear Mr. Eismeier,

The Anne Arundel County Department of Health has received a submittal for the Food Service Facility located at 1410 Forest Drive, Annapolis, MD.

A preliminary plan review was conducted and the following information is needed before final review can be concluded and the building permit can be released. Note this is the first submission the Health Department has received. Health was not initially included on the original review as required.

1. Is the menu changing along with this renovation? If yes, submit an update menu.
2. All counters/cabinets shall be elevated on 6" legs and must open on the business side, on casters, or sealed completely (interior and exterior) to 1/32". **IF ANY SEWAGE DRAINS ARE LOCATED UNDER BOXED CABINETRY, THESE DRAINS MUST BE EXPOSED AND THE PARTICULAR CABINET SHALL BE SEALED FROM ADJACENT CABINETS TO PREVENT SEWAGE FROM SPREADING.**
3. All lights in food preparation, food storage, food service and utensil/dishwashing areas shall be shielded or rough-skin coated (shatterproof). This includes track and recess lights.

4. Please indicate that there will be at least 50 footcandles of light, which is required, on all work surfaces, in food processing/food preparation, and at least 20 footcandles of lighting at 30 inches from the floor in warewashing and bar areas, in storage areas, food areas, walk-in refrigerators, toilet rooms, locker rooms, and in garbage and in rubbish storage areas.
5. All equipment must be approved by (and marked as such) at least one of the following: NSF, ETL, UL to NSF standards, CRMA, or BISSC. Provide cut sheets indicating the manufacturer name and model number for all items.
6. If the three compartment sink is used for tasks other than warewashing, such as washing produce or thawing food, an automatic chemical dispenser must not be installed.
7. Dishwashing machines, sinks, condensate lines from refrigerators/walk-in boxes, steam kettles, ice machines, drink stations (especially with ice bins), beverage dispensers and similar types of equipment in which food, utensils, or food portable equipment are placed, may not be directly connected to the drainage system. Each waste pipe shall discharge into an open, accessible for cleaning and inspection, floor sink (12"x12") flush to the floor, which is properly trapped, vented and with a one-inch (1") air gap. **The in counter hand sink and the dump sink do not meet these requirements.**
8. All in-counter hand sinks must drain indirectly to a floor sink through an approved air gap.
9. All floor sinks and waste receptacles under case work shall be placed at the leading edge of the equipment and be accessible for both cleaning and inspection.
10. Are all food preparation surfaces stainless steel or approved food contact equipment?
11. What type of shelving will be provided in the storage area and in the walk-in boxes?
12. What takes place in the tasting area? Will items just be served in this space or will there be any prep or handling of the food by the employees?
13. The hand sinks must have splashguards or be adequately separated from adjacent food service equipment, prep areas, or utensil washing areas.
14. Ceiling covering materials in food preparation and utensil washing areas:
  - a) Have smooth, durable, washable surfaces;
  - b) Do not contain fiberglass backing; and
  - c) Non-perforated.

\*It is not clear of the ceiling tile over the employee area of the sales space. This is a food prep/handling area and will require ceiling tiles that meet the Code requirements above. Note Kitchen Zone tiles are not durable and therefore do not meet these requirements. Provide an alternative tile for ACT-2.
15. All containers in which food items will be stored (bulk bins, food storage containers, etc) must be food grade material.
16. The dumpster pad must be sealed (non absorbent). This must be completed prior to inspection.

17. Adequate facilities shall be provided for the orderly storage of employees' clothing and personal belongings. Specify and show on plans.
18. Specify and show toxic material storage on plans (this includes any and all cleaning supplies).
19. Indicate how exposed food will be protected from contamination. Provide a cross section drawing showing the elevation of the sneeze guard to demonstrate compliance with NSF standards. Sneeze guards must be a minimum height of 60 inches above the finished floor. Side sneeze guards must be a minimum depth of 18 inches.
20. Proofers/rack ovens/walk-in coolers/stationary equipment must have sufficient space to allow for cleaning on all sides or must be completely sealed to 1/32".
21. Openings into the building are effectively protected against the entrance of insects and rodents by:
  - a) Doors that are:
    - i) Tight; and
    - ii) Self-closing;
  - b) Screening on windows, doors, skylights, transoms, and other openings, which is:
    - i) Tight-fitting;
    - ii) In good repair; and
    - iii) Made of material that is not less than 16-mesh to the inch or equivalent.
22. Counter/tabletop equipment that weights greater than 80 pounds must be sealed in place or placed on legs to facilitate cleaning.
23. If a faucet is threaded and water is under continuous pressure, then backflow prevention will be required.
24. The drain lines from the ice machine and ice bin may not be manifolded.
25. Containers of food must be stored 18 inches above the floor or higher if food is exposed; except for metal beverage containers and cased food packaged in cans, glass, or other waterproof containers.
26. All custom millwork must be sealed to 1/32".
27. **This facility is located in the City of Annapolis you must pay a plan review fee of \$750.00 to the Anne Arundel County Health Department prior to issuance of any building permit.**
28. Will a dump sink be provided for the coffee operation?
29. What is your plan for renovation? Will you close your facility during construction? If so, for how long? If not, how will your current operations be protected during construction?

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 will be forwarded 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](mailto:hdwhit44@aacounty.org).

Sincerely,

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