MARYLAND DEPARTMENT OF HEALTH AND MENTAL HYGIENE CENTER FOR FOOD PROTECTION FACILITY AND PROCESS REVIEW - PLAN REVIEW SUBMISSION FORM

6 Saint Paul Street, Suite 1301, Baltimore, Maryland 21202 410-767-8400 · Fax 410-333-8931 · Toll Free 1-877-4MD-DHMH TTY for Disabled Maryland Relay Service 1-800-735-2258 · Web Site: http://ideha.dhmh.maryland.gov

PROJECT INFORMATION							
Project Name	Project Address		City		County	Zip Code	
Project Description	Facility Type		For On-farm Pro	Cess	ing only		
(Select Only One)	(Select only one)		(Check all that apply)				
□Prototype (new construction) □Prototype (remodel) □Processing (new construction) □Processing (remodel) □HACCP (prototypes only) □Equipment □New Process □Plan Revision	□ Retail Food Service Facility □ Warehouse □ Processing □ On-farm Processing (includes storage of USDA processed meats; check all that apply in column to right)		□Beef □Bison □Pork □Lamb □Chicken □Emu □Other Poultry □Poultry (MDA) □Rabbit (MDA) □Baked Goods □Farmstead Cheese □Milk/Dairy Product □Acidified Foods (specify) □Other (specify) □Where do you intend to sell your products? □Directly from the Farm □Farmers Market □Retail □Wholesale (to grocery stores, etc) □Other				
Scope of Project:							
SITE INFORMATION							
If a Retail Food Service Facility, will 2 or more facilities be built from this plan in MD?** Yes No No If yes, submit plans to this office. If no, submit to County Health Dept.		Zoning (select all that apply) □Commercial □Residential □Industrial □Agricultural □Maritime □Mixed					
Water Supply: □ Public □ Private			Sewage Disposal System: □ Public □ Private				
	CONTACT IN	FORMAT	ION		1		
First Name	Last Name	Company			Position □Owner □Architect		
		□Contractor □Ex □HACCP Coordi			□Expediter		
Address		City/Town St		Sta	te	Zip Code	
Phone () -	Email	Email					
The Following Must Be Provided, If Applicable. Missing/Incomplete Information Will Delay Your Review							
Retail/Processing- Check all that Apply							
 □ Architectural drawings (2 full sets), site and facility layout □ Plumbing diagram □ Finish schedule □ Equipment schedule □ Equipment specification sheets (1 set, numbered in sequence to correspond to list/plan) □ Electrical plan □ Reflected ceiling plan □ Exhaust hood drawings/calculations 			 □ Mechanical plan (air balance) □ Roof plan/venting □ Elevation drawings □ Menu □ HACCP Plan □ List of all products & Sample labels/packaging (Processing) □ Product flow (Processing) □ Sanitation Standard Operating Procedures (SSOPs) 				
Payment (Return with Application) Plan Review Fee: \$400.00 (no fee for on farm-processing or meat storage) Make Check Payable to: DHMH/Environmental Health Bureau, 6 St. Paul Street, Suite 1301, Baltimore, MD 21202 Only checks or money order are accepted Check number							
Applicant Signature:		Date:					