# HENNEPIN COUNTY PUBLIC HEALTH

### 2024 Plan Review & Licensing Requirements

Food, Beverage & Lodging Establishments

Based on Hennepin County Ordinances No. 1, 3, 5, and 6 the following requirements and guidelines have been established for the construction, remodeling, conversion and operation of food, beverage and lodging establishments.

An annual license is required for the operation of food, beverage and lodging establishments in Hennepin County. A plan review is required to obtain the annual license to operate your business. This license will only be issued after the following steps have been completed: submission of a complete plan application, the applicant will be notified in writing by a plan reviewer when the plan is approved, payment of both the plan fee(s) and the license fee have been received and a final inspection has been passed. A plan reviewer will inform the applicant of any other requirements specific to their plan/operation.

#### Plan Review Documentation Requirements

Submit a **complete** plan to Hennepin County Epidemiology and Environmental Health. A complete plan includes the following:

- Completed plan review application
- Application fee (\$100.00 for plan review; \$168.00 for onsite consult)
- Proposed Timeline (we know it may change and that is okay, just give us an idea of when you are thinking of starting and finishing)
- Menu
- Floor plan / facility layout drawn to scale
- Plan elevations
- Finish schedule (construction materials of work areas i.e. floors, walls ceiling, and base cove)
- Mechanical specifications
- Plumbing specifications
- Equipment schedules
- Equipment specification sheets for all equipment must be numbered according to plan equipment list and detailed on floor plan
- Cabinetry and countertop information
- Sleeping room dimensions for lodging establishments

The review process will not begin until all required documents as well as an initial deposit of either **\$100.00** for plan review OR **\$168.00** for onsite consult are received.

Call our office (612) 543-5200 and consult with a member of our front desk staff to verify completeness of your application. The Health Authority must approve plans before a city issues any construction permits for a food, beverage, lodging or children's camp establishment.

\*Plan reviewers have 30 calendar days from receipt of the <u>complete</u> plan review application to respond with an approval or denial letter. This same 30 calendar day timeline applies to consult requests.

#### Plan Review Fees

- For the review process to begin, a minimum \$100.00 deposit must accompany the application. The remainder of the plan fee will be invoiced upon completion of the review process.
- Plan review fees vary greatly depending on several factors and will be determined by the plan reviewer. Key factors in determining plan review fee(s) include the size and risk level of the establishment as well as the amount of work to be done.
  - The fee for new establishments and for those remodeling more than 50% of an establishment is
     1.5 times the cost of the current year's license fee.
  - The fee for establishments remodeling less than 50% of an establishment is equal to the current year's license fee.

#### Consultations

• If you wish to speak with a plan reviewer without submitting a complete plan you may request either an onsite or an in-office consult (see fee schedule for associated fees). Consult fees will be applied toward any resulting plan fees.

#### License Fees and Requirements

- License fees are separate from the plan review fees. All fees must be paid prior to a final inspection.
- Worker's Comp/Tax Form must be submitted prior to a final inspection. No license will be issued without this form.

#### Final Inspection Requirements

- The establishment must be constructed and finished to conform to the approved plans. Any deviations from the original/approved plan MUST be approved by the plan reviewer. The Health Authority will inspect the establishment during construction as frequently as deemed necessary.
- The Health Authority must be contacted to schedule a final inspection prior to the start of operations and before a license(s) can be issued. Should the Health Authority arrive for the final inspection and the establishment is not ready, there will be a \$128.00 re-inspection fee.
- The final plan review fee(s) and the license fee must both be paid in full before a final inspection with the Health Authority can be scheduled.
- Approved plans are valid for one year from the approval date.

#### Variance Request

If you are proposing to implement an operation, procedure, and/or equipment that does not comply with MN State Rules and Hennepin County Ordinances, you may request a variance from the regulations. The variance request includes the following (minimum):

- Complete a Variance Request Application (available at our Eden Prairie office or from our website: <a href="https://www.hennepin.us/planreview">www.hennepin.us/planreview</a>).
- State the regulation from which you are requesting a variance.
- Explain the reason/need for variance from the regulation (financial reasons will not be accepted).
- Provide documentation supporting that the variance will not negatively impact food safety, public health, or employee safety. (This must also show that no other accepted operation, practice, technique and/or equipment can be substituted or is available)

### 2024 Plan Review Fees

The license categories are determined by the type of food, amount of food handling, risk level of the food, and the size of the operation. The types of facilities listed are examples. They are not all-inclusive. The specific operation of a food establishment may change the level from the one listed.

Primary – Largest or highest risk level facility at an address Additional – One or more facilities at the same address with the same owner

Special Fees						
Opening without license – Opening facility without health official approval 50% of license for						of license fee
					25%	olan review fee
Re-submission of plan	Re-submission of plan – Major changes or new designer/architect after initial review 25% plan review fee					
Late plan fee – Starting	construction without a	n appro	oved plan		Double	plan review fee
On-site consultation fee					\$168	
In-office consultation for	ee					\$71
Re-inspection fee						\$128
Description			Туре	New or o		Less than 50% remodel
Lodging	Large (more than 10 rooms)		Base fee Per room fee	\$441 \$15		\$294 \$10
	Small (10 or fewer roo	all (10 or fewer rooms)  Base fee Per room		\$279 \$24		\$186 \$16
Children's Camp	Base fee Per double bunk fee	T et Toom Tee		\$275 \$12		\$183 \$8
HACCP Fees	Initial HACCP Plan Review Annual HACCP Audit		•		\$401 \$201	
<b>High Food – Large Facility</b> Full menu, >175 seats and/or >500 meals or equivalent portions			Туре	New or over 50% remodel	Less than 50% remodel	
Open Food	·	•				
Banquet kitchen     Cafeteria     Caterer	<ul><li>Complex cuisine</li><li>Deli</li><li>Family restaurant</li></ul>	cured	eat market (ROP, l/smoked meat: CP plan required)	Primary	\$1,500	\$1,000
Commissary kitchen     Combo deli/meat     market	<ul><li>Fast food</li><li>Flight kitchen</li><li>Large institution</li></ul>	<ul> <li>School w/ food made on-site or catered to other schools</li> </ul>		Additional	\$747	\$498
High Food – Small Factorial menu, <175 seats and	cility			Туре	New or over 50% remodel	Less than 50% remodel
<ul><li>Open Food</li><li>Bakery (potentially hazardous fillings or decorations)</li></ul>	<ul><li>Combo deli/meat market</li><li>Complex cuisine</li></ul>	cured	eat market (ROP, l/smoked meat: CP plan required)	Primary	\$1,164	\$776
<ul><li>Banquet kitchen</li><li>Cafeteria</li><li>Caterer</li><li>Commissary kitchen</li></ul>	<ul><li>Deli</li><li>Family restaurant</li><li>Fast food</li><li>Small institution</li></ul>	on-si	nool w/ food made te or catered to schools	Additional	\$582	\$388



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Medium Food – Small	Menu		Туре	New or over 50% remodel	Less than 50% remodel
<ul><li>Packaged</li><li>Large grocery store</li><li>Open Food</li><li>Bakery/bake off (full,</li></ul>	• Catering vehicle	<ul> <li>Produce dept.</li> </ul>	Primary	\$882	\$588
limited decorating, all non-potentially hazardous)  • Bar	<ul> <li>Kitchen (10 or fewer meals)</li> <li>Meat market</li> <li>Pizza</li> </ul>	(cutting fruit/veggies) • School w/ catered food, minimal prep onsite	Additional	\$440	\$293
Medium Food – Limite	d Menu		Туре	New or over 50% remodel	Less than 50% remodel
<ul> <li>Packaged</li> <li>Small grocery store</li> <li>Open Food</li> <li>Bakery/bake off (no prep, no decorating,</li> </ul>	<ul><li>Cafeteria, no prep</li><li>Childcare w/</li></ul>	<ul> <li>Other less than complete commercial</li> </ul>	Primary	\$584	\$389
all non-potentially hazardous) • Catered food, no prep	<ul><li>catered food</li><li>Continental</li><li>breakfast w/ waffle</li><li>batter</li></ul>	<ul><li>kitchen</li><li>Test kitchen</li><li>Re-heating packaged food for hot holding</li></ul>	Additional	\$291	\$194
Low Food			Туре	New or over 50% remodel	Less than 50% remodel
<ul> <li>Packaged</li> <li>Convenience store</li> <li>Open Food</li> <li>Bakery (sales only)</li> <li>Bulk food, not</li> </ul>	<ul> <li>Pharmacy</li> <li>Farmers market stand (no samples)</li> <li>Limited food</li> </ul>	<ul> <li>Warehouse</li> <li>Produce dept. (no cutting/prep)</li> </ul>	Primary	\$311	\$207
<ul><li>hazardous</li><li>Coffee, fountain beverages only</li></ul>	Rental kitchen	<ul> <li>Snack stand (hot dogs only)</li> </ul>	Additional	\$156	\$104
Low – Limited Food			Туре	New or over 50% remodel	Less than 50% remodel
<ul><li>Chips, pretzels</li><li>Packaged snacks,</li></ul>	<ul> <li>Half-day child care w/ snacks &amp;</li> </ul>	<ul><li>Portable bar</li><li>No prep or ware-</li></ul>	Primary	\$146	\$97
not primary business	milk only	washing	Additional	\$72	\$48

## Plan Review Application – Food, Beverage & Lodging

#### Return To:

#### Hennepin County Public Health Department Epidemiology and Environmental Health 479 Prairie Center Dr, Eden Prairie, MN 55344

Establishment Information						
Establishment Name:		Phone:				
Address:	City:	State: MN Zi	ip Code:			
License Holder/Business Owner Information  Must be a valid mailing address; all future correspondence & renewal paperwork will be sent to this address						
Owner Name:						
Address:	City:	State: Zi	ip Code:			
Contact Name:	Owner Email:					
	Plan Review Type & Timeline					
☐ On Site Consult \$168.00	☐ In Office Consult \$71.00	☐ New or Re	emodel \$100.00			
<b>ESTIMATED TIMELINE:</b> START D	DATE: COMF	PLETION DATE:				
Responsible Agent for Plan Review (if other than the owner)						
☐ Operator ☐ Contractor 〔	☐ Designer ☐ Supplier ☐ Agent	Other:				
Company Name:		Phone:				
Address:	City:	State: Zi	ip Code:			
Contact Name:	Contact Email	<u>:</u>				
	Contractor Information (if not named	above)				
Company Name:	Company Name: Phone:					
Contact Name:	Contact Name: Email:					
Project Summary						
Briefly describe project (ex. new build, changing menu, equipment swap, adding walk-in cooler, etc.)						

Type(s) of Service (check all that apply)						
☐ Sit Down ☐ Take Out	t 🗖 Delivery 🗖 Catering	g □ Liquor □ Beer/wind	e 🗖 Other			
Proposed Hours of Operation Other Information						
Mon:	Fri:	Total Square Footage:				
Tues:	Sat:	Number of Seats: # Meals/day:				
Wed:	Sun:	Number of Units (lodging only):				
Thurs:		Pool: ☐ Yes ☐ No Spa: ☐ Yes ☐ No				
	aterial Schedule (attach separ	ate document if more space	is needed)			
Finish Area (Room)	Walls	Ceiling	Floor / Basecove			
Ex. Kitchen	Ex. FRP	Ex. Smooth vinyl tiles	Ex. Quarry tile / quarry tile basecove			
	e behind the cooking equipme					
Insulated stainless steel p	anel	Other (specify):				
Commercial water heater i	model & size (if applicable): Mo	odel	_ <b>Size</b> gallons			
*Location of water heater mu						
	Floor and base finish in walk	-in cooler/freezer (if installing	)			
Walk-in Cooler Floo	or:	Base:				
Walk-in Freezer Floo	or:	Base:				
Walk-in Keg Cooler Floor: Base:						
	Initial F (more fees specific to your p	Payment  project may be assessed later)				
	168.00 for onsite consult; \$71.00	,				
Amount: \$	Amount: \$ Send remaining fees to: ☐ Business Owner ☐ Responsible Agent					
*Starting construction without approval from the Health Authority will result in <b>DOUBLE</b> plan review fees						
Applicant/Contact Information						
Signature: Date:						
Please PRINT the following information:						
Name:	Phone #:					
Email:						
9	ubmission Checklist					
		Menu Fees An	nlication (signed/dated)			

