



Thomas M. Thomas

Health Officer

Beverly Stump, M.D., MPH

Deputy Health Officer

## HARFORD COUNTY HEALTH DEPARTMENT

ENVIRONMENTAL HEALTH

120 South Hays Street, Suite 200

P.O. Box 797

Bel Air, Maryland 21014-0797

443-643-0332/410-879-2684

FAX 443-643-0333

April 15, 2003

Jimmie McNeal  
2422 Meadowside Court  
Monkton, MD 21111

Re: International House of Pancakes  
1804 Pulaski Highway  
Edgewood, MD 21040  
BP# 02364B0010  
Tax Map 65 Parcel 872  
Tax ID 1301062891

Dear Mr. McNeal:

The Harford County Health Department received plans on January 31, 2003 for the proposed renovations at the above referenced facility. Additional required information was received on January 23, 2003 and March 31, 2003. Enclosed is the plan review which includes an equipment list, an equipment code sheet, equipment notes, general notes, and additional information. Please provide a copy of this letter to all persons involved with this project.

These plans have been approved by the Food Control Division with the accompanying notes and comments. Responses to this plan review shall be submitted in a timely manner to allow adequate review time by this agency. Any changes to these approved plans shall be submitted in writing to the Health Department for review.

While the Health Department has signed off on the Building Permit, there are still a few major issues which need to be addressed. Please respond as soon as possible to the following items:

1. The three compartment sink is lacking the required integral drainboards on both the left and right sides. Submit a revised equipment layout and catalog cut sheet to reflect the required changes to this sink and area. Keep in mind that if the new sink will touch the wall on the right side, it must have a built-in side splash or be spaced at least three (3) inches away from the side wall.

2. Adequate handsinks have not been provided in the kitchen. The Health Department is requiring an additional handsink in the dishwashing/three compartment sink/mixer area. Submit a revised equipment layout to indicate where this additional handsink will be located.

3. One large room is identified as "dry storage;" however, this area is void of shelving. Submit a revised equipment layout and catalog cut sheet for the shelving which is required in this area. All shelving must be NSF approved.

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4. Drawing K-1 does not indicate the presence of a mop sink in the facility. Submit a revised equipment layout which shows the location of this required sink. A rack to hang mops and brooms is also required, as well as separate shelves to store toxic chemicals and cleaning supplies.

5. The plumbing layout which was received as part of the plan review application does not accurately reflect the layout of the facility, and could not be used in the review of the plans. The plumbing plan was dated 1979, and was most likely the plan for the original store that was built around that time. Therefore, it is extremely important to pay close attention to the plumbing notes as detailed in the equipment notes. Floor sinks and/or hub drains must be in place, as indicated, for proper drainage. The plumbing contractor must obtain all necessary plumbing permits for the work which is being completed, and must conduct a plumbing plan review with the Harford County Plumbing Department.

6. Although this office did request a finish schedule for the entire facility, the information which we received on January 23, 2003, which we were told was the finish schedule, was not an actual finish schedule. Submit information on the finishes of all the floors, walls, and ceilings throughout the facility. Keep in mind that vinyl composition tiles (VCT) on the floor are not permitted in any kitchen area. Also, the ceiling tiles throughout the kitchen area must be smooth and easily cleanable (acoustical type tiles are not approved).

7. A state approved HACCP plan must be submitted to this office prior to scheduling any pre-opening inspections.

Construction may begin when all necessary permits are secured. When the work has been completed and prior to stocking the facility with food and other items, please call for a final inspection in order to obtain a Use and Occupancy Permit. The facility will be subject to a final field inspection to determine compliance with COMAR 10.15.03 and items noted in this letter. Advanced notice of at least ten days is recommended when scheduling appointments.

Do not hesitate to call should you have any further questions or concerns.

Sincerely,



Lisa D. Kalama, R.E.H.S., R.S.  
Plan Review Specialist  
Bureau of Environmental Health

Enclosures

CC: Susan Kelly, Director, Bureau of Environmental Health  
James Windon, Plumbing Inspection Department  
Ken Rasnake, Building Inspection Department  
Mark A. Bilger, State Fire Marshal's Office  
Rosemary Kemmerer, Operations Consultant  
John Nugent, State's Attorney's Office

LDK/ab

# **EQUIPMENT LIST**

<b>EQUIPMENT NAME</b>	<b>EQUIPMENT CODE</b>	<b>EQUIPMENT NOTES</b>
K1. Microwave Oven (3): Panasonic NE-1257	A	
K2. Preparation Table: True TPP44D	A	
K2B. Food Storage Boxes (4):	J	2,43
K2C. Pan Rail Food Storage (Lot):	J	2,43
K3L. S/S Microwave/Toaster/Waffle Baker Shelf: Stainless Steel Fabrication	A	1,10
K3A. S/S Microwave/Toaster Shelf: Stainless Steel Fabrication	A	10
K5. Waffle Baker (2)	J	2
K6R/L. Reach-In Refrigerator: True TS23-2	A	3,4,5
K7. Food Warmers (2): Wells	A	43,21,16,17
K8. S/S Warmer W/Stand	J	2,11
K9. Griddle Top Range W/Convection Oven: Vulcan	A	4,6,7
K10. Reach-In Freezer: True TS23-F	A	3,4,5
K11. Fryer Configuration W/Built-In Filter: Dean SM20G/SM50G	A	4,6
K12. S/S Wall Paneling (Lot)	C	8
K14A. Gas Quick Disconnects (2): Dormont	A	6
K14B. Gas Quick Disconnects: Dormont	A	6
K16. S/S Trash Receptacles	C	
K17. Pop-Up Toaster (3): Wells T-4C	A	
K19. S/S Insulated Printer Shelves (2): Stainless Steel Fabrication	A	1,10
K20. POS Printers (2)	C	
K21A. S/S Stand (Griddle): Stainless Steel Fabrication	A	4,10
K21B. S/S Stand (Griddle): Stainless Steel Fabrication	A	4,10
K21C. S/S Stand (Step Up Range): Stainless Steel Fabrication	A	4,10
K21D. S/S Stand (Griddle): Stainless Steel Fabrication	A	4,10
K22. Pancake Griddles (3)	J	2,6,9
K23. S/S Pass-Thru Window Assembly: Stainless Steel Fabrication	A	10
K24. Sausage Warmer: Wells SS-8-ULT	A	
K26. Step Up Range: Vulcan	A	4,6,7
K27. S/S Remote Control Panel: Stainless Steel Fabrication	C	43
K28L. Heat Lamp: Hatco	A	
K28R. Heat Lamp: Hatco	A	
K29. S/S Custom Window Frame: Stainless Steel Fabrication	A	10

K30.	S/S Custom Heat Lamp Shroud:		
	Stainless Steel Fabrication	A	10
K31.	Dunnage Rack: ISS	A	45
K32.	Dunnage Rack: ISS	A	45
K33C.	Dunnage Rack: ISS	A	45
K34.	Mixer: Hobart H-600 (Existing)	K	12
K35.	Walk-In Cooler: Kolpak (Existing)	K	12,3,45,13,14,15,16,17,18
K37.	Can Opener: Edlund S-11	A	
K38.	Slicer: Hobart 2612 (Existing)	K	12,19
K39.	S/S Prep Shelf: Stainless Steel Fabrication	A	10,1
K41.	S/S Prep Table W/Work Sink:		
	Stainless Steel Fabrication	A	10,20,21,16,17,1
K43.	Walk-In Freezer (Existing)	K	12,3,11,13,14,15,16,17,18
K45.	Syrup Box Rack (By Vendor)	J	2
K46.	Handsink: Eagle HSA-10-SPE	A	38,22,23
K48A.	Handsink Splash-Mounted Faucets:		
	Component KN41-4006	C	21,22,23
K48B.	Deck Mounted Faucet (2):		
	Component KN41-4006	C	
K49.	S/S Handsink Cabinet	J	2,43
K51.	Shelving (Lot): ISS	A	45
K52.	Bin Markers for Shelving (Lot): ISS	A	
K56.	Bussing Station	G/J	24
K57.	Exhaust Hood: Captive Aire	A	25,26,27,28,29,44
K58.	Exhaust Hood: Captive Aire	A	25,26,27,28,29,44
K59.	Fire Protection System	C	29
K60.	Pot Washing Sink (Existing)	B	30,31,32,33,21,16,17,34
K61.	Pot Rack (Existing)	K	12
K62.	Pot Sink Faucets (2): Component	C	
K63.	Pot Shelf (Existing)	K	12
K64.	Trash Cans (2)	C	
K65.	Clean Dish Table (Existing)	K	12,34
K66.	Clean Dish Table (Existing)	K	12,34
K67.	Dishwasher	J	2,21,16,17
K68.	Condensate Hood (Existing)	K	12,29,35
K69.	Pre-Rinse Faucet: Component	C	
K70.	S/S Custom Glass Racks	G	24
K72.	Soiled Dishtable W/Sink (Existing)	K	12,34,21,16,17
K73.	Ice Bin (Existing)	K	12,37,15,16,17
K74.	Ice Maker (Existing)	K	12,36,37,15,16,17
K75.	S/S Mat Rack	C	
K76.	Air Curtain	C	
K77.	Time Clock	C	

K78.	Remote Ice Machine Condenser (Existing)	K	
K80.	Condiment Stand	J	2
K81.	Bulletin Boards (2)	C	1
K83.	Floor Mats (4)	C	
K84.	Water Filter	C	36
K90.	Salad Refrigerator	J	2,43,3,4,5
K92.	Food Warmers (2): Wells SS-10-ULTD	A	21,16,17
K93.	Plate & Bowl Dispensers (2): APW/Wyott SL-8	A	
K94.	Cool Ice-Tray (2)	J	2,21,16,17
K95.	Dipperwell (2): Cecilware FW-510	A	21,16,17
K96.	Roll Warmer Drawer (2): Wells RW-26	A	
K97.	S/S Pick-Up Counter: Stainless Steel Fabrication	A	10,39,20
K102.	Dipperwell: Cecilware FW-510	A	21,16,17
K103.	Ice Cream Cabinet: Delfield 225	A	3,5
K104.	Malt Mixers (2): Silver King 60375	A	43
K105.	Milk Dispenser: Silver King SK-1	A	43,3,19
K106.	Carbonator	C	36
K107.	Drink Dispenser: Cornelius CB1522	A	36,21,16,17,40
K109.	Juice Dispenser: Minute Maid Slimline II	A	9,36,21,16,17
K110.	Iced Tea Brewer: Bunn-O-Matic PT-3	A	36
K111.	Coffee Grinder	J	2,43
K112.	Coffee Brewer (2): Gemini GEM-12	A	19,36
K114.	S/S Beverage Counter: Stainless Steel Fabrication	A	10,21,16,17,39,20
K115.	Hot Chocolate Dispenser: Jet Spray PHC20	A	36
K116.	Adding Machine	C	
K117.	S/S Beverage Counter Wall Shelf	J	2,1,43
K122.	Cash Register	C	
K123.	High Chairs - Lot (Existing)	K	
K125.	File Cabinet (Existing)	K	
K126.	P.O.S. Stands (2)	C	
K128.	P.O.S. Systems (2)	C	
K130.	Office Wall Shelves (2)	C	
K134.	Cashier Counter	C	41,42
K136.	Office Counter	C	41,42
K137.	Fireproof Safe	C	

## EQUIPMENT CODE SHEET

### MARYLAND STATE DEPARTMENT OF HEALTH AND MENTAL HYGIENE

The code sheet is a fundamental part of all plan reviews. Each piece of food service equipment receives a single code. This code is an abbreviated description explaining the equipment approval status. Often, additional notes are used to indicate requirements such as installation procedures.

#### PLAN REVIEW CODE:

- A. All new equipment shall meet the design standards of 10.15.03 Regulations Governing Food Service Facilities, Section .06A(1), (2). This is not to be interpreted to mean that a given piece of equipment or utensil must be listed or approved by national standards or bear a seal. Each piece of equipment must be approved by the Approving Authority. General approval is indicated. However, an inspection of the equipment must be made after delivery and is subject to proper installation to determine compliance.
- B. Not approved as submitted.
- C. Accepted as submitted, subject to proper installation.
- D. Submit shop drawing. Insufficient information to warrant approval.
- E. Submit complete calculations, including filter specifications, make-up air provisions and shop drawings. Indicate proposed cooking equipment placement under hood with proper overhang and cooking equipment installation. Not approved because of incomplete submission.
- F. Not approved as submitted. Check and resubmit proper model number or arrange for an inspection of the proposed item with the plan reviewer to determine compliance to Code "A" or submit evidence that item meets approved standards.
- G. Not approved as submitted. This office does not have sufficient information to properly evaluate this item at this time. A brochure, elevation drawings, shop drawings, detailed specifications or information as noted are needed.
- H. Not approved as submitted. All proposed additional food service equipment, even equipment not in the contract, must also meet approved standards. Specifications, therefore, shall be submitted before this equipment installation can be approved.
- I. Not approved as submitted. Submit detailed drawings.
- J. Not approved as submitted. Submit the manufacturer and model number. If only one of these has been submitted, the other is also necessary.
- K. Accepted. Existing equipment is accepted provided it is in good repair, cleanable, capable of normal operation, and does not create a health hazard.



## EQUIPMENT NOTES

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1. Seal entire perimeter to wall.
2. Provide manufacturer, model number and catalog cut sheet for review and approval. All equipment must be NSF approved.
3. Provide a thermometer which is graduated in 2°F increments for each refrigeration and hot holding unit. Digital type thermometers are also approved.
4. Install on casters.
5. Equipment shall be self-evaporative and self-contained.
6. Gas line shall be installed using a flexible, commercial grade, quick disconnect type fitting.
7. Overshelf is not permitted.
8. Panels must be firmly sealed to wall.
9. Install on four (4) inch NSF approved legs.
10. All custom equipment must be designed and built according to applicable NSF standards.
11. Install stand on casters.
12. Existing equipment is accepted provided it is in good repair, cleanable, capable of normal operation, and does not create a health hazard.
13. Provide enough additional shielded light fixtures to yield 20 footcandles of light throughout.
14. Condensate lines shall be installed ¾ inches off the wall and shall not be manifolded.
15. Waste/condensate lines shall drain independently to a floor sink or hub drain.
16. Waste/condensate lines shall maintain a two (2) inch air gap.
17. Floor sinks shall be installed flush with the finished floor and shall be easily accessible for cleaning purposes. Floor sinks shall be located at the front edge of any equipment which is permanently installed.
18. Hub drains shall rise at least two (2) inches above finished floor level.
19. Install on four (4) inch NSF approved legs since equipment weighs more than 80 pounds.
20. Install on minimum six (6) inch NSF approved legs.
21. Waste lines shall drain independently to a floor sink.
22. Provide soap, disposable towel dispenser and waste container at each handsink.
23. Splash guards maybe required. Determination will be made at pre-opening inspection.
24. Provide information on this item.
25. The hood located over grease vapor or smoke producing equipment must be UL listed under Standard 710 and must be installed in conformance to its listing under the Standard and consistent with the type and temperature of the cooking equipment located under the hood.
26. The hood, when tested, shall draw a minimum of 50 feet per minute across the cooking surface towards the baffles. Field tests will be conducted using a velometer and smoke bombs to verify this requirement.
27. Exhaust and make-up air fans shall be operated on one (1) switch.
28. Exhaust and make-up air fans shall be separated a minimum of ten (10) feet on the roof and shall be spaced at least ten (10) feet away from all other air handling systems and vents.

29. Design and installation shall comply with all Fire Marshal codes.
30. This unit is not approved since it lacks drainboards on both the left and right sides. Submit a catalogue cut sheet on a replacement sink that meets the Maryland code.
31. Sink shall have integral drainboards on both left and right sides.
32. Vats shall be large enough to accommodate the largest item which will be washed in this sink.
33. Provide sanitizer of choice and appropriate test kit.
34. Seal backsplash to wall.
35. The hood shall be capable of capturing all heat, vapor and steam which is generated.
36. Provide an in-line backflow preventer on the water line. Contact the Harford County Plumbing Department regarding information on special backflow preventers required for carbonators.
37. Adequately space equipment away from walls and other adjacent equipment to allow access for cleaning.
38. Waste lines shall be connected to a direct drain.
39. Seal to walls and adjacent equipment which is permanently installed.
40. Install on four (4) inch NSF approved legs or seal to counter.
41. All raw wood shall be painted or sealed to create a smooth, non-absorbent, easily washable finish.
42. All open seams, gaps, or holes shall be sealed with a smooth bead of silicone.
43. This item could not be located on drawing K-1.
44. Tempered make-up air for this hood system is required as a result of its size. Indicate how this will be accomplished.
45. Provide enough NSF approved shelving and/or dunnage racks so all items are stored off the floor.



## GENERAL NOTES

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1. Seal all annular spaces through floors, walls, and ceiling.
2. Install all exposed piping and conduits  $\frac{3}{4}$  inches off walls and six (6) inches off floor.
3. Provide twenty (20) footcandles of shielded light in all food and beverage preparation, storage, and equipment washing areas. At least 10 footcandles of light is required in all other areas, including dining areas during cleaning operations.
4. Install all floor sinks flush with the finished floor, unless otherwise noted.
5. All floor sinks shall be easily accessible for cleaning purposes. Floor sinks shall be located at the front edge of any equipment which is permanently installed.
6. Provide a minimum two (2) inch air gap on all waste lines.
7. Provide a sealed concrete pad or other easily washable surface for dumpster and grease barrel.
8. All doors to the outside shall be self-closing and tight fitting to prevent insect and rodent entry.
9. Provide a separate storage area for cleaning compounds and toxic items.
10. Provide a rack to hang mops and brooms.
11. Handsink and mopsink waste lines shall be connected to a closed drain, unless otherwise noted.
12. Provide an area for employee clothing and personal belongings, such as a coat rack.
13. Provide a metal stem, dial type thermometer (0-220°F) which is graduated in 2°F increments for monitoring internal food temperatures. Digital type thermometers are also approved.
14. HACCP flow charts shall be on-site and available at all times to employees.
15. Restroom doors shall be self-closing.
16. Adequate mechanical ventilation and 20 footcandles of light shall be provided in restrooms. Lights and fan shall be operated on one (1) switch.
17. Provide a covered waste container in the women's restroom.
18. Provide the Health Department with a copy of the pumping contract for the grease interceptor. It must be checked a minimum of every three (3) months and pumped as often as necessary.
19. The facility shall comply with the prohibition on Smoking in an Enclosed Workplace Regulation (COMAR 09.12.23) and with Labor and Employment Article, Section 5-314, which set forth specific requirements for the "hospitality industry".
20. General area floor drains are prohibited throughout all kitchen areas.

## ADDITIONAL INFORMATION

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- I. Finish Schedule (Floors, Walls, Ceiling)  
This information was never submitted to the Health Department. Please submit this information for review and approval. Keep in mind that vinyl composition tiles (VCT) are no longer approved in any kitchen area.
- II. Plumbing – Submit current and accurate plumbing riser diagrams to Health Department. The plumbing riser which was received was dated 1979, and does not accurately reflect the changes made to the facility as a result of the fire.
- III. Water Supply – Metropolitan source.
- IV. Sewage Disposal – Metropolitan system. A 1000 gallon outside grease interceptor shall be installed, if one is not already in place. Contact the Harford County Plumbing Department to determine which fixtures shall drain to the grease interceptor.
- V. Toilet Facilities – Separate facilities provided for men and women. Adequate mechanical ventilation and lighting shall be provided.
- VI. Handwashing Facilities – Adequate handsinks not provided. An additional handsink must be installed in the three compartment sink/dishwashing/ice maker area. Submit a revised layout which shows the location of this handsink for review and approval.
- VII. Lighting – Premises will have to be inspected to determine compliance (twenty footcandles of shielded light required in all food and beverage preparation areas, storage rooms, equipment washing areas, walk-ins, waitress areas and restrooms). At least ten footcandles of light is required in all other areas.
- VIII. Kitchen Ventilation System – Approved with notes.
- IX. Location of Equipment – Approved.
- X. Facilities for Employee Clothing and Personal Items – Provide details.
- XI. Pest and Insect Control Procedures – Satisfactory procedures to be undertaken.
- XII. Garbage and Trash Storage – Approved.
- XIII. Storage Shelving – Provide details. Information on storage shelving in the dry storage room has not been submitted.
- XIV. Water Heater – Where is it located and what is the storage capacity?