



Public Health
Prevent. Promote. Protect.

HOCKING COUNTY HEALTH **DEPARTMENT**

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New Food Facility Plan Review

There have been quite a few new eateries opened in Logan last couple of years: Maya's Burrito Company, Hocking Hills Frozen Yogurt Company, Pizza Hut and of course, the newest Taco Bell just to name a few. The Hocking County Health Department plays an important role along with other state and local agencies to make sure all new food facilities are safe and sanitary for the public to enjoy.

Before the construction of a food facility, a lot of information has to be submitted to the Health Department for the plan review process based on the Ohio Administrative Codes. A list of the documents including but not limited to: source of potable water; sewage disposal method; floor plans showing plumbing fixtures and equipment; an equipment list with manufacturers and model; and a proposed menu with sources of food and food handling procedures. During the construction, the plumbing inspector must visit the site multiple times to make sure all plumbing lines and fixtures are installed correctly according to the plans to avoid any sanitary and safety issues such as backflow or cross connection contamination; sewer gas back up into the building; inadequate hot water temperature and future blockage.

Prior to opening to the public, sanitarians must conduct a pre-licensing inspection to ensure the facility is clean and sanitary, all equipment is in working condition, foods are handled properly, and managers are trained for food safety. Once the facility is up and running, the sanitarians will conduct periodic inspections under the guidance of Ohio Department of Health and Ohio Department of Agriculture.