

## PLAN REVIEW FEES

<b>NAME &amp; RISK CATEGORY</b>	<b>PHONE CALLS</b>	<b>OFFICE MEETINGS, REVIEW PLANS(RP)</b>	<b>FIRST ON-SITE PLAN REVIEW</b>	<b>SECOND ON-SITE PLAN REVIEW</b>	<b>TOTAL TIME</b>
<b>Café ( new) High Risk</b>	.5 hr.	1 hr. meeting 1 hr. (RP)	1.5 hr plan review	1.5 hr.	5.5 hr.
<b>Restaurant (new) High Risk</b>	.5 hr.	1hr. meeting 2 hr. (RP)	2 hr. pr	1.5 hr	7 hr.
<b>Full service mobile unit (new) High Risk</b>	.5 hr	.5 hr meet 1 (RP)	1hr. pr	1 hr.	4 hr.
<b>C-Store &amp; Deli (remodel) Med. Risk</b>	.5 hr.	.5 hr. meet .5 hr. (RP)	1 hr.	1 hr.	3.5 hr.
<b>Pizza Place (remodel existing) Med. Risk</b>	.5 hr.	.5 hr meeting .5 hr (RP)	1.5 hr.	1.5hr.	4.5 hr.
<b>Market &amp; Deli (new) Med. Risk</b>	.5 hr.	2 hr. (RP)	2 hr. .	1.5 hr.	6 hr.
<b>Burger Place (new) Med. Risk</b>	.5 hr.	1 hr. (RP)	1hr pr.	1hr.	3.5 hr.
<b>Deli (new) Med. Risk</b>	.5 hr	1hr (RP)	1 hr.	1 hr.	3.5hr.

Medium Risk facilities averaged 4.2 hours. Total review took between 3.5 to 6 hours.

High Risk facilities averaged 5.5 hours. Total review took between 4 to 7 hours.

Use of \$45.35 was used as average EHSII wage cost.

Average Cost for Medium Risk facility-      \$190.47

Average Cost for High Risk facility-      \$249.43

**Medium Risk Establishments                      \$190.00**

**High Risk Establishments                      \$250.00**

**If BOH wishes to average for one cost, \$220.00**

## PLAN REVIEW FEES

IDAPA 16.02.19.10. **“High-risk Food Establishment.”** A high-risk food establishment does the following operations:

- a. Extensive handling of raw ingredients;
- b. Preparation processes that include the cooking, cooling and reheating of potentially hazardous foods.
- c. A variety of processes requiring hot and cold holding of potentially hazardous foods.

IDAPA 16.02.19.14. **“Medium-Risk Food Establishment.”** includes the following:

- a. A limited menu of (1) or (2) main items;
- b. Pre-packaged raw ingredients cooked or prepared to order; or
- c. Raw ingredients requiring minimal assembly; or
- d. Most products are cooked or prepared and served immediately;
- or
- e. Hot and cold holding of potentially hazardous foods is restricted to single meal service.

IDAPA 16.02.19.36 **Food Establishment.**

(a) **"Food establishment"** means an operation that stores, prepares, packages, serves, vends, or otherwise provides FOOD for human consumption:

- (i) Such as a restaurant; satellite or catered feeding location; catering operation if the operation provides FOOD directly to a CONSUMER or to a conveyance used to transport people; market; vending location; conveyance used to transport people; institution, or FOOD bank; and
- (ii) That relinquishes possession of FOOD to a CONSUMER directly, or indirectly through a delivery service such as home delivery of grocery orders or restaurant takeout orders, or delivery service that is provided by common carriers.

(b) **"Food establishment"** includes:

- (i) An element of the operation such as a transportation vehicle or a central preparation facility that supplies a vending location or satellite feeding location *unless the vending or feeding location is PERMITTED by the REGULATORY AUTHORITY*; and
- (ii) An operation that is conducted in a mobile, stationary, temporary, or permanent facility or location; where consumption is

## PLAN REVIEW FEES

on or off the PREMISES; and regardless of whether there is a charge for the FOOD.

(c) "**Food establishment**" does not include:

(i) An establishment that offers only prepackaged FOODS that are not POTENTIALLY HAZARDOUS;

(ii) A produce stand that only offers whole, uncut fresh fruits and vegetables;

IDAPA 16.02.19.08 Modification to Section 1-201.10(36)(c) by deleting (iii).

(iv) A kitchen in a private home if only FOOD that is not POTENTIALLY HAZARDOUS is prepared for sale or service at a function such as a religious or charitable organization's bake sale if allowed by LAW and if the CONSUMER is informed by a clearly visible placard at the sales or service location that the FOOD is prepared in a kitchen that is not subject to regulation and inspection by the REGULATORY AUTHORITY;

(v) An area where FOOD that is prepared as specified in Subparagraph (C)(iv) of this definition is sold or offered for human consumption;

(vi) A kitchen in a private home, such as a small family day-care provider; or a bed-and-breakfast operation that prepares and offers FOOD to guests if the home is owner occupied, the number of available guest bedrooms does not exceed 10, breakfast is the only meal offered, the number of guests served does not exceed 18, and the CONSUMER is informed by statements contained in published advertisements, mailed brochures, and placards posted at the registration area that the FOOD is prepared in a kitchen that is not regulated and inspected by the REGULATORY AUTHORITY; or

(vii) A private home that receives catered or home-delivered FOOD.