



Town of Middleton
Board of Health
195 North Main Street
Middleton, Massachusetts 01949
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**Include copies of all food safety manager's certifications and choke saving certification, if required.*

***The Health Department has 30 days to review this packet and to request more information if necessary.*

Date: _____

____ NEW ESTABLISHMENT (\$100) ____ MAJOR WORK / REMODEL (\$100)

____ MINOR WORK / REMODEL (\$50) ____ Δ IN USE / Δ IN OWNERSHIP (\$50)

Name of Establishment: _____

Category:

Restaurant ____ Institution ____ Daycare ____ Retail Market ____ Caterer ____ Other ____

Other _____

Address: _____

Phone if available: _____

Name of Owner: _____

Mailing Address: _____

Telephone: _____

Applicant's Name: _____

Title (owner, manager, architect, etc.): _____

Mailing Address: _____

Telephone: _____

I have submitted plans/applications to the following authorities on the following dates:

_____ Governing Board of Council	_____ Plumbing
_____ Zoning	_____ Electric
_____ Planning	_____ Police
_____ Building	_____ Fire
_____ Conservation	_____ Other ()

Hours of Operation: Sun _____ Thurs _____
Mon _____ Fri _____
Tues _____ Sat _____
Wed _____

Number of Seats: _____

Number of Staff: _____
(Maximum per shift)

Total Square Feet of Facility: _____

Number of Floors on which
operations are conducted _____

Maximum Meals to be Served: Breakfast _____
(approximate number) Lunch _____
Dinner _____

Projected Date for Start of Project: _____

Projected Date for Completion of Project: _____

Type of Service: Sit Down Meals _____
(check all that apply) Take Out _____
Caterer _____
Mobile Vendor _____
Other _____

Please enclose the following documents

Applications will not be accepted unless ALL of the documents are enclosed with the application:

- Proposed Menu (if retail food only please state types of products you will carry)
- Food Safety Manager's Certification (if applicable)
- Site plan showing location of business in building; location of building on site including alleys, streets; and location of any outside equipment (dumpsters, well, septic system - if applicable)
- Provide plans that are a minimum of 11 x 14 inches in size including the layout of the floor plan accurately drawn to a minimum scale of 1/4 inch = 1 foot. This is to allow for ease in reading plans.
- Show the location of the elevated drawings of all food equipment. Each piece of equipment must be clearly labeled on the plan with its common name. Submit drawings of self-service hot and cold holding units with sneeze guards.
- Designate clearly on the plan equipment for adequate rapid cooling, including ice baths and refrigeration, and for hot-holding potentially hazardous foods.
- Label and locate separate food preparation sinks when the menu dictates to preclude contamination and cross-contamination of raw and ready-to-eat foods.
- Clearly designate adequate handwashing lavatories for each toilet fixture and in the immediate area of food preparation.
- Provide the room size, aisle space, space between and behind equipment and the placement of the equipment on the floor plan.
- On the plan represent auxiliary areas such as storage rooms, garbage rooms, toilets, basements and/or cellars used for storage or food preparation.

- Entrances, exits, loading/unloading areas and docks;
- Complete finish schedules for each room including floors, walls, ceilings and coved juncture bases;
- Plumbing schedule including location of floor drains, floor sinks, water supply lines, overhead waste-water lines, hot water generating equipment with capacity and recovery rate, backflow prevention, and wastewater line connections;
- Lighting schedule with protectors;

(1) At least 110 lux (10 foot candles) at a distance of 75 cm (30 inches) above the floor, in walk-in refrigeration units and dry food storage areas and in other areas and rooms during periods of cleaning;

(2) At least 220 lux (20-foot candles):

(a) At a surface where food is provided for consumer self-service such as buffets and salad bars or where fresh produce or packaged foods are sold or offered for consumption;

(b) Inside equipment such as reach-in and under-counter refrigerators;

FOOD PREPARATION REVIEW

Check categories of Potentially Hazardous Foods (PHF's) to be handled, prepared and served.

<u>CATEGORY*</u>	<u>(YES)</u>	<u>(NO)</u>
1. Thin meats, poultry, fish, eggs (hamburger; sliced meats; fillets)	()	()
2. Thick meats, whole poultry (roast beef; whole turkey, chickens, hams)	()	()
3. Cold processed foods (salads, sandwiches, vegetables)	()	()
4. Hot processed foods (soups, stews, rice/noodles, gravy, chowders, casseroles)	()	()
5. Bakery goods (pies, custards, cream fillings & toppings)	()	()

6. Other _____

PLEASE CIRCLE/ANSWER THE FOLLOWING QUESTIONS

FOOD SUPPLIES:

1. Are all food supplies from inspected and approved sources? YES / NO

List your suppliers (use and attached sheet of paper if necessary)

2. What are the projected frequencies of deliveries for Frozen foods _____,
Refrigerated foods _____, and Dry goods _____.

3. Provide information on the amount of space (in cubic feet) allocated for:

Dry storage _____,
Refrigerated Storage _____, and
Frozen storage _____.

COLD STORAGE:

1. Is adequate and approved freezer and refrigeration available to store frozen foods frozen, and refrigerated foods at 41°F (5°C) and below? YES / NO

Provide the calculations you used to determine how much cold storage space you need:

2. Will raw meats, poultry and seafood be stored in the same refrigerators and freezers with cooked/ready-to-eat foods? YES / NO

If yes, how will cross-contamination be prevented?

3. Does each refrigerator/freezer have a thermometer built into the unit? YES / NO

Number of refrigeration units: _____

Number of freezer units: _____

4. Is there a bulk ice machine available? YES / NO

Personnel:

1. Who is the certified food safety manager _____

2. How many people are trained in Choke Saving _____

3. Do you have a copy of the State Sanitary Code 105 CMR 590.000 at your establishment?
YES / NO

THAWING FROZEN POTENTIALLY HAZARDOUS FOOD:

Please indicate by checking the appropriate boxes how frozen potentially hazardous foods (PHF's) in each category will be thawed. More than one method may apply. Also, indicate where thawing will take place.

Thawing Method	*THICK FROZEN FOODS	*THIN FROZEN FOODS
Refrigeration		
Running Water Less than 70°F(21°C)		
Microwave (as part of cooking process)		
Cooked from Frozen state		
Other (describe)		

*Frozen foods: approximately one inch or less = thin, and more than an inch = thick.

COOKING:

1. Will food product thermometers be used to measure final cooking/reheating temperatures of PHF's? YES / NO

What type of temperature measuring device: _____

Minimum cooking time and temperatures of product utilizing convection and conduction heating equipment:

beef roasts	130°F (121 min)
solid seafood pieces	145°F (15 sec)
other PHF's	145°F (15 sec)
eggs:	
Immediate service	145°F (15 sec)
pooled*	155°F (15 sec)
pork	145°F (15 sec)
comminuted meats/fish	155°F (15 sec)

poultry 165°F (15 sec)
 reheated PHF's 165°F (15 sec)

(*pasteurized eggs must be served to a highly susceptible population)

2. List types of cooking equipment.

HOT/COLD HOLDING:

1. How will hot PHF's be maintained at 140°F (60°C) or above during holding for service? Indicate type and number of hot holding units.

2. How will cold PHF's be maintained at 41°F (5°C) or below during holding for service? Indicate type and number of cold holding units.

COOLING:

Please indicate by checking the appropriate boxes how PHF's will be cooled to 41°F (5°C) within 6 hours (140°F to 70°F in 2 hours and 70°F to 41°F in 4 hours). Also, indicate where the cooling will take place.

COOLING METHOD	THICK MEATS	THIN MEATS	THIN SOUPS/ GRAVY	THICK SOUPS/ GRAVY	RICE/ NOODLES
Shallow Pans					
Ice Baths					
Reduce					

Size					
Rapid Chill					
Other (describe)					

REHEATING:

1. How will PHF's that are cooked, cooled, and reheated for hot holding be reheated so that all parts of the food reach a temperature of at least 165°F for 15 seconds. Indicate type and number of units used for reheating foods.

2. How will reheating food to 165°F for hot holding be done rapidly and within 2 hours?

PREPARATION:

1. Please list categories of foods prepared more than 12 hours in advance of service.

2. Will food employees be trained in good food sanitation practices? YES / NO
Method of training:

Number(s) of employees: _____

Dates of completion: _____

3. Will disposable gloves and/or utensils and/or food grade paper be used to prevent handling of ready-to-eat foods? YES / NO

4. Is there a written policy to exclude or restrict food workers who are sick or have infected cuts and lesions? YES / NO

Please describe briefly:

Will employees have paid sick leave? YES / NO

5. How will cooking equipment, cutting boards, counter tops and other food contact surfaces which cannot be submerged in sinks or put through a dishwasher be sanitized?

Chemical Type: _____

Concentration: _____

Test Kit: YES / NO

6. Will ingredients for cold ready-to-eat foods such as tuna, mayonnaise and eggs for salads and sandwiches be pre-chilled before being mixed and/or assembled? YES/NO

If not, how will ready-to-eat foods be cooled to 41°F?

7. Will all produce be washed on-site prior to use? YES / NO

Is there a planned location used for washing produce? YES / NO

Describe _____

If not, describe the procedure for cleaning and sanitizing multiple use sinks between uses.

8. Describe the procedure used for minimizing the length of time PHF's will be kept in the temperature danger zone (41°F - 140°F) during preparation.

9. Provide a HACCP plan for specialized processing methods such as vacuum packaged food items prepared on-site or otherwise required by the regulatory authority.

10. Will the facility be serving food to a highly susceptible population? YES / NO

If yes, how will the temperature of foods be maintained while being transferred between the kitchen and service area?

A. FINISH SCHEDULE

Applicant must indicate which materials (quarry tile, stainless steel, 4" plastic coved molding, etc.) will be used in the following areas.

Kitchen	FLOOR	COVING	WALLS	CEILING
Bar				
Food Storage				
Other Storage				
Toilet Rooms				

Dressing Rooms				
Garbage & Refuse Storage				
Mop Service Basin Area				
Warewashing Area				
Walk-in Refrigerators and Freezers				

B. INSECT AND RODENT CONTROL

APPLICANT: Please check appropriate boxes.

- | | YES | NO | NA |
|---|--------------------------|--------------------------|--------------------------|
| 1. Will all outside doors be self-closing and rodent proof? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 2. Are screen doors provided on all entrances left open to the outside? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 3. Do all openable windows have a minimum #16 mesh screening? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 4. Is the placement of electrocution devices identified on the plan? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 5. Will all pipes & electrical conduit chases be sealed; ventilation systems exhaust and intakes protected? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 6. Is area around building clear of unnecessary brush, litter, boxes and other harborage? | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |
| 7. Will air curtains be used? If yes, where? _____ | <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> |

C. GARBAGE AND REFUSE
Inside

8. Do all containers have lids? () () ()

9. Will refuse be stored inside? () () ()

If so, where? _____

10. Is there an area designated for garbage can or floor mat cleaning? () () ()

Outside

11. Will a dumpster be used? () () ()

Number _____ Size _____

Frequency of pickup _____

Contractor _____

12. Will a compactor be used?

Number _____ Size _____

Frequency of pick up _____

Contractor _____

13. Will garbage cans be stored outside? () () ()

14. Describe surface and location where dumpster/compactor/garbage cans are to be stored

15. Describe location of grease storage receptacle

16. Is there an area to store recycled containers? () () ()

Indicate what materials are required to be recycled;

() Glass

- Metal
- Paper
- Cardboard
- Plastic

17. Is there any area to store returnable damaged goods?

32. Are floor drains provided & easily cleanable, if so, indicate location:

E. WATER SUPPLY

33. Is water supply public or private ?

34. If private, has source been approved? YES NO PENDING

Please attach copy of written approval and/or permit.

35. Is ice made on premises or purchased commercially ?

If made on premise, are specifications for the ice machine provided? YES NO

Describe provision for ice scoop storage: _____

Provide location of icemaker or bagging operation _____

36. What is the capacity of the hot water generator?

37. How are backflow prevention devices inspected & serviced?

F. SEWAGE DISPOSAL

38. Is building connected to a municipal sewer? YES NO

39. If no, is private disposal system approved? YES NO PENDING

Please attach copy of written approval and/or permit.

40. Are grease traps provided? YES () NO ()

If so, where? _____

Have the grease traps been sized according to the requirements set for by the plumbing and drain institute? YES () NO ()

Provide schedule for cleaning & maintenance

G. DRESSING ROOMS

41. Are dressing rooms provided? YES () NO ()

42. Describe storage facilities for employees' personal belongings (i.e., purse, coats, boots, umbrellas, etc.)

H. GENERAL

43. Are insecticides/rodenticides stored separately from cleaning & sanitizing agents?

YES () NO ()

44. Are all toxics for use on the premise or for retail sale (this includes personal medications), stored away from food preparation and storage areas? YES () NO ()

Indicate location:

45. Are all containers of toxics including sanitizing spray bottles clearly labeled?

YES() NO ()

46. Will linens be laundered on site? YES () NO ()

If yes, what will be laundered and where? _____

If no, how will linens be cleaned? _____

47. Is a laundry dryer available? YES () NO ()

48. Location of clean linen storage: _____

49 Location of dirty linen storage: _____

50. Are containers constructed of safe materials to store bulk food products? YES () NO ()

Indicate type: _____

52. How is each listed ventilation hood system cleaned?

I. SINKS

53. Is a mop sink present? YES () NO ()

If no, please describe facility for cleaning of mops and other equipment:

54. If the menu dictates, is a food preparation sink present? YES () NO ()

J. DISHWASHING FACILITIES

55. Will sinks or a dishwasher be used for warewashing?

Dishwasher ()

Two compartment sink ()

Three-compartment sink ()

56. Dishwasher

Type of sanitization used:

Hot water (temp. provided) _____

Booster heater _____

Chemical type _____

Is ventilation provided? YES () NO ()

57. Do all dish machines have templates with operating instructions? YES () NO ()

58. Do all dish machines have temperature/pressure gauges as required that are accurately working? YES () NO ()

59. Does the largest pot and pan fit into each compartment of the pot sink?

YES () NO ()

If no, what is the procedure for manual cleaning and sanitizing?

60. Are there drain boards on both ends of the pot sink? YES () NO ()

61. What type of sanitizer is used?

Chlorine	()
Iodine	()
Quaternary	()
ammonium	()
Hot Water	()
Other	()

62. Are test papers and/or kits available for checking sanitizer concentration?

YES () NO ()

K. HANDWASHING/TOILET FACILITIES

63. Is there a handwashing sink in each food preparation and warewashing area?

YES () NO ()

64. Do all handwashing sinks, including those in the restrooms, have a mixing valve or combination faucet? YES () NO ()

65. Do self-closing metering faucets provide a flow of water for at least 15 seconds without the need to reactivate the faucet? YES () NO ()

66. Is hand cleanser available at all handwashing sinks? YES () NO ()

67. Are hand-drying facilities (paper towels, air blowers, etc.) available at all handwashing sinks? YES () NO ()

68. Are covered waste receptacles available in each restroom? YES () NO ()

69. Is hot and cold running water under pressure available at each handwashing sink? YES () NO ()

70. Are all toilet room doors self-closing? YES () NO ()

71. Are all toilet rooms equipped with adequate ventilation? YES () NO ()

72. Is a handwashing sign posted in each handsink? YES () NO ()

STATEMENT: I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from this Health Regulatory Office may nullify final approval.

Signature(s) _____

owner(s) or responsible representative(s)

Date: _____

Approval of these plans and specifications by this Regulatory Authority does not indicate compliance with any other code, law or regulation that may be required--federal, state, or local. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A pre-opening inspection of the establishment with equipment in place & operational will be necessary to determine if it complies with the local and state laws governing food service establishments.

Appendix One: Storage Calculations

**The following three charts are based on the volume of the meals, number of meals served and frequency of delivery.
To calculate the interior storage space required for walk-in refrigeration units for the following charts to square feet, simply divide the cu. ft. (volume), in each case by the height of the unit.**

MEAT AND POULTRY COLD STORAGE CHART FOR WALK-IN UNITS

number of meals served between deliveries	storage per cu. ft. per 0.01 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.015 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.020 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.025 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.03 Cu. Ft. per meal per number meals served
200	5	7.50	10.00	12.50	15.00
250	6.25	9.38	12.50	15.63	18.75
300	7.50	11.25	15.00	18.75	22.50
350	8.75	13.13	17.50	21.88	26.25
400	10.00	15.00	20.00	25.00	30.00
450	11.25	16.88	22.50	28.13	33.75
500	12.50	18.75	25.00	31.25	37.50
550	13.75	20.63	27.50	34.38	41.25
600	15.00	22.50	30.00	37.50	45.00
650	16.25	24.38	32.50	40.63	48.75
700	17.50	26.25	35.00	43.75	52.50
750	18.75	28.13	37.50	46.88	56.25
800	20.00	30.00	40.00	50.00	60.00

850	21.25	31.88	42.50	53.13	63.75
900	22.50	33.75	45.00	56.25	67.50
950	23.75	35.63	47.50	59.38	71.25
1000	25.00	37.50	50.00	62.50	75.00
1050	26.25	39.38	52.50	65.63	78.75
1100	27.50	41.25	55.00	68.75	82.50
1150	28.75	43.13	57.50	71.88	86.25
1200	30.00	45.00	60.00	75.00	90.00
1250	31.25	46.88	62.50	78.13	93.75
1300	32.50	48.75	65.00	81.25	97.50
1350	33.75	50.63	67.50	84.38	101.25
1400	35.00	52.50	70.00	87.50	105.00
1450	36.25	54.38	72.50	90.63	108.75
1500	37.50	56.25	75.00	93.75	112.50
1550	38.75	58.13	77.50	96.88	116.25
1600	40.00	60.00	80.00	100.00	120.00
1650	41.25	61.88	82.50	103.13	123.75
1700	42.50	63.75	85.00	106.25	127.50
1750	43.75	65.63	87.50	109.38	131.25
1800	45.00	67.50	90.00	112.50	135.00
1850	46.25	69.38	92.50	115.63	138.75
1900	47.50	71.25	95.00	118.75	142.50
1950	48.75	73.13	97.50	121.88	146.25
2000	50.00	75.00	100.00	125.00	150.00

VEGETABLE AND FRUIT COLD STORAGE CHART FOR WALK-IN UNITS

number of meals served between deliveries	storage per cu. ft. per 0.020 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.025 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.030 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.035 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.040 Cu. Ft. per meal per number meals served
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200	10.00	12.50	15.00	17.50	20.00
250	12.50	15.63	18.75	21.88	25.00
300	15.00	18.75	22.50	26.25	30.00
350	17.50	21.88	26.25	30.63	35.00
400	20.00	25.00	30.00	35.00	40.00
450	22.50	28.13	33.75	39.38	45.00
500	25.00	31.25	37.50	43.75	50.00
550	27.50	34.38	41.25	48.13	55.00
600	30.00	37.50	45.00	52.50	60.00
650	32.50	40.63	48.75	56.88	65.00
700	35.00	43.75	52.50	61.25	70.00
750	37.50	46.88	56.25	65.63	75.00
800	40.00	50.00	60.00	70.00	80.00
850	42.50	53.13	63.75	74.38	85.00
900	45.00	56.25	67.50	78.75	90.00
950	47.50	59.38	71.25	83.13	95.00
1000	50.00	62.50	75.00	87.50	100.00
1050	52.50	65.63	78.75	91.88	105.00
1100	55.00	68.75	82.50	96.25	110.00
1150	57.50	71.88	86.25	100.63	115.00
1200	60.00	75.00	90.00	105.00	120.00
1250	62.50	78.13	93.75	109.38	125.00
1300	65.00	81.25	97.50	113.75	130.00
1350	67.50	84.38	101.25	118.13	135.00
1400	70.00	87.50	105.00	122.50	140.00
1450	72.50	90.63	108.75	126.88	145.00
1500	75.00	93.75	112.50	131.25	150.00
1550	77.50	96.88	116.25	135.63	155.00
1600	80.00	100.00	120.00	140.00	160.00

1650	82.50	103.13	123.75	144.38	165.00
1700	85.00	106.25	127.50	148.75	170.00
1750	87.50	109.38	131.25	153.13	175.00
1800	90.00	112.50	135.00	157.50	180.00
1850	92.50	115.63	138.75	161.88	185.00
1900	95.00	118.75	142.50	166.25	190.00
1950	97.50	121.88	146.25	170.63	195.00
2000	100.00	125.00	150.00	175.00	200.00

DAIRY COLD STORAGE CHART FOR WALK-IN UNITS

number of meals served between deliveries	storage per cu. ft. per 0.007 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.009 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.011 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.013 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.015 Cu. Ft. per meal per number meals served
200	3.50	4.50	5.50	6.50	7.50
250	4.38	5.63	6.88	8.13	9.38
300	5.25	6.75	8.25	9.75	11.25
350	6.13	7.88	9.63	11.38	13.13
400	7.00	9.00	11.00	13.00	15.00
450	7.88	10.13	12.38	14.63	16.88
500	8.75	11.25	13.75	16.25	18.75
550	9.63	12.38	15.13	17.88	20.63
600	10.50	13.50	16.50	19.50	22.50
650	11.38	14.63	17.88	21.13	24.38
700	12.25	15.75	19.25	22.75	26.25
750	13.13	16.88	20.63	24.38	28.13
800	14.00	18.00	22.00	26.00	30.00
850	14.88	19.13	23.38	27.63	31.88
900	15.75	20.25	24.75	29.25	33.75

950	16.63	21.38	26.13	30.88	35.63
1000	17.50	22.50	27.50	32.50	37.50
1050	18.38	23.63	28.88	34.13	39.38
1100	19.25	24.75	30.25	35.75	41.25
1150	20.13	25.88	31.63	37.38	43.13
1200	21.00	27.00	33.00	39.00	45.00
1250	21.88	28.13	34.38	40.63	46.88
1300	22.75	29.25	35.75	42.25	48.75
1350	23.63	30.38	37.13	43.88	50.63
1400	24.50	31.50	38.50	45.50	52.50
1450	25.38	32.63	39.88	47.13	54.38
1500	26.25	33.75	41.25	48.75	56.25
1550	27.13	34.88	42.63	50.38	58.13
1600	28.00	36.00	44.00	52.00	60.00
1650	28.88	37.13	45.38	53.63	61.88
1700	29.75	38.25	46.75	55.25	63.75
1750	30.63	39.38	48.13	56.88	65.63
1800	31.50	40.50	49.50	58.50	67.50
1850	32.38	41.63	50.88	60.13	69.38
1900	33.25	42.75	52.25	61.75	71.25
1950	34.13	43.88	53.63	63.38	73.13
2000	35.00	45.00	55.00	65.00	75.00

MEAT AND POULTRY COLD STORAGE CHART FOR REACH-IN UNITS

number of meals served between deliveries	storage per cu. ft. per 0.01 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.015 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.020 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.025 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.03 Cu. Ft. per meal per number meals served
200	2.67	4.00	5.33	6.67	8.00

250	3.33	5.00	6.67	8.33	10.00
300	4.00	6.00	8.00	10.00	12.00
350	4.67	7.00	9.33	11.67	14.00
400	5.33	8.00	10.67	13.33	16.00
450	6.00	9.00	12.00	15.00	18.00
500	6.67	10.00	13.33	16.67	20.00
550	7.33	11.00	14.67	18.33	22.00
600	8.00	12.00	16.00	20.00	24.00
650	8.67	13.00	17.33	21.67	26.00
700	9.33	14.00	18.67	23.33	28.00
750	10.00	15.00	20.00	25.00	30.00
800	10.67	16.00	21.33	26.67	32.00
850	11.33	17.00	22.67	28.33	34.00
900	12.00	18.00	24.00	30.00	36.00
950	12.67	19.00	25.33	31.67	38.00
1000	13.33	20.00	26.67	33.33	40.00
1050	14.00	21.00	28.00	35.00	42.00
1100	14.67	22.00	29.33	36.67	44.00
1150	15.33	23.00	30.67	38.33	46.00
1200	16.00	24.00	32.00	40.00	48.00
1250	16.67	25.00	33.33	41.67	50.00
1300	17.33	26.00	34.67	43.33	52.00
1350	18.00	27.00	36.00	45.00	54.00
1400	18.67	28.00	37.33	46.67	56.00
1450	19.33	29.00	38.67	48.33	58.00
1500	20.00	30.00	40.00	50.00	60.00
1550	20.67	31.00	41.33	51.67	62.00
1600	21.33	32.00	42.67	53.33	64.00
1650	22.00	33.00	44.00	55.00	66.00
1700	22.67	34.00	45.33	56.67	68.00

1750	23.33	35.00	46.67	58.33	70.00
1800	24.00	36.00	48.00	60.00	72.00
1850	24.67	37.00	49.33	61.67	74.00
1900	25.33	38.00	50.67	63.33	76.00
1950	26.00	39.00	52.00	65.00	78.00
2000	26.67	40.00	53.33	66.67	80.00

VEGETABLE AND FRUIT COLD STORAGE CHART FOR REACH-IN UNITS

number of meals served between deliveries	storage per cu. ft. per 0.020 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.025 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.030 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.035 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.040 Cu. Ft. per meal per number meals served
200	5.33	6.67	8.00	9.33	10.67
250	6.67	8.33	10.00	11.67	13.33
300	8.00	10.00	12.00	14.00	16.00
350	9.33	11.67	14.00	16.33	18.67
400	10.67	13.33	16.00	18.67	21.33
450	12.00	15.00	18.00	21.00	24.00
500	13.33	16.67	20.00	23.33	26.67
550	14.67	18.33	22.00	25.67	29.33
600	16.00	20.00	24.00	28.00	32.00
650	17.33	21.67	26.00	30.33	34.67
700	18.67	23.33	28.00	32.67	37.33
750	20.00	25.00	30.00	35.00	40.00
800	21.33	26.67	32.00	37.33	42.67
850	22.67	28.33	34.00	39.67	45.33
900	24.00	30.00	36.00	42.00	48.00

950	25.33	31.67	38.00	44.33	50.67
1000	26.67	33.33	40.00	46.67	53.33
1050	28.00	35.00	42.00	49.00	56.00
1100	29.33	36.67	44.00	51.33	58.67
1150	30.67	38.33	46.00	53.67	61.33
1200	32.00	40.00	48.00	56.00	64.00
1250	33.33	41.67	50.00	58.33	66.67
1300	34.67	43.33	52.00	60.67	69.33
1350	36.00	45.00	54.00	63.00	72.00
1400	37.33	46.67	56.00	65.33	74.67
1450	38.67	48.33	58.00	67.67	77.33
1500	40.00	50.00	60.00	70.00	80.00
1550	41.33	51.67	62.00	72.33	82.67
1600	42.67	53.33	64.00	74.67	85.33
1650	44.00	55.00	66.00	77.00	88.00
1700	45.33	56.67	68.00	79.33	90.67
1750	46.67	58.33	70.00	81.67	93.33
1800	48.00	60.00	72.00	84.00	96.00
1850	49.33	61.67	74.00	86.33	98.67
1900	50.67	63.33	76.00	88.67	101.33
1950	52.00	65.00	78.00	91.00	104.00
2000	53.33	66.67	80.00	93.33	106.67

DAIRY COLD STORAGE CHART FOR REACN- IN UNITS

number of meals served between deliveries	storage per cu. ft. per 0.007 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.009 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.011 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.013 Cu. Ft. per meal per number meals served	storage per cu. ft. per 0.015 Cu. Ft. per meal per number meals served
200	1.87	2.40	2.93	3.47	4.00

250	2.33	3.00	3.67	4.33	5.00
300	2.80	3.60	4.40	5.20	6.00
350	3.27	4.20	5.13	6.07	7.00
400	3.73	4.80	5.87	6.93	8.00
450	4.20	5.40	6.60	7.80	9.00
500	4.67	6.00	7.33	8.67	10.00
550	5.13	6.60	8.07	9.53	11.00
600	5.60	7.20	8.80	10.40	12.00
650	6.07	7.80	9.53	11.27	13.00
700	6.53	8.40	10.27	12.13	14.00
750	7.00	9.00	11.00	13.00	15.00
800	7.47	9.60	11.73	13.87	16.00
850	7.93	10.20	12.47	14.73	17.00
900	8.40	10.80	13.20	15.60	18.00
950	8.87	11.40	13.93	16.47	19.00
1000	9.33	12.00	14.67	17.33	20.00
1050	9.80	12.60	15.40	18.20	21.00
1100	10.27	13.20	16.13	19.07	22.00
1150	10.73	13.80	16.87	19.93	23.00
1200	11.20	14.40	17.60	20.80	24.00
1250	11.67	15.00	18.33	21.67	25.00
1300	12.13	15.60	19.07	22.53	26.00
1350	12.60	16.20	19.80	23.40	27.00
1400	13.07	16.80	20.53	24.27	28.00
1450	13.53	17.40	21.27	25.13	29.00
1500	14.00	18.00	22.00	26.00	30.00
1550	14.47	18.60	22.73	26.87	31.00
1600	14.93	19.20	23.47	27.73	32.00
1650	15.40	19.80	24.20	28.60	33.00
1700	15.87	20.40	24.93	29.47	34.00
1750	16.33	21.00	25.67	30.33	35.00

1800	16.80	21.60	26.40	31.20	36.00
1850	17.27	22.20	27.13	32.07	37.00
1900	17.73	22.80	27.87	32.93	38.00
1950	18.20	23.40	28.60	33.80	39.00
2000	18.67	24.00	29.33	34.67	40.00