RECEIVED
DEC 3 2019
State Of Alaska
DEC Wasilla Alaska 99654

Plan Review Application

Alaska Department of Environmental Conservation
Division of Environmental Health
Food Safety and Sanitation Program

Permit ID: _____

Section A- General Information *(All applicants complete entire section – please print).*

Purpose (check one) ☐ **New Construction** ☒ **Remodel of Existing Structure** ☐ **Reactivation**

General Information		
Establishment Name: The Next Degree		Date 12-3-19
Plan Review Contact Name Kerby Coman		
Phone Number 907-884-3153	Email kerby@greendegree.net	
Address 6570 W Trevett Cir #2		
Operating Days/Hours 24/7/365	Proposed Opening Date ASAP	

If you are proposing to build a new food establishment or extensive remodeling of an existing food establishment in Alaska (except in the Municipality of Anchorage), you must submit a **completed Plan Review Packet 30 days prior to construction**. Additional information regarding calculations and drawings can be found in the Plan Review Guide.

Please Note: Failure to provide all the required information may delay the plan review process and permit issuance.

REQUIRED DOCUMENTATION LIST (*Include the following in your packet)*

☒ Food Establishment Application
☒ Fees
☐ Plot Plan
☐ Floor Plan
☐ Plumbing Schematic
☐ Complete list of equipment (including manufacturer's specifications)

SECTION B – REQUIRED DOCUMENTATION

a. **Potable Water Supply.** Have plans been submitted to the Drinking Water Program as required by 18 AAC 80?
☐ **Yes*** ☒ **No** ☐ **N/A** (Municipal Water Supply) ***Specify in comments.***
Comments:

Attach a confirmation email or letter from the Drinking Water Program stating that the system has been approved.

b. **Wastewater Disposal System.** Have plans been submitted to the Wastewater Program as specified by 18 AAC 72?
☐ **Yes*** ☒ **No** ☐ **N/A** (Municipal System) ***Specify in comments.***
Comments:

Attach a confirmation email or letter from the Wastewater Program stating that the system has been approved.

c. **Solid Waste Disposal.** Please describe how you plan to dispose of your solid waste:
All solid waste will be disposed of into a dumpster on location that goes to the local landfill

d. **Plot Plan.** Have you included a detailed to scale drawing of the plot plan including: ☐ **Yes** ☒ **No**
☐ All buildings ☐ Outside walk-in cooler(s)/freezer(s) ☐ Access for deliveries
☐ Refuse storage site ☐ Outside storage areas ☐ Sewage disposal system
☐ Potable water supply ☐ Oil/Fuel tanks
☐ Identify nearby roads, streets, other landmarks, and/or give GPS coordinates

AMCO Received 12/31/2019

e. **Floor Plan.** A floor plan with the listed components must be submitted as part of the application packet. Have you included a floor plan? ☐ Yes ☒ No

- ☐ Layout and purpose of each room
- ☐ Location of fixed equipment and plumbing features
- ☐ Size, construction, and design of fixed equipment
- ☐ Location of restrooms, including the number of toilets and handwash sinks.
- ☐ Type and location of lighting
- ☐ Type and location of ventilation, both building and local systems

f. **Plumbing Schematic.** A plumbing schematic with the listed components must be submitted as part of the application packet. Have you included a detailed drawing of the plumbing schematic? ☐ Yes ☒ No

- ☐ Plumbing schematic showing each hot, cold, and wastewater line.
- ☐ Plumbing connection to the wastewater line (direct vs. indirect)
- ☐ Hot water capacity

Have you contacted the State Plumbing Inspector? ☐ Yes ☒ No

G **Fire Marshall.** Have you contacted the State Fire Marshall? ☐ Yes ☒ No

Please describe your ventilation/hood system:

SECTION C – ADDITIONAL INFORMATION

a. **Storage**. How often will you receive food deliveries? Do you have adequate storage to support your operation? Consult the Plan Review Guide for information about storage capacity.

We will be receiving our bulk ingredients as needed. yes we have plenty of dry and cold storage.

b. **Dressing Rooms and Locker Rooms.** Describe how employee clothing, belongings, etc will be stored:

All employees will have a spot to store and keep their personal belongings that will not interfere with the kitchen operations.

c. **Poisonous/Toxic Materials**. Describe location and means to store poisonous or toxic materials:

All cleaning agents will be stored outside of kitchen.

d. **Floors/Walls/Ceilings**. Describe how the floors, walls, ceilings, and shelving will be finished (tile, paint, etc):

Floors are sealed with a pylurathane paint. walls are sealed with white paint. and shelves will be made of stainless steel or plastic

e. **Warewashing:** Describe how dishes, utensil, and equipment will be washed:

All dishes, utensil and equipment will be washed in a commercial dishwasher. after going through a sanitation process in a 3 bay sink

f. **Linens.** Describe how soiled and clean clothing/linens will be stored and where they will be cleaned:

wash clothes and other linens used will be washed and dried using a washer and dryer

SECTION D

I declare, under penalty of unsworn falsification, that this application (including any accompanying statements) has been examined by me and to the best of my knowledge and belief is true, correct, and complete. I agree to pay all fees before operating.

Applicant's Signature [signature] **Date** 12-3-19

Applicant's Printed Name Kerby Coman **Title** CEO

RECEIVED
DEC 3 2019
State Of Alaska
AMCO Received 12/31/2019