

SCOTT HARRIS, M.D., M.P.H. • STATE HEALTH OFFICER

BALDWIN COUNTY HEALTH DEPARTMENT

January 23, 2023

Mark Bentz 515 Ridgewood Drive Daphne, AL 36526-

RE: Yinzer LLC 10758 County Road 64 Daphne, AL 36526

Dear Mark Bentz,

The construction plans for the above referenced establishment have been reviewed and approved. The following items were not noted during our review and are required:

-Walls exposed to moisture inside kitchen, bar, restrooms, and mop closet shall be nonabsorbent.

- -The bar shall have a nonabsorbent ceiling that extends to the outer edge (customer side) of the bar top.
- -The underside of the bar countertop shall be sealed or covered with a nonabsorbent finish.
- -Exposed food and food contact surfaces in the bar area shall be adequately protected from customer contamination.
- -Exterior and restroom doors shall be tight-fitting.
- -The lighting intensity shall be at least 108 lux (10 foot-candles) in walk-in units and dry storage; 215 lux (20 foot-candles) in dishwashing areas, storage closets, and restrooms; and 540 lux (50 foot-candles) in prep areas or areas where safety is a factor.
- -The hood system shall be approved by the local fire authority and documentation provided.
- -Utility lines and ventilation duct may not be unnecessarily exposed.
- -Adequate storage shall be provided to prevent contamination, overcrowding of storage shelves, poor ventilation, storage on the floor, etc.
- -Beverage tubing and cold plates may not be in contact with stored ice.

-Ice bins shall self-drain.

- -The compartments of the warewash sink shall be large enough to accommodate immersion of the largest piece of equipment.
- -Drainboards shall be provided on each end of the 3-compartment sink or appropriately substituted with a moveable table or cart, an open-air shelf mounted over the sink, or equivalent.
- -Equipment shall be 6-inches off the floor or easily movable.
- -The water heater shall be sufficient in size to meet peak hot water demands. Water temperatures (out of the fixture) shall be a minimum of 110° F at the 3-compartment sink and 100° F at all other sinks, including mop sink.
- -Backflow or back siphonage prevention devices shall be installed at all fixtures connected to the potable water system, to include exterior hose bibbs, and accessible for maintenance when necessary.
- -Sewage, to include grease, shall be removed by an approved facility.
- -Trash receptacles in the kitchen, bar, restroom, and outside shall have a lid.
- -The outdoor dumpster/trash can storage area shall be provided with suitable cleaning implements and supplies, such as hot water, for effective cleaning; or a letter from an off-premises cleaning service may be provided.
- -The outdoor dumpster/trash can storage area shall slope to drain.

A preliminary inspection should be scheduled around 75% completion of construction at which time additional items of compliance may be noted. The final inspection may be scheduled, and Food Permit issued once:

1) The food permit application and the \$150.00 fee are submitted,

2) A menu that identifies each animal-derived food that will be offered raw or undercooked with an asterisk (*) is provided,

3) A copy of the Certified Food Protection Manager's certificate, course completion, or course registration is provided, and 4) All items are in compliance.

Please contact our office at (251) 947-3618 if you need additional information or to schedule an inspection. We kindly request at least 2-days' advance notice.

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Sincerely,

Karl q \hat{o}_{NYY}

Kerry Black / Public Health Senior Environmentalist Baldwin County Health Department