galion city
HEALTH DEPARTMENT

Food Service Operation &

Retail Food Establishment

Plan Review

Galion City Health Department
113 Harding Way East
Galion, Ohio 44833
phone: 419-468-1075
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www.galionhealth.org

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HEALTH DEPARTMENT

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This letter is to inform you that Galion City Health Department must be involved in the planning and development of all new and renovated food service operations and retail food establishments. This involvement requires that plans be submitted prior to construction and/or renovation, in order for review and approval to be given from this office.

A plan review fee will be collected by this office for the review and approval of plans for all new and renovated retail or food service operations.

A class categorizes each establishment; the class categories are based on the risks involved in the preparation of potentially hazardous food and the type of clientele that are served. Enclosed you will find a description of each class.

The health department has thirty (30) days after receiving complete plans to review and respond to the plans. The plan review fee is 50% of the applicable license fee, which will be determined by the classification of the facility and is payable at the time plans are submitted. Plan approval is valid for **one year** from the date of initial plan approval. Once plans are approved, construction and development must be done according to approved plans unless a plan revision is filed in writing; plan revision does not extend the approved planning period of one year (from initial approval). The owner/developer of a food facility must first obtain the appropriate permits and approvals from zoning, building, electrical, plumbing and fire. See page 3 for contact information.

Plans and specifications for a proposed food facility shall be legible, drawn reasonably to scale, and include the following:

- Name and address of the operation;
- Name, address and phone number for owner;
- The type of operation or establishment proposed;
- A menu or list of foods to be prepared and served or sold;
- The total square footage to be used for the operation or establishment;
- A site plan that includes:
    - Location of business in a building such as a shopping mall or stadium;
    - Location of building on site, including alleys, streets, and location of an outside support infrastructure such as dumpsters, potable water source, sewage treatment system; and
    - Interior and exterior seating areas
- Entrances and exits;
- Location, number and types of plumbing fixtures, including all water supply facilities;
- Plan of lighting, both natural and artificial, with foot-candles indicated for critical surfaces;
- A floor plan showing the fixtures and equipment;
- Building materials and surface finishes to be used;
- An equipment list with manufacturer and model numbers, along with manufacturer specification or “cut” sheets. Only commercially designed equipment that is approved by an acceptable testing agency is to be installed.

Please feel free to contact the Health Department with questions, for more information, or to schedule a pre-licensing inspection at 419-468-1075 ext. 1276.

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Contact the following agencies, <u>even</u> if you are purchasing an existing facility. Each of the following agencies will have specific requirements that vary from the requirements of Galion City Health Department. Contact these agencies as soon as possible to avoid delays in the plan review process.

Richland County Building Department

This agency handles all commercial building inspections for a new certificate of occupancy for GCHD.

West Longview Ave., Suite 202A
Mansfield, OH 44906
Phone: 419-774-5517
permits@richlandcountyoh.gov

Richland County Plumbing Department

This agency handles all commercial plumbing inspections for GCHD.

555 Lexington Ave.
Mansfield, OH 44907
Phone: 419-774-4520
Home | Richland Public Health

Galion City Fire Department

This agency handles inspections and compliance with current fire codes.

301 Harding Way East
Galion, OH 44833
Phone: 419-468-5580 (Capt. Todd Eagle)

Galion City Zoning Inspector

This agency handles compliance with city zoning requirements.

115 Harding Way East
Galion, OH 44833
Phone: 419-468-2642
ericbaldinger@galion.city

Private Water and /or Private Sewage systems

Contact the Director of Environmental Health at Galion City Health Department for additional information.

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matt.schwab@galionhealth.org

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ONLY RETURN PAGES 5 - 11 WITH RELATED FEE

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Food Service Operation/Retail Food Establishment Plan Review Application

Reason for Application: ☐ New Construction ☐ Renovation ☐ Ownership Change

Business Type: ☐ Food Service Operation ☐ Retail Food Establishment

Business Name			
Business Address			
Business Phone			
Owner Name			
Owner Mailing Address			
Owner Phone		Owner Email	
Applicant's Name & Title, if different from above			
Applicant's Phone		Applicant's Email	

Has this facility been licensed as a food service operation/retail food establishment within the last year?

☐ Yes ☐ No If yes, Business Name: _____

Zoning: Approved _____ Applied For_____ Not Zoned _____

Water Supply: ☐ Public ☐ Private (well) – must be EPA approved

Sewage Disposal: ☐ Public ☐ Private (septic system) – must be EPA approved

Projected Date of Start of Project: _____

Projected Date of Project Completion: _____

Applications and/or Plans Submitted to the Following Entities, if applicable:

- **Building Permits** (including electrical, structural) ☐ **Yes** ☐ **No** **Date:** _____
  Richland County Dept. of Building Regulations
  419-774-5517
- **Fire Inspection** ☐ **Yes** ☐ **No** **Date:** _____
  City of Galion Fire Department
  419-468-6763
- **Plumbing Permit** ☐ **Yes** ☐ **No** **Date:** _____
  Richland Public Health Commercial Plumbing Department
  419-774-4500
- **Zoning Permit** ☐ **Yes** ☐ **No** **Date:** _____
  City of Galion Building & Zoning
  419-468-2642; EricBaldinger@Galion.city

A copy of the Certificate of Occupancy from Galion City Building & Zoning is not required at the time of plan submission but is required prior to license approval (OAC 4101:2-1-27-A-F).

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Facility Layout & Equipment Specifications (Ohio Administrative Code 3717-1-09)

The facility layout and specifications shall be legible, be drawn reasonably to scale, and shall include:

1. The type of operation proposed and a list of all foods to be prepared and served;
2. The total area to be used for food service including square footage;
3. All portions of the premises in which food service activities are to be conducted;
4. Entrances and exits (including unloading areas);
5. Location, number and types of plumbing fixtures, including water supply facilities;
6. Plan of lighting, both natural and artificial, with food-candles indicated for critical surfaces;
7. A floor plan showing the general layout of fixtures and other equipment;
8. Building materials and surface finishes to be used; and
9. An equipment list with equipment manufacturers and model numbers.

A summary of the food facility requirements:

Equipment – Equipment must be commercial equipment (not household equipment) and NSF approved (or equivalent) (OAC 3717-1-04.1 (LL). Each piece of equipment is to be clearly marked with its common name. Equipment must be maintained in a state of good repair and proper adjustment (including the doors, seals, hinges, fasteners & kick plates). Cutting or piercing parts of can openers shall be kept sharp to minimize the risk of metal fragments contaminating food. (OAC 3717-1-04.4)

Lighting – Must be of proper intensities & properly shielded to protect against food contamination. Shielding options include shatterproof bulbs, plastic tubes with endcaps, or full shields around the fixture. (OAC 3717-1-06.1(I)). The required minimum intensities are: Food Prep & Cooking Areas – 50 footcandles, Salad Bars & Buffets – 20 footcandles, Dishwashing & Handwashing Areas – 20 footcandles, Inside equipment areas (such as reach in coolers and under counter refrigerators) – 20 footcandles, Dry Storage Areas – 10 footcandles (OAC 3717-1-06.2(I)).

Surfaces – Materials for the floors, walls and ceilings shall be smooth, durable and easily cleanable for all areas of food service, preparation and storage. (OAC 3717-1-06).

FOOD PREPARATION REVIEW **A copy of the Menu must be attached:**

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

CATEGORY	(YES)	(NO)
(1) Thin meats, poultry, fish, eggs (hamburger, sliced meats, fillets)	( )	( )

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(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) What are the projected frequencies of the deliveries for:

Frozen Foods: _____ Refrigerated Foods: _____

Dry Goods: _____

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

Frozen Storage: _____ Refrigerated Storage: _____

Dry Storage: _____

(3) How will foods and dry goods be stored 6 inches off the floor? _____

_____

COLD STORAGE

(1) What is the required temperature for foods held in cold holding: _____

(2) It there a thermometer located in each cold holding unit? YES / NO

(3) 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? _____

_____

_____

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(4) Will the facility use or sell ice? YES / NO

Made on site or purchased? _____

How will the ice scoop and ice bucket be stored? _____

_____

THAWING FOODS

Describe how frozen foods will be thawed for future use: _____

_____

_____

PREPARATION

(1) Will the facility be serving food to a highly susceptible population? YES / NO

(2) Will barriers (disposable, non-latex gloves/utensils/food grade paper) be used to prevent handling of ready-to-eat foods? YES / NO

(3) Describe how often food contact surfaces must be cleaned and sanitized? _____

_____

(4) When should hand washing occur for those employees who handle food? _____

_____

(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 Sanitizer Type: _____ Concentration/Strength: _____

(6) Will all produce be washed on-site prior to use? YES / NO

If YES, describe how and where: _____

_____

(7) Does the facility have a thin probe thermometer to measure food temperatures: YES / NO

DATE MARKING

(1) Will you be selling foods that require date marking? YES / NO

(2) How will PHF's be date marked? _____

_____

(3) What is the maximum length of time you may hold PHF's? in cold holding? _____

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COOLING FOODS *(if applicable)*

(1) PHF's must be cooled quickly. What is the length of time to cool hot foods from:

From 135°F to 70°F: _____hours

From 70°F to 41°F: _____hours

(2) Describe how proper cooling and monitoring procedures will be done: _____

_____

_____

REHEATING *(if applicable)*

How will PHF's that are cooked and cooled be reheated for hot holding so that all parts of the food reach a temperature of at least 165°F for 15 seconds within 2 hours? _____

_____

_____

GARBAGE/REFUSE

Refuse/Recyclables Storage – Outdoor receptacles must be stored on a nonabsorbent surface, such as concrete or asphalt, and sloped to drain. The receptacles must be leak proof, with tight-fitting lids, doors, or covers. They must be of sufficient capacity (indoors and outdoors) for storing and accumulating. There must be a waste container at each hand sink and a covered receptacle inside the women's restroom. (OAC 3717-1-5.4)

(1) Will a dumpster be used? YES / NO

If yes: Number _____ Size _____ Frequency of Pickup _____

(2) Describe surface and location where dumpster/garbage cans are to be stored: _____

_____

GENERAL

Employee Dressing areas & Lockers – An area must be designated for providing employees a suitable facility for the orderly storage of employee's clothing and other possessions. (OAC 3717-1-06.2(K).

Chemicals/Cleaners/Medicines Storage Areas - Poisonous or toxic materials shall be stored so they cannot contaminate food, equipment, utensils, linens or single-service articles. (OAC 3717-1-7.1)

- Are all chemicals for use on the premises or for retail sale (this includes personal medications) stored away from food preparation and storage areas? YES / NO

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Will linens be laundered on site? YES / NO

If yes, what will be laundered and where?_____

_____

If no, how will linens be cleaned? _____

_____

Are bulk storage containers constructed of a durable and approved material? YES / NO

Describe material type? _____

_____

DISHWASHING FACILITIES

Sanitizing Solutions – A test kit that accurately measures the concentration in ppm of type of sanitizing solutions to be used shall be provided (OAC 3717-1-4.2).

Required Sinks & Drains – (OAC 3717-1-5.1)
® 3-compartment sink (direct connection to plumbing)
® Food preparation sink (indirect drain between sink and plumbing)
® Mop water disposal sink (direct connection to plumbing)
® Hand wash sink(s) (direct connection to plumbing)
® Automatic dishwasher (direct connection to plumbing)

Clearly designate hand washing facilities for each restroom and in the immediate area of food preparation.

(1) Does the largest pot and pan fit into each compartment of the sink? YES / NO

If no, what procedure will be used for cleaning and sanitizing those items? _____

_____

_____

(2) Are there drain boards on both ends of the three-compartment sink? YES / NO

(3) What type of sanitizer will be used for each of the following? *(as applicable):*

3 Compartment sink _____

Dishwashing machine _____

Food contact surfaces _____

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HANDWASHING/TOILET FACILITIES

(1) Is there a hand washing sink in each food preparation and dishwashing area? YES / NO

(2) Is soap available at all hand washing sinks? YES / NO

(3) Are hand drying facilities (paper towels, air dryers) available at all hand washing sinks? YES / NO

(4) Are covered waste containers available in each restroom? YES / NO

(5) Are toilet room doors self-closing [*If toilet room opens into kitchen and storage areas*]? YES / NO

(6) Are all toilet rooms equipped with adequate ventilation? YES / NO

(7) Is there a hot water heater available to provide hot water to all hand washing/dishwashing sinks?

YES / NO

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Levels of Risk in Food Service Operations/Retail Food Establishments

Source: Ohio Administrative Code Sections 3701-21-02.3 & 901:3-4-05

Risk Level 1

Risk level 1 poses potential risk to the public in terms of sanitation, food labeling, sources of food, storage practices, or expiration dates. Examples of Risk Level 1 activities include, but are not limited to, an operation that offers for sale or serves:

- Non-time/temperature controlled for safety beverages (coffee, fountain, packaged)
- Pre-packaged refrigerated and/or frozen potentially hazardous foods
- Pre-packaged non-time/temperature controlled for safety (TCS) foods
- Fresh unprocessed fruits and vegetables
- Baby food or formula
- “Food delivery operation” as defined in ORC 3717-1(H)
- “Micro market” as defined in OAC 3717-1-01(B)

Risk Level 2

Risk level 2 poses a higher potential risk to the public than Risk Level 1 because of hand contact or employee health concerns but minimal possibility of pathogenic growth exists. Examples of Risk Level 2 activities include, but are not limited to:

- Handling, heat treating, or preparing non-time/temperature controlled for safety food;
- Holding for sale or serving time/temperature controlled for safety food at the same proper holding temperature at which it was received; or
- Heating individually packaged; commercially processed time/temperature controlled for safety foods for immediate service; or
- Hand dipping of commercially manufactured ice cream

Risk Level 3

Risk level 3 poses a higher potential risk to the public than Risk Level 2 because of the following concerns: proper cooking temperatures, proper cooling procedures, proper holding temperatures, contamination issues or improper heat treatment in association with longer holding times before consumption, or processing a raw food product requiring bacterial load reduction procedures in order to sell the product as ready-to-eat. Examples of Risk Level 3 activities include, but are not limited to;

- Handling, cutting, or grinding raw meat products;
- Cutting or slicing ready-to-eat meats and cheeses;
- Assembling, partially cooking, or cooking time/temperature controlled for safety food that is immediately served, held hot or cold, or cooled;
- Operating a soft serve ice cream or frozen yogurt machine;
- Reheating in individual portions only; or
- Heating of a product, from an intact, hermetically sealed package and holding the product hot.

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Risk Level 4

Risk Level 4 poses a higher potential risk to the public than Risk Level 3 because of concerns associated with: handling or preparing food using a procedure with several preparation steps that includes reheating of a product or ingredient of a product where multiple temperature controls are needed to preclude bacterial growth. Examples of Risk Level 4 activities include, but are not limited to:

- Reheating bulk quantities of leftover time/temperature controlled for safety food more than once every seven days; or
- Operating a heat treatment dispensing freezer;
- Catering as defined in ORC 3717.01(G);
- Offering as ready-to-eat a raw time/temperature controlled for safety animal food or a food with these raw ingredients;
- Using freezing as a means to achieve parasite destruction;
- Preparing food for a primarily high-risk clientele including immuno-compromised or elderly individuals in a facility that provides either health care or assisted living;
- Using time as a public health control for time/temperature controlled for safety food;
- Non-continuous cooking of raw time/temperature controlled for safety animal food;
- Performing activities requiring a HACCP plan; or
- Activities requiring a variance for the process.

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2026

Food Service Operation and Retail Food Establishment

	Local Fee	State Fee	Total
Risk Level 1 <25,000 sq ft	$172.00	$28.00	$200.00
Risk Level 2 <25,000 sq ft	$194.00	$28.00	$222.00
Risk Level 3 <25,000 sq ft	$375.00	$28.00	$403.00
Risk Level 4 <25,000 sq ft	$477.00	$28.00	$505.00
Risk Level 1 >25,000 sq ft	$250.00	$28.00	$278.00
Risk Level 2 >25,000 sg ft	$264.00	$28.00	$292.00
Risk Level 3 >25,000 sq ft	$945.00	$28.00	$973.00
Risk Level 4 >25,000 sq ft	$1002.00	$28.00	$1030.00
Mobile	$150.00	$28.00	$178.00
Low Risk RFE Mobile	$75.00	$28.00	$103.00
Temporary, per event up to 5 days	$120.00	$0.00	$120.00
Vending, per unit	$44.05	$6.00	$50.05

Food Service and Retail Food Plan Review

50% of the applicable, local portion of license fee for risk level.
Example: Risk Level 2 <25,000 sq ft $194.00 x 50%= $97.00

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Check-Off List

- ☐ **Plan Review Questionnaire, Application, and Review Fee** (pages 4-13).
- ☐ **Proposed Menu** The **menu** lists all items that are served or prepared by employees. This includes all served, cooked, opened, mixed, cut, or sliced foods. If it is not sold in the same unopened package it was received in, it **must** be listed on the menu.
- ☐ **Equipment List** The equipment list must include equipment manufactures and model numbers.
    - All pieces of equipment (small to large)
- ☐ **Finish Schedule**
    - Flooring material including finish.
    - Ceiling material including finish.
    - Wall materials including finish.
    - Shelving materials including finish.
- ☐ **Site Plan Drawings**
    - All sheets must be drawn to scale. If you do not know what drawn to scale means, contact this agency for help.
    - All sheets are recommended to be in PDF format or a MAXIMUM of 11x14-inch paper.

Include the following:

- Entrances, exits & windows.
- Loading/unloading and receiving docks.
- Room size (square footage)
- Location of *all* equipment
- Location of each lighting fixture
- Location of ventilation system (hoods & other ventilation)
- Location of plumbing, all lines, fixtures and equipment:
    - o Sinks ***labeled with intended use.***
    - o Floor drains and floor sinks
    - o Water supply lines
    - o Wastewater lines
    - o Hot water generating equipment.
    - o Grease trap
    - o Backflow prevention devices
    - o Dishwasher
- Auxiliary rooms showing any equipment in them.
    - o Storage rooms
    - o Garbage room
    - o Restrooms
    - o Basement
    - o Dressing rooms
    - o Locker Areas
    - o Employee break room and coat rack or hook
    - o Personal item storage area
- Location of building onsite including:
    - o Alleys/streets
    - o Well or Septic if applicable.
    - o Dumpsters
    - o Parking
    - o All outside storage (including sheds, garage, coolers, freezers, etc.)
- Label chemical storage area
- Label mop & broom storage area
- Label area to store employee medications

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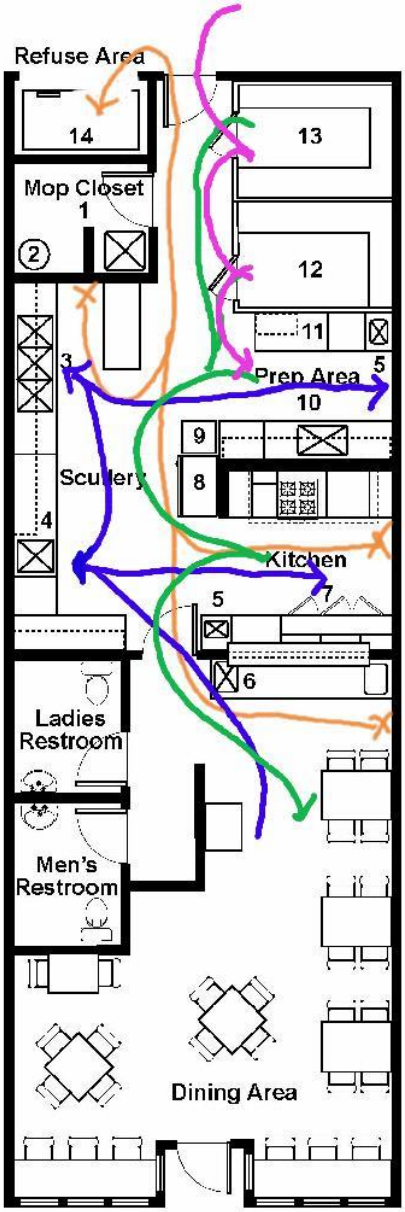
Layout Example



EQUIPMENT SCHEDULE

1 Mop Sink
2 Hot Water Heater
3 3 Compartment Pot and Pan Wash Sink
4 Dishwasher with Pre-Rinse Sink
5 Hand Sink
6 Water Fill Station
7 Sandwich Preparation Refrigerator
8 Reach-in Refrigerator
9 Ice Machine
10 Food Preparation Sink
11 Work Counter with Slicer
12 Walk-in Refrigerator
13 Walk-in Freezer
14 Garbage Area

FINISH SCHEDULE

Floor

Kitchen	Vinyl Comp Tile with Base Coving
Restroom	Vinyl Comp Tile with Base Coving
Dining	Low Fill Carpet
Garbage	Sealed Concrete

Wall

Kitchen	Gypsum Board
Cook Line	Stainless Steel
Dishwash	Gypsum Green Board with FRP* BD**
Restroom	Gypsum Board with FRP* BD**
Dining	Gypsum Board with Enamel Paint

Ceiling

Kitchen	Gypsum Board with Enamel Paint
Dining	Suspended with Acoustical Tile
Restroom	Suspended with Acoustical Tile

* FRP - Fiber Reinforced Plastic
** BD - Board

This plan meant to illustrate health requirements only

Dirty Dishes
Receiving Food
Trash
Food Preparation to Service

Additional items will be checked for compliance at the time of the pre-licensing inspection.

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Required Components & Capacities

☐ **Three Compartment Sink**

- ✓ A 3-compartment sink must be installed for proper dishwashing.
- ✓ The compartments must be:
  - Large enough to fit the largest piece of equipment that will be washed
  - Have separate drain boards for soiled and clean dishes and
  - Have a grease interceptor.

☐ **Automatic Dishwasher (Optional)**

- ✓ Must use either chemical or high temperatures to sanitizing.
- ✓ Chemical dishwashers must be equipped with a device to indicate when the sanitizer is low or completely out.

☐ **Handwashing Sinks**

- ✓ Hand sinks must be easily accessible from food prep area, utensil wash area, and toilet facilities.
- ✓ Sinks equipped with hot & cold water, soap, & paper towels must be installed in all preparation areas.

☐ **Food Preparation Sink**

- ✓ A food prep sink must have an indirect connection to the sewer system.
- ✓ Garbage disposal installation is prohibited.

☐ **Utility Sink**

- ✓ Mop sink or curbed cleaning facility with a properly trapped and vented floor drain.

☐ **Surface Finishes**

- ✓ All floors, walls & ceilings must be constructed of smooth, easily cleanable materials.
- ✓ The ceiling must be of fire-rated material.
- ✓ Approved materials:

Floors	Walls	Ceilings
Linoleum Ceramic tile Quarry tile Vinyl tile	Marlite FRP Ceramic tile Stainless steel	Smooth drop tiles Epoxy painted dry wall Marlite panels

☐ **Commercial-Grade Equipment**

- ✓ Food service equipment must be commercial-grade construction and certified by a food equipment testing agency, e.g. NSF (National Sanitation Foundation)
- ✓ Equipment includes: refrigerators, freezers, ovens, stoves, deep fryers, hot holding wells, etc.

☐ **Ventilation Hood System**

Broilers, Griddles, Grills, Deep Fryers, Kettles, Steamers, Stoves, Ovens, Etc.	Hood System with Fire Suppression
Automatic dishwashers that sanitize with hot water	Exhaust Hood
Doors and Windows	Screens or Air Curtains

☐ **Lighting**

- Lighting must be properly shielded with covers or shatterproof bulbs.

Food Preparation or Storage Area	Minimum Intensity in footcandles
Food Preparation Surfaces	50
Buffets & Salad Bars	20
Handwashing, Dishwashing & Equipment/Utensil Storage	20
Inside Reach-In & Under-Counter Equipment	20
Dry Food Storage, Walk-In Refrigeration Units	10

☐ **Water and Sewer**

- ✓ Must be either a public or an EPA approved private supply.

☐ **Menu**

- ✓ Supply list of menu items.

☐ **Hot Water Supply**

- ✓ Must have sufficient hot water supply at peak times, based on size of equipment and type of operation.
- ✓ To be determined during the plan review

☐ **Layout**

- ✓ Must supply general layout of all fixtures and equipment placement.

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Food Equipment Certifications

Food equipment that is acceptable for use in a food service operation or retail food establishment must be commercial grade and approved by a recognized food equipment testing agency. Approval/certification marks can be found on the equipment in most cases, and on an equipment specification (spec) sheet. Spec sheets can be requested from the manufacturer or supplier and are often available online. Galion City Health Department recognizes the certification marks below.

Be advised some "commercial" equipment does not have the required certification marks and some certification marks are very specific (e.g. UL certification must have EPH designation). It is recommended that you contact the Health Department for guidance before you purchase equipment.

Symbol	Description
	The CSA US or CSA NRTL mark indicates a product meets applicable U.S. food equipment standards, including those from ANSI, ASME, ASSE, ASTM, CSA America, NSF, and UL.
	The CSA C/US or CSA NRTL/C mark indicates a product meets applicable U.S. and Canadian food equipment standards, including those from ANSI, ASME, ASSE, ASTM, CSA, CSA America, NSF, and UL.
	A CSA Sanitation mark indicates a product meets applicable ANSI/NSF food equipment standards.
	The ETL Sanitation mark indicates a product meets applicable ANSI/NSF food equipment standards.
	The NSF mark indicates a product meets applicable ANSI/NSF food equipment standards.
	The UL-EPH Listed mark indicates a product meets UL's own published EPH standards for safety.
	The UL-EPH Classified mark indicates a product meets applicable ANSI/NSF and EPH food equipment standards.
	The UL Blue Sanitation mark may be used in addition to the UL-EPH Classified mark shown above.

Abbreviation Key:
ANSI - American National Standards Institute
ASME - American Society of Mechanical Engineers
ASSE - American Society of Sanitary Engineering
CSA - Canadian Standards Association International
EPH - environmental public health
NRTL - nationally recognized testing laboratory
NSF - National Sanitation Foundation
UL - Underwriters Laboratories
ASTM - American Society for Testing and Materials International

Example of manufacturer's specification sheet (spec sheet, cut sheet)

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INDIGO

Indigo™ Series 500 Ice Cube Machine

Indigo™ Series 500 Ice Cube Machine

Model: ☐ IR-0500A ☐ ID-0502A ☐ IY-0504A ☐ IR-0501W ☐ ID-0503W ☐ IY-0505W ☐ ID-0592N ☐ IY-0594N

Indigo Series i-500
Ice Machine on B-570 Bin

Designed for operators who know that ice is critical to their business, the Indigo™ Series ice machine's preventative diagnostics continually monitor itself for reliable ice production. Improvements in cleanability and programmability make your ice machine easy to own and less expensive to operate.

- **Space-Saving Design** – Up to 560 lbs. (254 kgs.) daily ice production and only 30" (76.20 cm) wide.
- **Intelligent Diagnostics** – provide 24 hour preventative maintenance and diagnostic feedback for trouble free operation.
- **Acoustical Ice Sensing Probe** – for reliable operation in challenging water conditions.
- **EasyRead Display** – communicates operating status, cleaning reminders, and asset information through a blue illuminated display.
- **Programmable Ice Production** – by On/Off Time, Ice Volume or Bin Level (with accessory bin level control) further improves energy efficiency and savings.
- **Easy to Clean Foodzone** – Hinged front door swings out for easy access. Removable water-trough, distribution tube, curtain, and sensing probes for fast and efficient cleaning. Select components made with AlphaSan® antimicrobial.
- **DuraTech™ Exterior** – provides superior corrosion resistance. Stainless finish with innovative clear-coat resists fingerprints and dirt.
- Available **Luminice™ Growth Inhibitor** controls the growth of bacteria and yeast within the foodzone.

COMMERCIAL WARRANTY

ICE MAKER	EVAPORATOR	COMPRESSOR
3 YEAR PARTS AND LABOR	5 YEAR PARTS AND LABOR	5 YEAR PARTS 3 YEAR LABOR

Specifications

BTU Per Hour:

6,100 (average) 6,900 (peak)

Refrigerant:

R-404A CFC-free

Operating Limits:

- Ambient Temperature Range:
  35° to 110°F (1.7° to 43.3°C)
  Water Temperature Range:
  35° to 90°F (1.7° to 32.2°C)
- Water Pressure Ice Maker Water In:
  Min. 20 psi (137.9 kPA)
  Max. 80 psi (551.1 kPA)

Ice Machine Electric

115/60/1 standard.
(208-230/60/1 and 230/50/1 available in Air and Water-Cooled models only)

Minimum circuit ampacity:

Air cooled:	14.2
Water Cooled:	13.5
Remote:	20.0

Maximum fuse size:

Air Cooled:	20.0
Water Cooled:	20.0
Remote:	25.0

Ice Shape

Half Dice
⅜" x 1⅛" x ⅞"
(.95 x 2.86 x 2.22 cm)

Dice
⅞" x ⅞" x ⅞"
(2.22 x 2.22 x 2.22 cm)

Regular
1⅛" x 1⅛" x ⅞"
(2.86 x 2.86 x 2.22 cm)

CALIFORNIA LOW LEAD QUALIFIED · AHRI CERTIFIED · NSF c UL US LISTED CE · AutoQuotes · COMPANY WITH QUALITY SYSTEM CERTIFIED BY DNV

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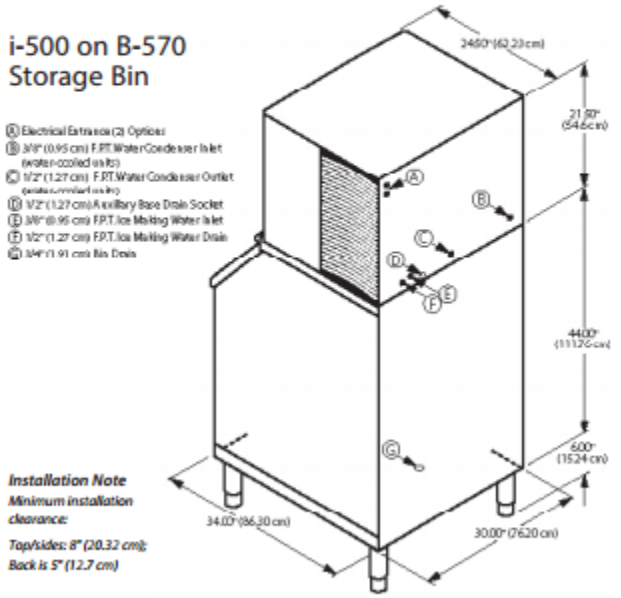
Indigo™ Series 500 Ice Cube Machine

Example of manufacturer's specification sheet (spec sheet, cut sheet)

Manitowoc

Indigo™ Series 500 Ice Cube Machine

i-500 on B-570 Storage Bin



Installation Note
Minimum installation clearance:
Top/sides: 8" (20.32 cm); Back is 5" (12.7 cm)

Space-Saving Designs

	i-500 B-400	i-500 B-570
Height	59.50" 151.13 cm	71.50" 181.61 cm
Width	30.00" 76.20 cm	30.00" 76.20 cm
Depth	34.00" 86.30 cm	34.00" 86.30 cm
Bin Storage	290 lbs. 131.54 kgs.	430 lbs. 195.04 kgs.

Height includes adjustable bin legs 6.00" to 8.00", (15.24 to 20.32 cm) set at 6.00" (15.24 cm).

Specifications

	Model	Ice Shape	Ice Production 24 Hours 70°Air/50°F Water	Ice Production 24 Hours 90°Air/70°F Water	Power Usage kWh/100 lbs.@90°Air/70°F 1 Ph	Water Usage/100 lbs. 45.4 kgs. of Ice Potable Water	ENERGY STAR®
AIR-COOLED	IR-0500A	regular	500 lbs. / 227 kgs.	370 lbs. / 168 kgs.	5.94	19.9 Gal. / 75.3 L	★
	ID-0502A	dice	530 lbs. / 240 kgs.	390 lbs. / 177 kgs.	5.79	19.9 Gal. / 75.3 L	★
	IY-0504A	half-dice	560 lbs. / 254 kgs.	410 lbs. / 186 kgs.	5.73	19.9 Gal. / 75.3 L	★
WATER-COOLED	IR-0501W	regular	500 lbs. / 227 kgs.	420 lbs. / 191 kgs.	4.58	19.9 Gal. / 75.3 L	NA
	ID-0503W	dice	550 lbs. / 249 kgs.	430 lbs. / 195 kgs.	4.58	19.9 Gal. / 75.3 L	NA
	IY-0505W	half-dice	550 lbs. / 249 kgs.	440 lbs. / 200 kgs.	4.52	19.9 Gal. / 75.3 L	NA
	* Water-cooled Condenser Water Usage / 100 lbs. /45.4 kgs. of Ice: 165 gal/625 L. * Water-cooled models are excluded from ENERGY STAR qualification.						
REMOTE-COOLED	ID-0592N	dice	479 lbs. / 217 kgs.	418 lbs. / 190 kgs.	6.11	19.9 Gal. / 75.3 L	NA
	IY-0594N	half-dice	500 lbs. / 227 kgs.	432 lbs. / 196 kgs.	6.09	19.9 Gal. / 75.3 L	NA

Order ice storage bin separately. Ice storage bin and JC-0495 remote condenser must be ordered separately. Consult remote condenser specification sheet for details.

Accessories

Luminice™ Growth Inhibitor reduces yeast and bacteria growth for a cleaner ice machine.

Bin Level Control Allows ice bin level to be automatically set. Built-in LED light illuminates bin.

Arctic Pure® Water Filters Reduces sediment and chlorine odors for better tasting ice.

AuCS® schedules and performs routine ice machine cleaning automatically.

4769D ©2014 Manitowoc 5/15 Continuing product improvement may necessitate change of specifications without notice

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