

Appendix A - MODEL PLAN REVIEW APPLICATION FOR FOOD ESTABLISHMENTS

TYPE OF APPLICATION: <input checked="" type="checkbox"/> New <input checked="" type="checkbox"/> remodel <input type="checkbox"/> Conversion		Projected Start Date: TBD/Subject to permit Projected Completion Date: TBD	
TYPE OF FOOD OPERATION: <input checked="" type="checkbox"/> Restaurant <input type="checkbox"/> Institution <input type="checkbox"/> Daycare <input checked="" type="checkbox"/> Retail food store <input type="checkbox"/> Other: <u>Farm Processing Commercial Kitchen</u>			
FOOD ESTABLISHMENT INFORMATION			
Name of Establishment: Beetlebung Farm			
Establishment Address: 410 Middle Road		City: Chilmark	State: MA
		ZIP: 02535	
OWNERSHIP INFORMATION			
Name of Owner: Beetlebung Farm LLC			
Address: 521 South Road		City: Chilmark	State: MA
		ZIP: 02535	
Email: amy@beetlebungfarm.org		Phone Number: 203-249-6960	
APPLICANT INFORMATION (e.g., ARCHITECT/ENGINEER)			
Applicant Name: Vineyard Land Surveying and Engineering		Contact Person: Reid Silva	
Applicant Mailing Address: PO Box 421		City: West Tisbury	State: MA
		ZIP: 02575	
Email: reid@vlse.net		Phone Number: 508-693-3774	
FOOD OPERATION INFORMATION			
Hours/Days of Operation <input checked="" type="checkbox"/> Sun: <u>TBD</u> <input checked="" type="checkbox"/> Mon: <u>TBD</u> <input checked="" type="checkbox"/> Tues: <u>TBD</u> <input checked="" type="checkbox"/> Wed: <u>TBD</u> <input checked="" type="checkbox"/> Thurs: <u>TBD</u> <input checked="" type="checkbox"/> Fri: <u>TBD</u> <input checked="" type="checkbox"/> Sat: <u>TBD</u>	Restaurant Seating Capacity # of Indoor Seats: <u>N/A</u> # of Outdoor Seats: <u>N/A</u> Square Feet of Facility: <u>1,877 sq ft</u>	Type of Service (check all that apply) <input type="checkbox"/> On-site consumption <input checked="" type="checkbox"/> Off-site consumption <input type="checkbox"/> Catering <input type="checkbox"/> Single-use utensils <input type="checkbox"/> Multi-use utensils <input type="checkbox"/> Other: _____	Employees Max per shift: <u>10</u> Maximum meals to be served <input type="checkbox"/> Breakfast <u>N/A</u> <input type="checkbox"/> Lunch <u>N/A</u> <input type="checkbox"/> Dinner <u>N/A</u>
The following documents must be submitted along with this application: <ul style="list-style-type: none"> <input type="checkbox"/> Proposed menu or complete list of food and beverages to be offered (including seasonal, catering and banquet menus) – Standard Operating Procedures or HACCP plans may be required. <input type="checkbox"/> Plans must be clearly drawn to scale (minimum 11 x 14 inches in size) and include these items below: <ul style="list-style-type: none"> • The floor plan must identify: food preparation, serving and seating areas, restrooms, office, employee change room, storage, warewashing, janitorial and trash area. Include location of any outside equipment or facilities (dumpsters, well, septic system-if applicable). • Provide equipment layout and specifications, clearly numbered and cross-keyed with the equipment list. <i>Elevation drawings may be requested by the Regulatory Authority.</i> • Identify handwashing, warewashing and food preparation sinks. • Provide plumbing layout showing the sewer lines, cleanouts, floor drains, floor sinks, vents, grease trap or grease interceptor, hot and cold water lines, and direction of flow to sanitary sewer. • Provide exhaust ventilation layout including location of hood and make-up air returns and ducts, if applicable. • Lighting plan, indicating the exact foot candles for each area as required by the FDA Food Code (§6-303.11). • Finish schedule showing floor, coved base, wall and ceilings for each area shown on the plans. <p><i>Note: A color coded flow chart may be requested by the Regulatory Authority demonstrating flow patterns for: food (receiving, storage, preparation, service); dishes (clean, soiled, cleaning, storage); trash (service area, holding, storage, disposal).</i></p>			
Signature:			Date:
Print Name:		Title:	

Appendix B – REGULATORY COMPLIANCE REVIEW LIST

FOOD PREPARATION PROCEDURES

FOOD DELIVERY

1. How often will frozen foods be delivered? Daily Weekly Other: rarely
2. How often will refrigerated foods be delivered? Daily Weekly Other: rarely
3. How often will dry foods or supplies be delivered? Daily Weekly Other: rarely

FOOD STORAGE* - Identify amount of space (in cubic feet) allocated for: **All storage space is aligned with our intentions and exceed minimum requirements.**

Dry Storage _____; Refrigerated Storage (41°F) _____; Frozen Storage _____; Utensil Storage _____

INSTRUCTIONS: Describe the following with as much detail as possible. Indicate Not Applicable (NA) as appropriate.

PROCESS	IDENTIFY FOOD ITEMS	INDICATE LOCATION AND EQUIPMENT	MEETS CRITERIA (RA to circle and Initial)
Washing FDA Food Code §3-302.15	Produce grown at Beetlebung Farm Produce from outside farms	B 32/B33 Facet with spout and worktable prep	YES/NO
Thawing FDA Food Code §3-501.13	local meat	In walk in cooler or refrigerator in clearly marked area that will not drip	YES/NO
Cooking FDA Food Code §3-401	Produce grown at Beetlebung Farm and other farms and regional grains.	B19-B24, B30 Combi oven stacked, griddle range with convection oven base, 6 burner range with standard oven base, 2 burner range, tilt kettle	YES/NO
Hot Holding Hot food maintained at 135°F	N/A		YES/NO
Cooling Time/Temperature Control for Safety food will be cooled to 41°F within 6 hours; 135°F to	Sauces, stocks, jams etc	All refrigerators, coolers, freezers: A19 freezer roll-in, B04 Refrig reach in, B08 refrig undercounter, D01 walk in cooler,	YES/NO
Reheating Food must be reheated to a temperature of 165° for 15 seconds within 2 hours	N/A		YES/NO

FINISH SCHEDULE

INSTRUCTIONS: Indicate which materials (quarry tile, stainless steel, fiberglass reinforced panels (RFP), ceramic tile, 4" plastic covered molding, etc.). Indicate Not Applicable (NA) as appropriate.

ROOM/AREA	FLOOR	FLOOR/WALL JUNCTURE	WALLS	CEILING	MEETS CRITERIA (RA to circle and Initial)
Food Preparation	Eco Grip by Allied Flooring Heat welded seams w/ integral min. 6" tall coved base w 3/8" radius at turn up (non-porous)	All coved base to 6" aff with 3/8" radius	FRP, smooth non-porous, sealed and washable tile. (up to 8'-0" A.F.F)	Paint typical over gypsum board, smooth, non-porous and washable, Gloss or semi-gloss required	YES/NO
Dry Food Storage	Eco Grip by Allied Flooring Heat welded seams w/ integral min. 6" tall coved base w 3/8" radius at turn up (non-porous)	All coved base to 6" aff with 3/8" radius	FRP, smooth non-porous, sealed and washable tile. (up to 8'-0" A.F.F)	Paint typical over gypsum board, smooth, non-porous and washable, Gloss or semi-gloss required	YES/NO
Warewashing Area	Eco Grip by Allied Flooring Heat welded seams w/ integral min. 6" tall coved base w 3/8" radius at turn up (non-porous)	All coved base to 6" aff with 3/8" radius	FRP, smooth non-porous, sealed and washable tile. (up to 8'-0" A.F.F)	Paint typical over gypsum board, smooth, non-porous and washable, Gloss or semi-gloss required	YES/NO
Walk-in Refrigerators and Freezers	Eco Grip by Allied Flooring Heat welded seams w/ integral min. 6" tall coved base w 3/8" radius at turn up (non-porous)	All coved base to 6" aff with 3/8" radius	Integral cooler panels, White Embossed Metal Ext. and Int. NSF per shop drawings	Integral cooler panels, White Embossed Metal Ext. and Int. NSF per shop drawings	YES/NO
Service Sink	Eco Grip by Allied Flooring Heat welded seams w/ integral min. 6" tall coved base w 3/8" radius at turn up (non-porous)	All coved base to 6" aff with 3/8" radius	FRP, smooth non-porous, sealed and washable tile. (up to 8'-0" A.F.F)	Paint typical over gypsum board, smooth, non-porous and washable, Gloss or semi-gloss required	YES/NO
Refuse Area	Eco Grip by Allied Flooring Heat welded seams w/ integral min. 6" tall coved base w 3/8" radius at turn up (non-porous)	All coved base to 6" aff with 3/8" radius	FRP, smooth non-porous, sealed and washable tile. (up to 8'-0" A.F.F)	Paint typical over gypsum board, smooth, non-porous and washable, Gloss or semi-gloss required	YES/NO
Toilet Rooms and Dressing Rooms	Eco Grip by Allied Flooring Heat welded seams w/ integral min. 6" tall coved base w 3/8" radius at turn up (non-porous)	All coved base to 6" aff with 3/8" radius	FRP, smooth non-porous, sealed and washable tile. (up to 8'-0" A.F.F)	Paint typical over gypsum board, smooth, non-porous and washable, Gloss or semi-gloss required	YES/NO
Other: Indicate			* FRP WHERE APPLICABLE SHALL BE CRANE COMPOSITES, GLASS BOARD, CLASS-C FIRE RATED, .075" 85 WHITE, SMOOTH GLOSS FINISH		YES/NO
Identify the finishes of cabinets, countertops, and shelving:			See on separate page		

Finishes of cabinets, countertops and shelving

Location	Item #	Description	Finish
Kitchen	A03	Utility shelf w/ broom holder	stainless steel
	A04	wire shelving unit	stainless steel
	A05	dunnage rack	aluminum
	A08	wire shelving unit	Metro Super Erecta Brite*
	A09	sheet pan rack	aluminum
	A16	wall shelf	stainless steel
	A17	work table with prep sink	stainless steel
	A20	work table	stainless steel with Maple block top
	A21	Overshelf w/ Perimeter utensil rail	stainless steel
	A25	dunnage rack	aluminum
	B01	equipment stand w/ pan slides	aluminum
	B03	wire shelving unit	Metro Super Erecta Brite*
	B05	work table	stainless steel
	B06	mobile work table	stainless steel
	B07	work table	stainless steel with Maple block top
	B09	work table	stainless steel
	B10	Overshelf w/ Perimeter utensil rail	stainless steel
	B20	wall shelf	stainless steel
	B23	2 burner range w/ cabinet base	stainless steel
	B24	spreader cabinet	stainless steel
B32	work table with prep sink	stainless steel	
B34	wall shelf	stainless steel	
B38	wall shelf w/ utensil rail	stainless steel	
B39	slant rack shelf	stainless steel	
B42	soiled dishtable	stainless steel	
Wash&Pack	C03	dunnage rack	aluminum
	C04	wire shelving unit	Metroseal 3**
	C07	wall shelf	stainless steel
	C10	work table	stainless steel
	C15	wall shelf	stainless steel
	C19	mobile work table	stainless steel
Back Storage	D03	wire shelving unit	Metroseal 3**
	D03	wire shelving unit	Metro Super Erecta Brite*
Locker Room	D05	Employee locker	painted steel
	D06	Receiving worktable	stainless steel

* Metro Super Erecta Brite Finish: single layer clear chromate zinc plating process with Metrolac (an organic lacquer top coat). Finally, an economical alternative to nickel chrome plating with the look of chrome from an environmentally friendly process. Intended for dry storage applications.

** Metroseal 3: Metro's proprietary epoxy coating contains Microban® antimicrobial product protection. Microban antimicrobial protects the epoxy coating from bacteria, mold, mildew, and fungus that cause odors, stains, and product degradation.

PHYSICAL FACILITIES

INSTRUCTIONS: Explain the following with as much detail as possible. Indicate Not Applicable (NA) as appropriate.

TOPIC	MINIMUM CRITERIA	MEETS CRITERIA (Circle and Initial)
Handwashing facilities	<ul style="list-style-type: none"> • Identify number of the handwashing sinks in food preparation and warewashing areas: <u>1</u> Food Preparation <u>1</u> Warewashing Area • Type of hand drying device? Disposable towels € Hand-drying device € 	YES/NO
Warewashing Facilities	<p>MANUAL DISHWASHING</p> <ul style="list-style-type: none"> • Identify the length, width, and depth of the compartments of the 3-compartment sink: <u>B 35</u>_____ • Will the largest pot/ pan fit into each compartment of the 3-compartment sink? <input checked="" type="checkbox"/> Yes <input type="checkbox"/> No If No, what will be the procedure for manual cleaning and sanitizing of items that will not fit into sink compartments? _____ • Describe size, location and type (drainboards, wall-mounted or overhead shelves, stationary or portable racks) of air drying space: B39 Slant Rack Shelf_____ • What type of sanitizer will be used? <input checked="" type="checkbox"/> Chemical Type: liquid/foaming hand soap <p>MECHANICAL DISHWASHING</p> <ul style="list-style-type: none"> • Identify the make and model of the mechanical dishwasher: <u>EcoLab B40</u>_____ • What type of sanitizer will be used? <input checked="" type="checkbox"/> Chemical Type: SMARTPOWER SOAP <input type="checkbox"/> Hot Water • Will ventilation be provided? Yes € No € 	YES/NO
Water Supply	<ul style="list-style-type: none"> • Is the water supply public or non-public/private? public € non-public/private € <ul style="list-style-type: none"> ○ If private, has source been approved? Yes €* No € ○ Attach copy of written approval and/or permit. • Is ice made on premises or purchased commercially? <input checked="" type="checkbox"/> Made on-site € <input type="checkbox"/> Purchased € 	YES/NO

• Will there be an ice bagging operation? **Yes** € **No** €

Sewage Disposal	<ul style="list-style-type: none"> • Is the sewage system public or non-public/private? public € non-public/private € If private, has the sewage system been approved? Yes €* No € PENDING Attach copy of written approval and/or permit. • Will grease traps/interceptors be provided? Yes €* No € *Identify location on plan. 	YES/NO
Backflow Prevention	<ul style="list-style-type: none"> • Will all potable water sources be protected for backflow? Yes € No € • Are all floor drains identified on the submit floor plan? Yes € No € 	YES/NO
Toilet Facilities	<ul style="list-style-type: none"> • Identify locations and number of toilet facilities: 1 on kitchen level, 1 on lower level • Hot and cold water provided? Yes € No € 	YES/NO
Dressing Rooms	<ul style="list-style-type: none"> • Will dressing rooms be provided? Yes € No € • Describe storage facilities for employee personal belongings <u>lockers</u> 	YES/NO
Linens	<ul style="list-style-type: none"> • Will linens be laundered on site? Yes € No € If yes, what will be laundered and where? _minimal - kitchen linens and apron_ If no, how and where will linens be cleaned? • Identify location of clean and dirty linen storage: <u>by washer dryer</u> • How often will linens be delivered and picked up? N/A 	YES/NO
Poisonous/Cleaning Storage	<ul style="list-style-type: none"> • Identify the location and storage of poisonous or toxic materials • Where will cleaning and sanitizing solutions be stored at workstations? _In a designated kitchen area • How will these items be separated from food and food-contact surfaces? _They will be kept in a designated kitchen area separate from food 	YES/NO

items.

Pest Control	<ul style="list-style-type: none"> • Will all outside doors be self-closing and rodent proof? X Yes <input type="checkbox"/> No <input type="checkbox"/> NA • Will screens be provided on all entrances left open to the outside? X Yes <input type="checkbox"/> No <input type="checkbox"/> NA • Will all openable windows have a minimum #16 mesh screening? X Yes <input type="checkbox"/> No <input type="checkbox"/> NA • Will insect control devices be used? X Yes <input type="checkbox"/> No <input type="checkbox"/> NA • Will air curtains be used? If yes, where? <u>__No__</u> <p>Note: All pipes and electrical conduit chases must be sealed to prevent rodent access.</p>	YES/NO
Refuse, Recyclables, and Returnables	<ul style="list-style-type: none"> • Will refuse/garbage be stored inside? <input type="checkbox"/> Yes X No If yes, where _____ • Identify how and where garbage cans and floor mats will be cleaned? Water or nontoxic spray outside • Will a dumpster or a compactor be used? <input type="checkbox"/> Dumpster <input type="checkbox"/> Compactor X Compost • Identify locations of grease storage containers: __separate tank outside of building (see septic plan) _____ • Will there be an area to store recyclables? X Yes <input type="checkbox"/> No If yes, where __each trash area will have trash, compost, recyclable containers • Will there be an area to store returnable damaged goods? <input type="checkbox"/> Yes X No If yes, where _____ 	YES/NO

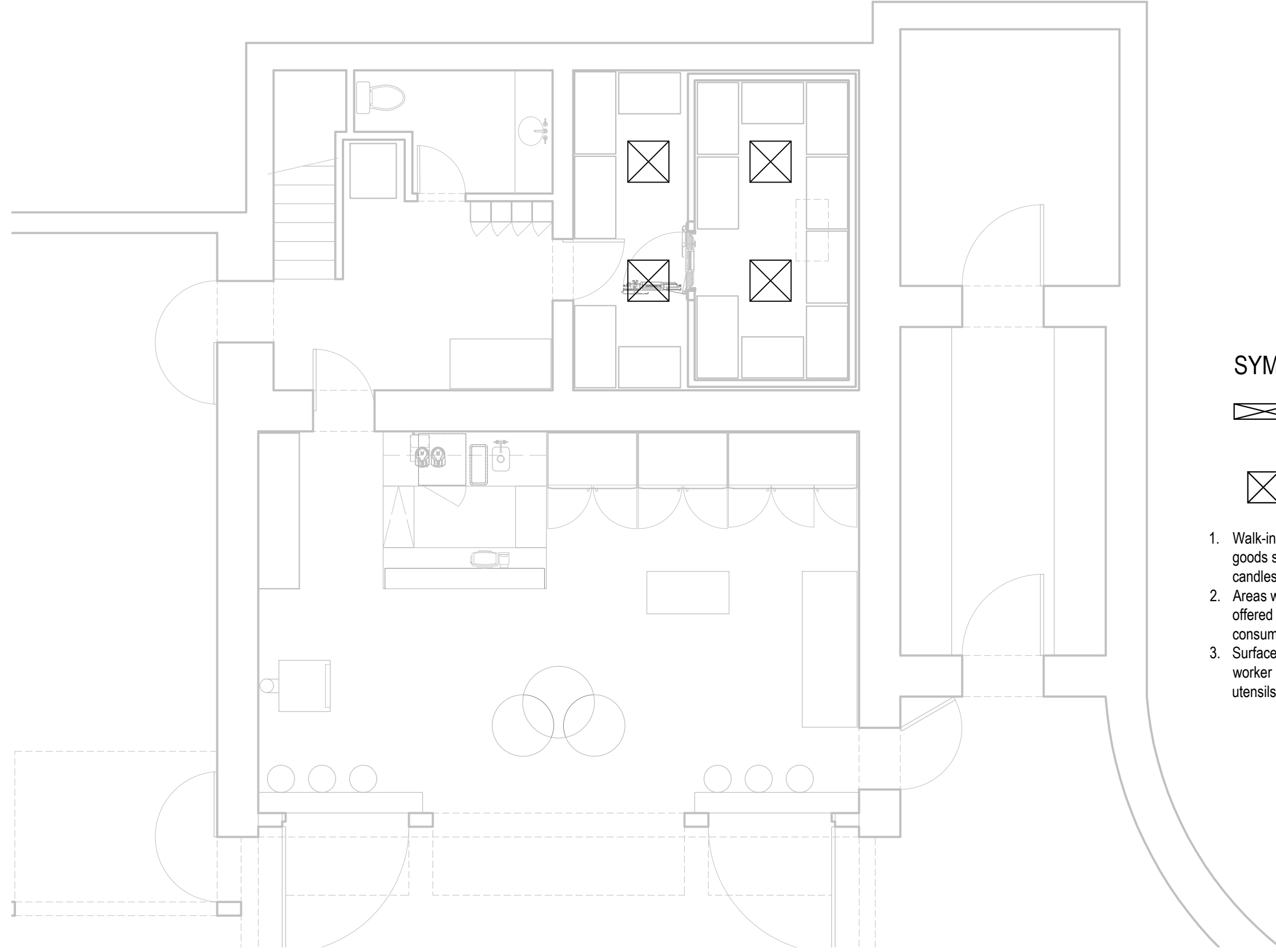
Attachments

Beetlebung Farm
Model Plan Review Application for Food Establishments
October 20, 2021
Attachments

Proposed menu/list of foods and beverages to be offered

We are building for the light processing of farmed products (local vegetables, meats, fruits, and regional grains). They will not be served on-site but rather to-go products to be sold through our farmstand. They will be small batch, preservation, value added items and may include:



Fermented and pickled produce
Dressings, sauces, dips, and condiments
Stocks and soups
Spices and dried herbs
Teas
Honey
Popcorn/potato and vegetable chips
Breads/baked goods
Jams and preserves
Value added meat products



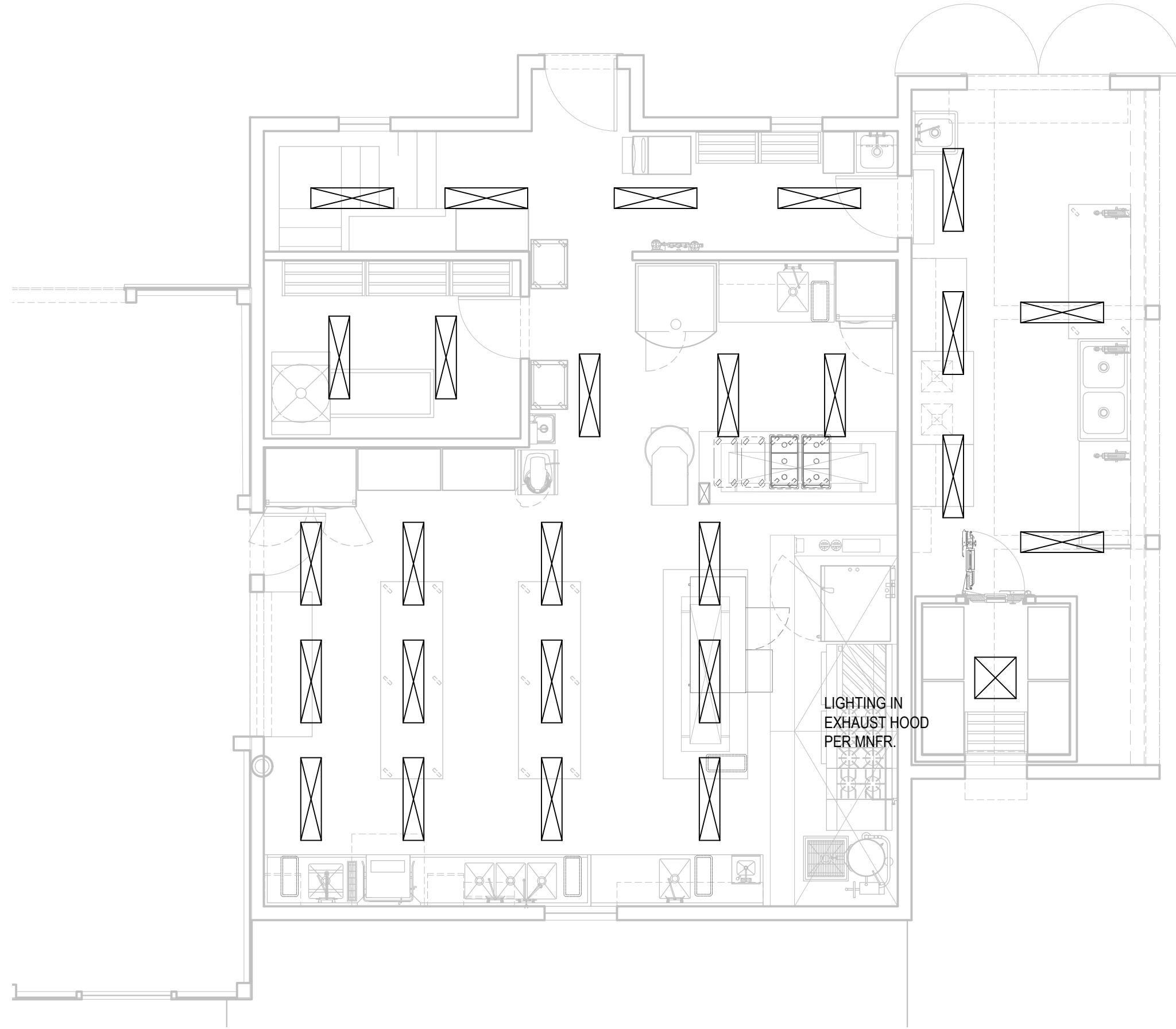
LOWER LEVEL LIGHTING PLAN

SCALE: 3/16"=1'-0"

SYMBOL LEGEND

-  1 x 4 LED CEILING FIXTURE WITH (3) T8 BULBS
-  2 x 2 LED CEILING PANEL



1. Walk-in refrigeration and dry goods storage areas: 10 ft. candles 30" off the floor.
2. Areas where packaged foods are offered for sale or for consumption: 20 ft. candles.
3. Surfaces where a food service worker is working with food or utensils: 50 ft. candles.



MAIN LEVEL LIGHTING PLAN

SCALE: 3/16" = 1'-0"

SYMBOL LEGEND

-  1 x 4 LED CEILING FIXTURE WITH (3) T8 BULBS
-  2 x 2 LED CEILING PANEL

1. Walk-in refrigeration and dry goods storage areas: 10 ft. candles 30" off the floor.
2. Areas where packaged foods are offered for sale or for consumption: 20 ft. candles.
3. Surfaces where a food service worker is working with food or utensils: 50 ft. candles.

Wampanoag Environmental Laboratory

Water Quality Analysis



Mass DEP Laboratory Certification # M -MA1084

Owner: Theo Gallagher **Company:** Beetlebung Farm
Sample Location: 521 South Rd
Town: Chilmark **State:** MA **Zip:** 02535 **Phone/Fax:** 508-560-3348

Laboratory ID 15290

Sample Description

Package B

Sample Collected

Time 11:00 AM

Date 7/7/2021

Sample Received

Time 11:34 AM

Date 7/7/2021

Bacteria Started

Time 11:53 AM

Date 7/7/2021

Bacteria Completed

Time 11:45 AM

Date 7/8/2021

Analyst AJ/MA

Report Date

7/9/2021

Primary Parameters

<u>Parameters</u>	<u>Results</u>	<u>Units</u>	<u>MCL</u>	<u>MDL</u>	<u>Method</u>
Total Coliform *	ND	colonies/100mL	1	0.0	SM 9223 B
E. Coli *	ND	colonies/100mL	1	0.0	SM 9223 B
Nitrate	ND	mg/L	10	0.23	102061 HACH

Secondary Parameters

<u>Parameters</u>	<u>Results</u>	<u>Units</u>	<u>MCL</u>	<u>MDL</u>	<u>Method</u>
pH	5.59 ○		8.5	6.5	EPA 150.1
Conductivity	91.1	µS/cm	1500	0.0	EPA 120.1
Total Dissolved Solids	45.5	mg/L	750	0.0	EPA 160.1
Copper	ND	mg/L	1.3	0.05	8506 HACH
Iron	1.48 ○	mg/L	0.3	0.05	8008 HACH
Phosphate	0.12	mg/L		0.05	EPA 365.1
Sulfate	8.0	mg/L	250	0.05	8051 HACH
Ammonium	ND	mg/L	1.3	0.05	EPA 350.1
Hardness, Total	20.4	mg/L as CaCO3	61	0.0	SM 2340 C
Sodium	11.5	mg/L	20	0.10	ISE

Comments

Water is considered potable for all parameters tested. pH is below the secondary parameter of 6.5 and iron is above the secondary parameter of 0.3 mg/L

- Indicates a potential issue with the water sample base on water quality standards
- * Indicates a Massachusetts Department of Environmental Protection certified laboratory analysis
- ND= Not Detected MDL = Minimum Detection Limits MCL = Maximum Contamination Level

Wampanoag Environmental Laboratory

Water Quality Analysis