



Amy Harbert
Director

County of San Diego

Department of Environmental Health and Quality
Food and Housing Division
P.O. Box 129261, San Diego, CA 92112-9261
Phone: (858) 505-6659 | Fax: (858) 999-8920
www.sdcdehq.org

Heather Buonomo, REHS
Director of Environmental Health

PLAN APPROVAL SHEET

Record ID: DEH2022-FFPP-015621

Date: 01/30/2023

DBA: EL DORADO KITCHEN

Address: 5981 FAIRMOUNT AVE, SAN DIEGO, CA 92120

Submitted By: KRISTIAN KRUGMAN

Email: KRISTIANKRUGMAN@GMAIL.COM

Plans are approved by the Department of Environmental Health and Quality, Food and Housing Division (DEHQ-FHD) contingent upon the following:

- 1) DEHQ-FHD stamped plans must be maintained at the jobsite, followed during construction, and available for the Specialist to review at the time of inspection.
- 2) Changes to equipment layout, menu, or application must be submitted to DEHQ-FHD as a revision for prior approval. Changes made without approval will make the plan approval null and void.
- 3) All food and utensil-related equipment shall be certified to applicable sanitation standards by an American National Standards Institute ANSI accredited testing agency.
- 4) Indirect waste drain lines shall slope 1/4 inch per foot, shall not exceed 15 feet in length, shall terminate a minimum of 1 inch above the flood rim of floor sink with a legal air gap, and cannot intersect walkways or doorways.
- 5) Grease traps/interceptors, if required by the local waste water authority, must be located outside of the food preparation, food storage, or ware-washing areas.
- 6) Floors must slope 1:50 to floor drains and floor sinks shall be installed half exposed and equipped with an appropriate grill with access for cleaning.
- 7) Conduits of all types shall be installed within walls as practicable. When otherwise installed, they shall be mounted or enclosed in a chase to facilitate cleaning.
- 8) Seal all cracks, gaps, and crevices in counters, cabinets, around metal flashing, around sink backsplashes, and around pipes and conduits with silicone sealant.
- 9) All areas where open food is being prepared must be constructed to be fully enclosed. All openable windows must be equipped with fixed 16 mesh fly screens and exterior doors must be self-closing. Moveable wall/window systems, garage roll-up doors, or other means of rendering food processing areas not fully enclosed are not approved.
- 10) At the time of final inspection, all equipment is to be in place and functional, the facility shall have all utilities operational and all refrigeration shall be capable of maintaining foods at 41 degrees F or below and shall be equipped with a thermometer accurate to +/- 2 degrees F in the warmest section of the unit.
- 11) Owner and/or operator must pass an approved and accredited Food Safety Certification course within 60 days of obtaining final approval from DEHQ-FHD to operate.
- 12) Obtain all applicable local building and safety authority permits and approvals prior to the final inspection by DEHQ-FHD.
- 13) Upon completion of 50%-80% of construction, call your plan check specialist directly or the scheduling line at (858) 505-6660 to schedule a mid-inspection.
- 14) If no inspections are completed after one (1) year from the date the plans were approved, then the approved plan will be voided and new plans must be resubmitted for approval.

CONTACT YOUR PLAN CHECK SPECIALIST AT LEAST 10 WORKING DAYS IN ADVANCE TO SCHEDULE MID AND FINAL INSPECTIONS. A FINAL INSPECTION MUST BE CONDUCTED AND AN ENVIRONMENTAL HEALTH AND QUALITY PERMIT SHALL BE ISSUED PRIOR TO OPENING AND OPERATING THIS FOOD ESTABLISHMENT.

Nathan Griffiths

Contact Info: (619) 727-1817, Nathan.Griffiths@sdcounty.ca.gov



County of San Diego

DEPARTMENT OF ENVIRONMENTAL HEALTH
FOOD AND HOUSING DIVISION

P.O. BOX 129261, SAN DIEGO, CA 92112-9261
(858) 505-6900 • 1 (800) 253-9933 • Fax: (858) 505-6848 • www.sdcdeh.org
Plan Check Scheduling Line: (858) 505-6660



Food Facility Plan Check - Final Inspection Checklist

This checklist will help you prepare for your final plan check inspection. Ensure that the items listed below are completed and can be verified during inspection. Remember to call (858) 505-6660 at least 10-15 calendar days prior to the anticipated final inspection date to secure your appointment.

✓ Check the following items as you complete them

- _____ 1 **APPROVED CONSTRUCTION:** All construction was completed according to the plans approved by the Department of Environmental Health (DEH).
- _____ 2 **OBTAINED NECESSARY APPROVALS:** Final or Temporary Certificate of Occupancy from local Building Authority and Fire Department (if required).
- _____ 3 **PLANS AVAILABLE FOR INSPECTION:**
An approved set of DEH-stamped plans is available for final inspection.
- _____ 4 **EQUIPMENT OPERABLE:**
All approved equipment is in place, can be turned on, and operates properly.
- _____ 5 **REFRIGERATION EQUIPMENT:** All refrigeration equipment is at 41°F or below and it is equipped with a valid thermometer. Freezers are operating at freezing temperatures.
- _____ 6 **HOT & WARM WATER:** Hot water of 120°F is available at all sinks and warm water from 100°F-108°F is available at all handsinks.
- _____ 7 **HANDSINKS STOCKED:** All handsinks are stocked with handwashing soap and paper towels in dispensers.
- _____ 8 **WAREWASHING SINK STOCKED:** Warewashing sink is stocked with detergent soap, sanitizer, and a testing method to measure the sanitizer
- _____ 9 **BACKFLOW DEVICES INSTALLED:** Devices are installed between the potable water supply and the piece of equipment. Certifications are provided for review for testable backflows.
- _____ 10 **CERTIFIED PERSON IN CHARGE (PIC):** PIC has a valid Food Safety Certification.
- _____ 11 **FOODHANDLER TRAINING:** All employees have obtained a San Diego County Food Handler card or completed in-house test within 10 days of employment
- _____ 12 **CLEANLINESS:** The facility is clean and free from vermin.

Failure to complete the above items may prevent you from obtaining final approval for your project or require rescheduling of the final inspection. For additional questions on how to prepare for your final inspection, please call the Plan Check Technical Line at (858) 505-6659.

"Environmental and public health through leadership, partnership, and science."

1. FLOORS:
 A) ALL FLOOR SURFACES ARE OF EASILY CLEANABLE CONSTRUCTION, DURABLE, SMOOTH AND IMPERVIOUS TO WATER, GREASE, AND ACID.
 B) FLOOR SURFACES ARE OF AN APPROVED TYPE THAT CONTINUES UP THE WALL AT LEAST 4" IN A SEAMLESS MANNER FORMING A 3/8" RADIUS COVE AS AN INTEGRAL UNIT FOR ALL AREAS WHERE:
 I) FOOD IS PACKAGED, DISPENSED OR STORED
 II) UTENSILS ARE WASHED
 III) JANITORIAL FACILITIES ARE LOCATED AND IN ALL RESTROOMS

2. WALLS:
 A) ALL WALLS IN ALL AREAS WHERE FOOD IS PACKAGED, DISPENSED OR STORED ARE DURABLE, SMOOTH AND NON-ABSORBENT.
 B) WALL BEHIND DISHWASHING AREA IS 8 FT HIGH RFP MATERIAL

3. CEILINGS:
 CEILINGS ARE DURABLE, SMOOTH AND NON-ABSORBENT; EASILY CLEANABLE; AND EASILY WASHABLE

4. FLOOR SINKS:
 A) ALL LIQUID CONDENSATE WASTE SHALL BE DRAINED INDIRECTLY INTO AN APPROVED FLOOR SINK.
 B) FLOOR SINKS ARE INSTALLED FLUSH WITH FINISHED FLOORING.
 C) FLOOR SINKS ARE READILY ACCESSIBLE FOR CLEANING.

5. WATER:
 A) THE WATER SUPPLY IS FROM AN APPROVED SOURCE.
 B) A WATER HEATER OF ADEQUATE CAPACITY (AS DETERMINED BY DEH-FHD) IS INSTALLED.

6. EQUIPMENT:
 A) ALL FOOD SERVICE EQUIPMENT MEET OR HAVE EQUIVALENT SANITATION STANDARDS CERTIFIED BY AN ANSI ACCREDITED TESTING AGENCY SUCH AS THE NATIONAL SANITATION FOUNDATION (NSF), ETL, EPH OR CSA-USA.

7. REFRIGERATION/FREEZERS:
 A) ALL REFRIGERATION UNITS ARE SPECIFICALLY CONSTRUCTED AND CERTIFIED FOR COMMERCIAL USE.
 B) REFRIGERATION EQUIPMENT IS LOCATED IN AN APPROVED AREA WITHIN THE FOOD COMMISSARY.

8. RESTROOMS:
 A) APPROVED TOILET AND HAND WASHING FACILITIES ARE PROVIDED WITHIN THE COMMISSARY

9. UTENSILS/EQUIPMENT WASHING:
 A) AN APPROVED THREE-COMPARTMENT STAINLESS-STEEL SINK WITH DUAL, INTEGRATED DRAIN BOARDS, MEETING CURRENT NSF STANDARDS IS INSTALLED.
 B) THE MINIMUM COMPARTMENT SIZE SHALL BE AT LEAST 18" X 18" (OR 16" X 20") AND 12" DEEP WITH A MINIMUM 18" X 18" (OR 16" X 20") DRAIN BOARDS, AND IS OF AN ADEQUATE SIZE TO ACCOMMODATE THE LARGEST UTENSIL OR CONTAINER.

10. JANITORIAL/CART WASH FACILITIES:
 A) A ROOM IN WHICH CARTS ARE WASHED AND WHERE WASTEWATER IS EMPTIED FROM THE HOLDING TANK IS PROVIDED WHERE THE FLOOR SLOPES TO A FLOOR DRAIN.
 B) AN APPROVED FLOOR SINK IS PROVIDED FOR THE DISPOSAL OF HOLDING TANK WASTEWATER.
 C) HOT AND COLD WATER (THROUGH A MIXING FAUCET) WITH PROPER BACKFLOW DEVICE IS PROVIDED.

11. FOOD STORAGE:
 A) ADEQUATE AND SUITABLE FLOOR SPACE IS PROVIDED FOR THE STORAGE OF FOOD, BEVERAGES AND RELATED PRODUCTS
 C) APPROVED SHELVING IS A MINIMUM OF 3 TIERS HIGH AND 18 INCHES DEEP.
 D) FOOD IS STORED IN AN AREA COMPLETELY SEPARATED FROM AREAS ACCESSIBLE TO THE PUBLIC.

12. VERMIN/LIGHTING/TRASH ENCLOSURES:
 A) BUILDING IS CONSTRUCTED TO EXCLUDE ENTRY AND HARBORAGE OF INSECTS AND RODENTS.
 B) ADEQUATE LIGHTING IS PROVIDED THROUGHOUT THE FACILITY FOR PROPER MAINTENANCE.

13. ADDITIONAL NOTES:
 A) ON-SITE SATELLITE FOOD OPERATION IS NOT PART OF THIS FACILITY AT THE PRESENT TIME.
 B) ALL PLUMBING & SEWER ARE EXISTING AND UNCHANGED.
 C) ALL ELECTRICAL & WIRING ARE EXISTING AND UNCHANGED.
 D) HEAT ELEMENTS ELEC. INTERLOCKED TO OPERATE SIMULTANEOUS TOTAL OF 12 KW INPUT. THE HOT WATER TANK HAS THE ABILITY TO OPERATE BETWEEN 3KW TO 12KW, BUT THE FACILITY OWNER WILL OPERATE AND WIRE THE UNIT TO RUN AT 11KW WITH SIMULTANEOUS WIRING.
 E) 3 COMP. SINK AND PREP SINK WILL FLOW TO A FLOOR SINK WITH A MINIMUM OF ONE INCH AIR GAP.

1. LATCHING AND LOCKING DOORS IN A PATH OF TRAVEL SHALL BE OPERABLE WITH A SINGLE EFFORT BY LEVER TYPE HARDWARE, PANIC BARS, PUSH/PULL ACTIVATING BARS, OR OTHER HARDWARE DESIGNED TO PROVIDE PASSAGE WITHOUT REQUIRING THE ABILITY TO GRASP THE OPENING HARDWARE. LOCKED EXIT DOOR SHALL OPERATE AS ABOVE IN EGRESS DIRECTION (SEC 1113B.2.5.2)

2. HAND-ACTIVATED DOOR OPENING HARDWARE SHALL BE CENTERED BETWEEN 30 INCHES AND 44 INCHES ABOVE THE FINISH FLOOR.

3. FOR HINGED DOORS THE OPENING WIDTH SHALL BE MEASURED WITH THE DOOR POSITIONED AT AN ANGLE OF 90 DEGREES FROM ITS CLOSED POSITION

DOOR NOTES

1. HOT WATER AND DRAIN PIPES UNDER LAVATORIES SHALL BE INSULATED OR OTHERWISE COVERED. THERE SHALL BE NO SHARP OR ABRASIVE SURFACES UNDER LAVATORIES (SEC. 1115B.2.1.2-2)

2. FOR ANY TOWEL DISPENSERS, SANITARY NAPKINS, WASTE RECEPTACLES, AND OTHER SIMILAR DISPENSING AND DISPOSAL FIXTURES THAT ARE PROVIDED, AT LEAST ONE OF EACH TYPE SHALL BE LOCATED WITH ALL OPERABLE PARTS, INCLUDING COIN SLOTS, WITHIN 40 INCHES FROM THE FINISH FLOOR (SEC. 1115B.9.2)

3. MIRRORS SHALL BE MOUNTED WITH THE BOTTOM EDGE NO HIGHER THAN 40 INCHES FROM THE FINISH FLOOR (SEC. 1115B.9.1.2)

We are permitting this existing facility for food preparation as a commissary kitchen for small local companies to prepare their food items with the intent to sell at temporary events like farmers' markets. The facility will not be open for guests to come in. If any utensils were served, they would be single-use utensils. As a commissary kitchen, we will have multiple tenants and do not have our future tenants' menus. We will be renting to businesses that will comply with our electric convection oven exemption by preparing baked goods only. We are estimating 2-8 employees may be working in this space at a given time, that is subject to change. Our water is serviced by the City of San Diego. Our sewer is serviced by the City of San Diego.

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1. PAINT ON ALL WALLS AND CEILINGS SHALL BE LIGHT COLOR.
 2. CEILINGS ARE PAINTED WITH A SEMI GLOSS PAINT THAT IS SMOOTH AND EASILY CLEANABLE.
 3. EPOXY OVER QUARRY TILE FLOORING IS SMOOTH AND DURABLE FOR FREQUENT CLEANING

ITEM #	MANUFACTURER	MODEL #	DESCRIPTION	QTY.	DIMENSIONS (L x D x H)	NOTES
1	ADVANCE TABCO	FC-3-1818-18RL	3-COMPARTMENT SINK	1	7'-6" x 1'-11 1/2" x 2'-10"	
2	ADVANCE TABCO	FC-1-1818-18R	SINGLE PREP SINK	1	1'-5 1/2" x 2'-0"	
3	ADVANCE TABCO	7-PS-60	HAND SINK	2	1'-5 1/2" x 1'-3 1/4"	
4	ATLANTA CULINARY EQUIP.	HS-1615W	HAND SINK	1	1'-3 1 1/4" x 1'-3"	
5	EVEREST	EBR2	REFRIGERATOR	3	7'-6" x 1'-11 1/2" x 6'-7 1/2"	
6	CURTRON	AIR PRO	AIR CURTAIN	1	3'-0" x 0'-8" x 1'-0"	INSTALLED ABOVE DOOR FRAME
7	RHEEM	ELDS30-TB	WATER HEATER	1	2'-6" HEIGHT x 1'-11" DIA.	ELEMENTS SIMULTANEOUSLY RUNNING
9	BLODGETT	SHO100-F	ELECTRIC OVEN	1	3'-2" x 3'-1" x 4'-10 1/2"	
10	STEELETON	CJ12035180A5RC	NSF CHROME SHELVING UNIT	4	4'-11" x 1'-6" x 6'-0"	3 UNITS IN STORAGE/OFFICE; 1 UNIT IN PREP KITCHEN 5 SHELVES PER UNIT

MISC. ACCESSIBILITY NOTES

1. UNISEX RESTROOM FACILITIES SIGN: A 12 INCH (305 MM) DIAMETER CIRCLE 1/4 INCH THICK (6.4 MM), WITH A 1/4 INCH (6.4 MM) THICK TRIANGLE SUPERIMPOSED WITHIN THE CIRCLE (SEC. 1115B.5) SHALL BE PROVIDED.

2. GEOMETRIC (CIRCLE AND TRIANGLE) SYMBOLS ON SANITARY FACILITY DOORS SHALL BE CENTERED ON THE DOOR 60 INCHES (1524 MM) HIGH WITH THEIR COLOR AND CONTRAST DISTINCTLY DIFFERENT FROM THE COLOR AND CONTRAST OF THE DOOR (SEC. 1115B.5).

3. ADJACENT TO THE LATCH OUTSIDE THE SANITARY FACILITIES FLOOR, PROVIDE RAISED LETTERS AND BRAILLE CONFORMING WITH SEC. 1117B.5.6 IF THERE IS NO WALL SPACE ON THE LATCH SIDE, SIGNS SHALL BE ON THE NEAREST ADJACENT WALL, PREFERABLY ON THE RIGHT. THE CENTER OF THE SIGN SHALL BE 60 INCHES (1524 MM) HIGH, MOUNTED SO A PERSON MAY APPROACH WITHIN 3 INCHES (76 MM) WITHOUT ENCOUNTERING PROTRUDING OBJECTS OR DOOR SWING (1115B.5.7).

4. WATER CLOSET AND URINAL FLUSH VALVE CONTROLS, AND FAUCET AND OPERATING MECHANISM CONTROLS, SHALL BE OPENABLE WITH ONE HAND, SHALL NOT REQUIRE TIGHT GRASPING, PINCHING, OR TWISTING OF THE WRIST AND SHALL BE MOUNTED NO MORE THAN 44 INCHES (1118 MM) ABOVE THE FLOOR (SECTIONS 1115B.21-2, 1115B.2.1.1.2 AND 1115B.2.1.2.1).

5. THE FORCE REQUIRED TO ACTIVATE WATER CLOSET AND URINAL VALVE CONTROLS, AND FAUCET AND OPERATING MECHANISM CONTROLS, SHALL BE NO GREATER THAN 5 LBF (22.2 N AND SEC 115B.2.1.2.1.1).

6. GRAB BARS AT RESTROOMS SHALL HAVE A DIAMETER OR WIDTH OF THE GRIPPING SURFACES OF A GRAB BAR SHALL BE 1 1/4 INCHES TO 1 1/2 INCHES (32 MM TO 38 MM) OR THE SHAPE SHALL PROVIDE AN EQUIVALENT GRIPPING SURFACE. THE SPACE BETWEEN THE WALL AND THE GRAB BARS SHALL BE 1 1/2 INCHES (38 MM) (SEC 1115B.8.2 FIG. 11B.1C)

INTERIOR FINISH NOTES

COUNTY OF SAN DIEGO DEPARTMENT OF ENVIRONMENTAL HEALTH PLAN CHECK

NOTICE: CALL 858-505-6660 TO SCHEDULE PRELIMINARY, MID AND FINAL INSPECTION.

IF THERE ARE NO INSPECTIONS COMPLETED AFTER ONE (1) YEAR FROM THE DATE THE PLANS WERE APPROVED, THEN THE APPROVED PLANS WILL BE VOIDED AND NEW PLANS MUST BE RESUBMITTED FOR APPROVAL.

EQUIPMENT SCHEDULE

ROOM NAME	FLOOR	TILE BASE	4' WAINSCOT	WALLS	CEILING
(E) STORAGE/OFFICE	WOOD LAMINATE FLOORING	4" RUBBER COVE BASE	SMOOTH WHITE RFP PANELS BEHIND EQUIPMENT ITEM 4 (SINK)	SEMI-GLOSS ENAMEL WHITE PAINT O/ GYP. BD. (GYP. BD. = GYPSUM BOARD)	SEMI-GLOSS ENAMEL WHITE PAINT O/ GYP. BD. (O = OVER)
(E) PREP KITCHEN	16" X 16" QUARRY TILE W/ EPOXY COATING	6" HIGH QUARRY TILE W/ 3/8" COVE BASE W/ EPOXY COATING	SMOOTH WHITE RFP PANELS BEHIND EQUIP. ITEMS 2 & 3 (SINKS)	SEMI-GLOSS ENAMEL WHITE PAINT O/ GYP. BD.	SEMI-GLOSS ENAMEL WHITE PAINT O/ GYP. BD.
(E) CLEAN KITCHEN	16" X 16" QUARRY TILE W/ EPOXY COATING	6" HIGH QUARRY TILE W/ 3/8" COVE BASE W/ EPOXY COATING	SMOOTH WHITE RFP PANELS BEHIND EQUIPMENT ITEMS 1 & 3 (SINKS)	SEMI-GLOSS ENAMEL WHITE PAINT O/ GYP. BD.; RFP PANELS BEHIND EQUIP. ITEM 1 (FULL HEIGHT)	SEMI-GLOSS ENAMEL WHITE PAINT O/ GYP. BD.
(E) JANITOR CLOSET	16" X 16" QUARRY TILE W/ EPOXY COATING	6" HIGH QUARRY TILE W/ 3/8" COVE BASE W/ EPOXY COATING	SMOOTH WHITE RFP PANELS	SMOOTH WHITE RFP PANELS	SEMI-GLOSS ENAMEL WHITE PAINT O/ GYP. BD.
(E) ADA RESTROOM	16" X 16" QUARRY TILE W/ EPOXY COATING	6" HIGH QUARRY TILE W/ 3/8" COVE BASE W/ EPOXY COATING	4" X 4" WHITE CERAMIC TILES	SEMI-GLOSS ENAMEL WHITE PAINT O/ GYP. BD.	SEMI-GLOSS ENAMEL WHITE PAINT O/ GYP. BD.
(E) STORAGE ROOM	WOOD LAMINATE FLOORING	4" RUBBER COVE BASE	N/A (PAINT ONLY, SEE 'WALLS')	SEMI-GLOSS ENAMEL WHITE PAINT O/ GYP. BD.	SEMI-GLOSS ENAMEL WHITE PAINT O/ GYP. BD.

ROOM FINISH SCHEDULE

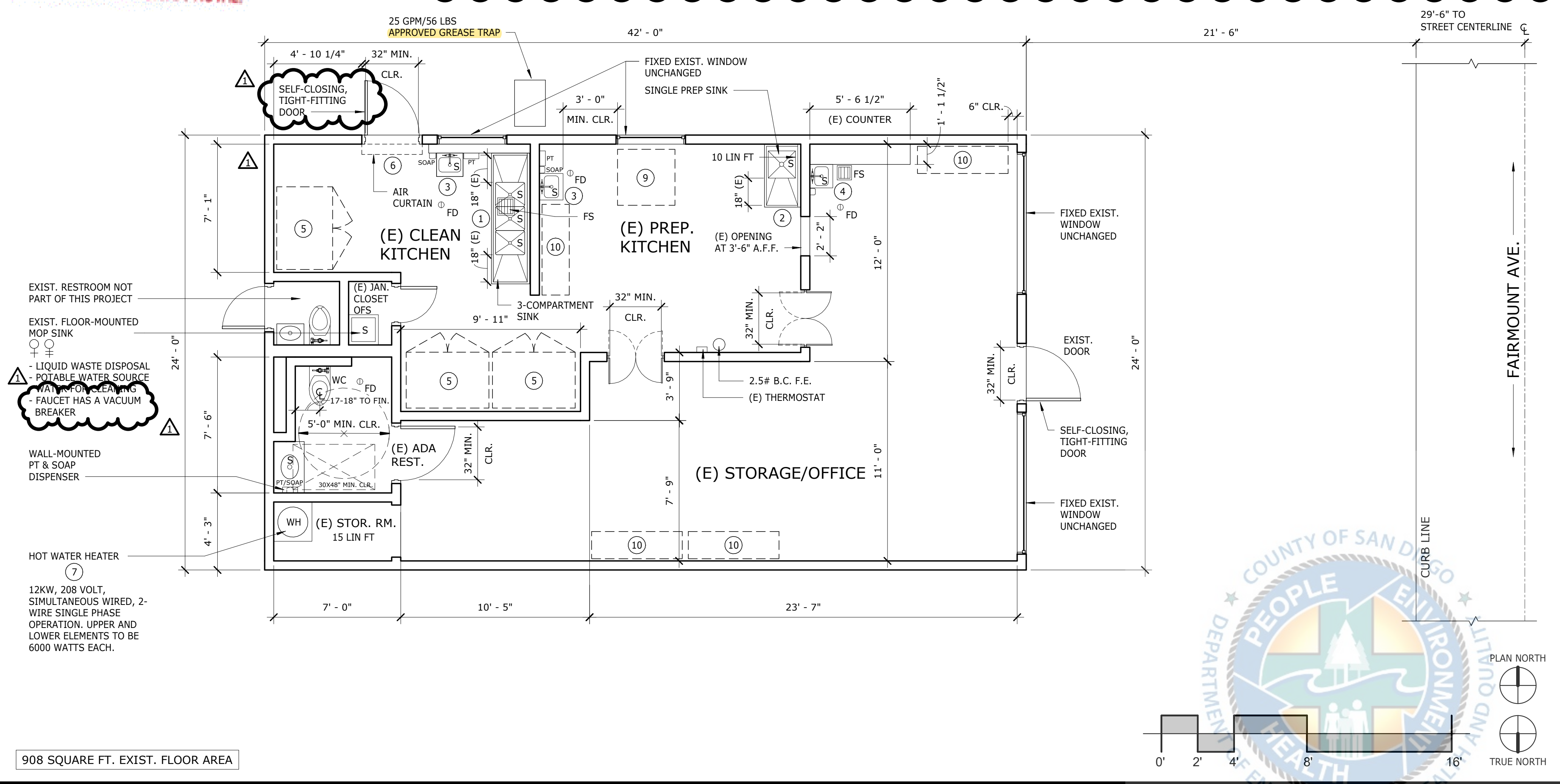
COUNTY OF SAN DIEGO DEPARTMENT OF ENVIRONMENTAL HEALTH PLAN REVIEW

PROVISIONAL APPROVAL

PLANS ACCEPTED FOR CONSTRUCTION SUBJECT TO THE REQUIREMENTS OF THE STATE AND LOCAL REGULATIONS. THIS STAMP IS NO ASSURANCE THAT THE PLANS OR SPECIFICATIONS ARE CORRECT IN EVERY RESPECT. ERRORS IN DESIGN OR CONSTRUCTION MUST BE CORRECTED.

APPROVED SET FOR PLANS MUST REMAIN ON THE JOB SITE DURING CONSTRUCTION.

1/2023



GENERAL NOTES

FACILITY NAME: EL DORADO KITCHEN

VICINITY MAP

PROPERTY ADDRESS: 5981 FAIRMOUNT AVENUE SAN DIEGO, CA 92120

DRAFTED BY:

QUESTON KWOLEK, DESIGNER
SAN DIEGO, CA

PROPERTY OWNER:

SECURED CAPITAL LIMITED PARTNERSHIP
5839 MISSION GORGE ROAD STE A
SAN DIEGO, CA 92120

OWNER CONTACT:

DAVID SMITH, PRESIDENT/CEO
(619) 990-6783
DAVID.SMITH@ELDPINC.COM

REVISIONS

DATE	DESCRIPTION
10-17-2022	1ST HEALTH DEPARTMENT REVISIONS
12-09-2022	3RD HEALTH DEPARTMENT REVISIONS
01-13-2023	4TH HEALTH DEPARTMENT REVISIONS

HEALTH DEPARTMENT APPROVAL:

1/2023

08/26/2022
1



County of San Diego

DEPARTMENT OF ENVIRONMENTAL HEALTH AND QUALITY
FOOD AND HOUSING DIVISION

P.O. BOX 129261, SAN DIEGO, CA 92112-9261

Phone: (858)505-6900 | Fax: (858) 999-8920

REQUEST FOR EXEMPTION ELECTRIC CONVECTION OVEN

Facility Name: _____	Owner _____
Facility Address: _____	City _____ State _____ Zip _____
Mailing Address: _____	City _____ State _____ Zip _____
Phone: () _____	Fax() _____ E-Mail _____

The electric convection oven _____ Quantity _____
(Make and Model)

Approval for the installation and use of specified electric convection oven without mechanical exhaust ventilation at the above address is limited to the following conditions:

- Oven is used to bake or heat breads and non-grease laden baked goods.
- Oven may be used to reheat fully pre-cooked foods that do not generate grease.
- Oven shall **not be used for cooking of any raw animal protein** or other grease laden foods.
- Adequate ventilation must be provided in the area the oven is installed to provide a reasonable condition of all employees in that area.
- Electric oven shall be limited to an energy input of 12KW or less.
- List the food items that are to be prepared with the proposed oven: Baked goods

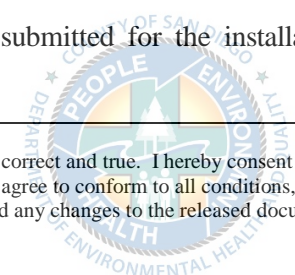
All approved equipment must be maintained in accordance to the manufacturer's specification. Failure to adhere to the above listed conditions will void this approval and require that plans be submitted for the installation of a mechanical exhaust hood.

I declare that to the best of my knowledge and belief, the description of use and information contained on this letter are correct and true. I hereby consent to all necessary inspections made pursuant to law and incidental to the issuance of this review and the operation of this business. I also agree to conform to all conditions, orders, and directions, issued pursuant to the California Health and Safety Code, and all applicable County and City Ordinances. I understand any changes to the released documents will be submitted and filed with the County of San Diego, Department of Environment Health and Quality.

Authorized Signature _____ Date _____

Print Name and Title Here _____

Review by Nathan Griffiths, REHS Date 1/2023
(Specialist's Signature)





MODEL SHO-100-E
Full-Size Electric Convection Oven
(Formerly called SHO-E)



OPTIONS AND ACCESSORIES
(AT ADDITIONAL CHARGE)

- **Legs/casters/stands:**
 - 6" (152mm) seismic legs
 - 6" (152mm) casters
 - 4" (102mm) low profile casters
 - 25" (635mm) stainless steel stand w/rack guides
 - 29" (737mm) stainless steel, fully welded open stand with pan supports
- Extra oven racks
- Flue connector

Project _____

Item No. _____

Quantity _____

Baking compartment - accepts five 18" x 26" standard full-size baking pans in left-to-right position.

All data is shown per oven section, unless otherwise indicated.

Refer to operator manual specification chart for listed model names.

EXTERIOR CONSTRUCTION

- Full angle iron frame
- Stainless steel front, top, sides and legs
- 25" (635mm) stainless steel legs for single ovens
- 6" (152mm) stainless steel legs for double stacked ovens
- Dependent stainless steel doors, dual pane thermal glass window
- Tubular black soft touch door handle
- Triple-mounted door hinge pins
- Removable front control panel
- Solid mineral fiber insulation on back, fiberglass insulation on top, sides and bottom

INTERIOR CONSTRUCTION

- Double-sided porcelainized baking compartment liner (14 gauge)
- Aluminized blower wheel
- Five chrome-plated racks, eleven rack positions with a minimum of 1-5/8" (41mm) spacing
- Interior lights

OPERATION

- Three tubular heaters
- Thermostat with temperature control range of 200°F (93°C) to 500°F (260°C)
- Two speed fan
- 1/2 horsepower blower motor with automatic thermal overload protection
- Control area cooling fan

STANDARD FEATURES

- SSM - Solid state manual control with separate dials to control thermostat and timer
- 25" (635mm) adjustable stainless steel legs (for single units)
- 6" (152mm) adjustable stainless steel legs (for double sections)
- One year oven parts and labor warranty*

* For all international markets, contact your local distributor.



SHO-100-E

BLODGETT OVEN COMPANY

www.blodgett.com • 42 Allen Martin Drive, Essex Junction, VT 05452 • Phone: (802) 658-6600 • Fax: (802) 864-0183