

Menu Sz * Reset Cancel Help

Record * Mail * (This section is required.)

Case #

EH-PLANS-25-0

Type

EnvHealth/Environmental Health/Plan Check/Application

Status

In Review

Opened Date

09/19/2025

Single Entry Edit-View Record Form

Application Name

B25003840

Description

SFD/ INSTALL A 12.6' HOT TUB ON A 16 X 16 CONCRETE PAD **SUBJECT TO FIELD INSPECTION**

Total Invoiced

0.00

Total Paid

0.00

Balance

0.00

Assigned to Department Current Department

Well and Septic Progre

Assigned to Staff Current User

Zack Silvast

Address * (This section is required.)

New

Search

Delete

Set Primary

Parcel (This section is not required.)

Search

Delete

Get Address & Owner

Set Primary

Owner (This section is not required.)

Search

Delete

Set Primary

Applicant * (This section is required.)

Search

As Owner

As Lic. Prof

As Contact

Single Entry Applicant Form

Type *

Applicant

Primary

Yes

First Name *

John

Middle Name

Last Name *

Bean

Home Phone ((xxx)xxx-xxxx)

Organization Name *

JBB Services LLC.

Mobile Phone ((xxx)xxx-xxxx)

(240) 674-7442

E-mail

Business Phone ((xxx)xxx-xxxx)

Preferred Channel

--Select--

Applicant Address

New

Look Up

Deactivate

Remove

Custom Fields

DATE TRACKING

Received Date

9/19/2025

Due Date

10/3/2025

Dates to Complete

14

(Number)

Food Review Type

--Select--

Received by Food

Equipment Specification Sheets Submitted

Online BP. 9/22/25

15897 AE Mullinix Rd, Woodbine

Equipment Specification Sheet

Received by Community Hygiene

Received by Well and Septic

9/19/2025

FACILITY INFORMATION

Name of Business (dba) *

n/a (Text)

Associated Building Permit Number

(Text)

Owner Switch Date

☐

Does the project include an Aquatic Facility such as a Public Pool? If Yes, forward to CH Program.

☐ Yes ☐ No

Does the project Include Private Septic? If Yes, forward to WS Program.

☐ Yes ☐ No

Is this a Prototype Food Service Facility? If Yes, refer to State.

☐ Yes ☐ No

Facility Fax

(Text)

Days of Operation

(Text)

Does this project have a Building Permit?

☐ Yes ☐ No

Building Permit Issued Date

☐☐ Non-Profit

Does the project include Private Well? If Yes, forward to WS Program.

☐ Yes ☐ No

Does the project Include Food Services? If Yes, forward to FP Program.

☐ Yes ☐ No

Facility Phone

(Text)

Facility Email

(Text)

PROPERTY INFORMATION

Water Source

▼

Sewage Disposal

--Select--

▼

Design Wastewater Flow

Permit Type

--Select--

▼

(Number)

DEVELOPMENT PLANS

Property Type

Residential ▼

Signature Required

☐ Yes ☐ No

Number of paper copies

0

(Number)

Number of buildable lots created

0

(Number)

Total Number of Lots

0

(Number)

Plan Version

Initial ▼

Engineer

0

(Text)

Number of mylar copes

0

(Number)

Number of non-buildable lots created

0

(Number)

Associated Plans

WELL AND SEPTIC INTERNAL

State Review Required

☐ Yes ☐ No

Coordinate State Review

☐ Yes ☐ No

Proposed Septic System Type

--Select--

▼

FOOD ESTABLISHMENT FACILITY

Priority Assessment

--Select--

▼

Licensed Type

--Select--

▼

License Category

--Select--

▼

FOOD ESTABLISHMENT INFORMATION

Hours of Operation

(Text)

If Operating Seasonally, What is the start month?

(Text)

☐ Operating Seasonally Only

Are pets allowed in a outdoor seating area?

☐ Yes ☐ No

Full Bar?

☐ Yes ☐ No**RESTAURANT AND FOOD SERVICE**

Food Service Facility Secondary Category

--Select--

▼

Total Seating Capacity

(Number)

Number of Restrooms (Number)	Interior Restaurant Seating Capacity (Number)
Bar Seating Capacity (Text)	Outdoor Seating Capacity (Text)
Does the restaurant have outdoor seating ☐ Yes ☐ No	

EQUIPMENT

Evaluated non NSF, ANSI, CF or other standards ☐ Yes ☐ No	Description of Refrigeration Units
--	------------------------------------

Number of Walk-In Refrigerator Units (Number)	Description of Walk-In Freezer Units (Text)
Is there a bulk ice machine available ☐ Yes ☐ No	Space Limitation

Number of Hand Sinks Available (Number)	Hood System (Text)
Ventless Equipment (Text)	

PLUMBING

Size and Installation of the water heater? (Text)	Is there a grease Interceptor or grease trap? --Select--
--	---

REFUSE AND RECYCLABLES

Dumpsters Located on a impervious surface? --Select--	Will there be a grease receptacle? --Select--
--	--

WAREWASHING DISHWASHING

Dishwashing Method --Select--

HACCP

Plan Review Response Letter Received ☐ Yes ☐ No	Date HACCP Approved by the State
Date HACCP Plan Submitted 	HACCP Plan Approved
HACCP Plan Review 	Plan Review Letter Mailed
HACCP Plan Revision Submitted 	HACCP Fee Type --Select--

FINISHING SCHEDULE

Kitchen Floor / Bar Flooring --Select--	Kitchen Cove Base --Select--
Storage - Food Storage Flooring --Select--	Storage - Food Storage Cove --Select--
Utensil Washing Area Flooring --Select--	Utensil Washing Area Cove --Select--
Dressing / Locker Room Flooring --Select--	Dressing / Locker Room Cove --Select--
Toilet Area Flooring --Select--	Toilet Area Cove --Select--
Walk-in Refrigerator Flooring --Select--	Walk-in Refrigerator Cove --Select--
Kitchen Walls --Select--	Utensil Washing Area Walls --Select--
Restroom Walls --Select--	Are Kitchen Ceilings tiles smooth non-fiberglass backing? ☐ Yes ☐ No
Are ceiling rafters exposed ? ☐ Yes ☐ No	Are ceiling tiles in equipment and utensil washing areas, smooth with non-fiberglass backing? ☐ Yes ☐ No

SPECIAL PROCESSING

Does the facility conduct any special processing?	If yes, Please describe.
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