

Superior Chapter AES Pre-Conference Educational Event -April 2, 2012

7:00 – 8:00 AM	Registration: Hyatt Regency Sacramento; 1209 L Street, Sacramento, California, USA 95814
Instructor: Frank O’Sullivan	“Let’s Build a Restaurant”: Basic Plan Checking 101 *This class is intended for inspectors who are new to plan checking or interested in food facility construction. *Speakers from industry and enforcement will present on various components/topics in the construction of a food facility. If you inspect food facilities, you should know how it’s put together. *Limited to 36 students. Students will need to bring calculators, architects scale and writing instruments. Experienced plan checkers are welcome. Bring questions for our “Parking Lot” session at the end.
Guest Speakers: Matt Eidson Amin Delagah	
8:00 – 8:50 AM	Introductions and overview of class. Where to Start Menu: Applications, How to read a set of plans, Are all the” pieces of the puzzle” there (1 CECH)
9:00 – 9:50 AM	Equipment: Cooking, Refrigeration, Self Service (hot, cold and beverages), Hot/Cold Food Holding Units, Sneeze Guards, and more. “What should you approve or deny?” (1 CECH)
15 Minute Break	
10:05 -10:55 AM	Storage Areas: dry, cold, janitorial/chemical, garbage, employee lockers. “How much is enough?” (1 CECH)
11:00 – 11:50 AM	Floors/Walls/Ceiling/Lighting: “What finishes work the best?” (1 CECH)
12:00 – 12:50 PM LUNCH:	
1:00 – 2:50 PM	Plumbing/Hot Water: How much hot water do you need? How do you calculate hot water demand? (2 CECH)
15 Minute Break	
3:05 – 5:00 PM	Ventilation: UL listed Hoods, Make-Up Air, Air Balance Tests Ventless Hoods, Modifications, Alternatives, and Exemptions (2CECH)
5:00 PM	End of course. Please mail in your RCRA forms to receive your CEHA CECH certificate.