

2026 Plan Review & Licensing Requirements

Food, Beverage & Lodging Establishments

Based on Hennepin County Ordinances No. 1, 3, 5, and 6 the following requirements and guidelines have been established for the construction, remodeling, conversion and operation of food, beverage and lodging establishments.

An annual license is required for the operation of food, beverage and lodging establishments in Hennepin County. A plan review is required to obtain the annual license to operate your business. This license will only be issued after the following steps have been completed: submission of a complete plan application, the applicant will be notified in writing by a plan reviewer when the plan is approved, payment of both the plan fee(s) and the license fee have been received and a final inspection has been passed. A plan reviewer will inform the applicant of any other requirements specific to their plan/operation.

Plan Review Documentation Requirements

Submit a **complete** plan to Hennepin County Epidemiology and Environmental Health. A complete plan includes the following:

- Completed plan review application
- Application fee (\$100.00 for plan review; \$175.00 for onsite consultation)
- Proposed Timeline (*we know it may change and that is okay, just give us an idea of when you are thinking of starting and finishing*)
- Menu
- Floor plan / facility layout drawn to scale
- Plan elevations
- Finish schedule (construction materials of work areas i.e. floors, walls ceiling, and base cove)
- Mechanical specifications
- Plumbing specifications
- Equipment schedules
- Equipment specification sheets for all equipment must be numbered according to plan equipment list and detailed on floor plan
- Cabinetry and countertop information
- Sleeping room dimensions for lodging establishments

The review process will not begin until all required documents as well as an initial deposit of either **\$100.00** for plan review OR **\$175.00** for onsite consultation are received.

Call our office (612) 543-5200 and speak with a member of our front desk staff to verify completeness of your application. The Health Authority must approve plans before a city issues any construction permits for a food, beverage, lodging or children's camp establishment.

***Plan reviewers have 30 calendar days from receipt of the complete plan review application to respond with an approval or denial letter. This same 30 calendar day timeline applies to consult requests.**

Plan Review Fees

- For the review process to begin, a minimum \$100.00 deposit must accompany the application. The remainder of the plan fee will be invoiced upon completion of the review process.
- Plan review fees vary greatly depending on several factors and will be determined by the plan reviewer. Key factors in determining plan review fee(s) include the size and risk level of the establishment as well as the amount of work to be done.
 - The fee for new establishments and for those remodeling more than 50% of an establishment is 1.5 times the cost of the current year's license fee.
 - The fee for establishments remodeling less than 50% of an establishment is equal to the current year's license fee.

Consultations

- If you wish to speak with a plan reviewer without submitting a complete plan you may request either an onsite or an in-office consultation (see fee schedule for associated fees). Consult fees will be applied toward any resulting plan fees.

License Fees and Requirements

- License fees are separate from the plan review fees. All fees must be paid prior to a final inspection.
- Worker's Comp/Tax Form must be submitted prior to a final inspection. No license will be issued without this form.

Final Inspection Requirements

- The establishment must be constructed and finished to conform to the approved plans. Any deviations from the original/approved plan MUST be approved by the plan reviewer. The Health Authority will inspect the establishment during construction as frequently as deemed necessary.
- The Health Authority must be contacted to schedule a final inspection prior to the start of operations and before a license(s) can be issued. Should the Health Authority arrive for the final inspection and the establishment is not ready, there will be a \$133.00 re-inspection fee.
- The final plan review fee(s) and the license fee must both be paid in full before a final inspection with the Health Authority can be scheduled.
- Approved plans are valid for one year from the approval date.

Variance Request

If you are proposing to implement an operation, procedure, and/or equipment that does not comply with MN State Rules and Hennepin County Ordinances, you may request a variance from the regulations. The variance request includes the following (minimum):

- Complete a Variance Request Application (available at our Eden Prairie office or from our website: www.hennepin.us/planreview).
- State the regulation from which you are requesting a variance.
- Explain the reason/need for variance from the regulation (financial reasons will not be accepted).
- Provide documentation supporting that the variance will not negatively impact food safety, public health, or employee safety. (This must also show that no other accepted operation, practice, technique and/or equipment can be substituted or is available)



2026 Plan Review Fees

Plan fees are determined by the amount of work being done and the license level of the facility that is being reviewed. The license levels are determined by the type of food, amount of food handling, risk level of the food, and the size of the operation. The types of facilities listed are examples. They are not all-inclusive. The specific operation of a food establishment may change the level from the one listed.

Establishment – the address at which licensable activities take place

Facility – Licensed activity within an establishment

Primary – Largest or highest risk level facility at an address

Additional – One or more facilities at the same address with the same owner

Special Fees					
Opening without license – Opening facility without health official approval			50% of license fee		
Non-professional plan – Hand drawn, not to scale, not by a licensed architect			25% plan review fee		
Re-submission of plan – Major changes or new designer/architect after initial review			25% plan review fee		
Late plan fee – Starting construction without an approved plan			Double plan review fee		
On-site consultation fee			\$175		
In-office consultation fee			\$74		
Re-inspection fee			\$133		
Description		Type	New or over 50% remodel	Less than 50% remodel	
Lodging	Large (more than 10 rooms)	Base fee	\$459	\$306	
		Per room fee	\$15	\$10	
	Small (10 or fewer rooms)	Base fee	\$290	\$193	
		Per room fee	\$24	\$16	
Children’s Camp	Base fee		\$285	\$190	
	Per double bunk fee		\$12	\$8	
HACCP Fees	Initial HACCP Plan Review			\$417	
	Annual HACCP Audit			\$209	
High Large Facility			Type	New or over 50% remodel	Less than 50% remodel
Full menu, >175 seats and/or >500 meals or equivalent portions					
Open Food					
• Banquet kitchen	• Complex cuisine	• Meat market (ROP, cured/smoked meat: HACCP plan required)	Primary	\$1,560	\$1,040
• Cafeteria	• Deli				
• Caterer	• Family restaurant	• School w/ food made on-site or catered to other schools	Additional	\$777	\$518
• Commissary kitchen	• Fast food				
• Combo deli/meat market	• Flight kitchen				
	• Large institution				
High Small Facility			Type	New or over 50% remodel	Less than 50% remodel
Full menu, <175 seats and/or <500 meals or equivalent portions					
Open Food					
• Bakery (potentially hazardous fillings or decorations)	• Combo deli/meat market	• Meat market (ROP, cured/smoked meat: HACCP plan required)	Primary	\$1,211	\$807
• Banquet kitchen	• Complex cuisine				
• Cafeteria	• Deli	• School w/ food made on-site or catered to other schools	Additional	\$606	\$404
• Caterer	• Family restaurant				
• Commissary kitchen	• Fast food				
	• Small institution				



Medium Small Facility			Type	New or over 50% remodel	Less than 50% remodel
Packaged • Large grocery store					
Open Food • Bakery/bake off (full, limited decorating, all non-potentially hazardous) • Bar			Primary	\$918	\$612
• Catering vehicle	• Kitchen (10 or fewer meals)	• Produce dept. (cutting fruit/veggies)	Additional	\$458	\$305
• Meat market	• Pizza	• School w/ catered food, minimal prep on-site			
Medium Limited Facility			Type	New or over 50% remodel	Less than 50% remodel
Packaged • Small grocery store					
Open Food • Bakery/bake off (no prep, no decorating, all non-potentially hazardous) • Catered food, no prep			Primary	\$608	\$405
• Cafeteria, no prep	• Childcare w/ catered food	• Other less than complete commercial kitchen	Additional	\$303	\$202
• Continental breakfast w/ waffle batter	• Test kitchen	• Re-heating packaged food for hot holding			
Low Facility			Type	New or over 50% remodel	Less than 50% remodel
Packaged • Convenience store					
Open Food • Bakery (sales only) • Bulk food, not hazardous • Coffee, fountain beverages only			Primary	\$323	\$215
• Pharmacy	• Farmers market stand (no samples)	• Produce dept. (no cutting/prep)	Additional	\$162	\$108
• Warehouse	• Limited food	• Snack stand (hot dogs only)			
• Rental kitchen					
Low Limited Facility			Type	New or over 50% remodel	Less than 50% remodel
• Chips, pretzels	• Half-day child care w/ snacks & milk only	• Portable bar	Primary	\$150	\$100
• Packaged snacks, not primary business		• No prep or ware-washing	Additional	\$75	\$50



Plan Review Application – Food, Beverage & Lodging

Return To:
Hennepin County Public Health Department
Epidemiology and Environmental Health
479 Prairie Center Dr, Eden Prairie, MN 55344

Establishment Information			
Establishment Name:		Phone:	
Address:	City:	State: MN	Zip Code:
License Holder/Business Owner Information			
<i>Must be a valid mailing address; all future correspondence & renewal paperwork will be sent to this address</i>			
Owner Name:		Phone:	
Address:	City:	State:	Zip Code:
Contact Name:		Owner Email:	
Plan Review Type & Timeline			
<input type="checkbox"/> On Site Consult \$175.00	<input type="checkbox"/> In Office Consult \$74.00	<input type="checkbox"/> New or Remodel \$100.00	
PROJECT TIMELINE: START DATE: _____ COMPLETION DATE: _____			
Responsible Agent for Plan Review (if other than the owner)			
<input type="checkbox"/> Operator	<input type="checkbox"/> Contractor	<input type="checkbox"/> Designer	<input type="checkbox"/> Supplier <input type="checkbox"/> Agent <input type="checkbox"/> Other: _____
Company Name:		Phone:	
Address:	City:	State:	Zip Code:
Contact Name:		Contact Email:	
Contractor Information (if not named above)			
Company Name:		Phone:	
Contact Name:		Email:	
Project Summary			
<i>Briefly describe project (ex. new build, changing menu, equipment swap, adding walk-in cooler, etc.)</i>			



Type(s) of Service (check all that apply)			
<input type="checkbox"/> Sit Down <input type="checkbox"/> Take Out <input type="checkbox"/> Delivery <input type="checkbox"/> Catering <input type="checkbox"/> Liquor <input type="checkbox"/> Beer/wine <input type="checkbox"/> Other _____			
Proposed Hours of Operation		Other Information	
Mon: _____	Fri: _____	Total Square Footage: _____	
Tues: _____	Sat: _____	Number of Seats: _____ # Meals/day: _____	
Wed: _____	Sun: _____	Number of Units (lodging only): _____	
Thurs: _____	Pool: <input type="checkbox"/> Yes <input type="checkbox"/> No Spa: <input type="checkbox"/> Yes <input type="checkbox"/> No		
Finish Material Schedule (attach separate document if more space is needed)			
Finish Area (Room)	Walls	Ceiling	Floor / Basecove
<i>Ex. Kitchen</i>	<i>Ex. FRP</i>	<i>Ex. Smooth vinyl tiles</i>	<i>Ex. Quarry tile / quarry tile basecove</i>
What will the wall finish be behind the cooking equipment? <input type="checkbox"/> Insulated stainless steel panel <input type="checkbox"/> Ceramic tile <input type="checkbox"/> Other (specify): _____			
Commercial water heater model & size (if applicable): Model _____ Size _____ gallons <i>*Location of water heater must be on the layout</i>			
Floor and base finish in walk-in cooler/freezer (if installing)			
Walk-in Cooler	Floor: _____	Base: _____	
Walk-in Freezer	Floor: _____	Base: _____	
Walk-in Keg Cooler	Floor: _____	Base: _____	
Initial Payment			
(more fees specific to your project may be assessed later)			
\$100.00 for plan review; \$175.00 for onsite consult; \$74.00 for office consult (payable to: Hennepin County Treasurer)			
Amount: \$ _____ Send remaining fees to: <input type="checkbox"/> Business Owner <input type="checkbox"/> Responsible Agent			
*Starting construction without approval from the Health Authority will result in DOUBLE plan review fees			
Applicant/Contact Information			
Signature: _____		Date: _____	
Please PRINT the following information:			
Name: _____		Phone #: _____	
Email: _____			

Submission Checklist

Plan _____ Cut Sheets _____ Menu _____ Fees _____ Application (signed/dated) _____



Hennepin County Public Health
 Epidemiology and Environmental Health
 479 Prairie Center Dr, Eden Prairie, MN 55344
 612-543-5200 | Epi-envhlth@hennepin.us