

Cecil Consulting and Training LLC.

www.cecilconsulting.com

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Services currently available:

Consulting, auditing, and employee training services:

- In-house employee food safety training.
- Menu and recipe review and recommendations.
- Food safety audits.
- Risk Control Plans
- Third party audit preparation
- Local and state Food and Building code violation resolution assistance.
- Creation and implementation of specific Standard Operating Procedures (SOP's).
- Creation and implementation of Sanitation Standard Operating procedures (SSOP's).
- HACCP plans written for your needs in processing, packaging, seafood, etc.

Opening a food or beverage establishment in Michigan services:

- Consultation and guidance with your architect and engineers on the facility design, layout, food flow, and equipment needs.
- Complete plan review application package preparation for the local health department having jurisdiction or the Michigan Department of Agriculture including but not limited to the application, worksheet, menu, standard operating procedures, equipment list, cut sheets and plan sheets.
- Applications to the local or state building officials depending upon jurisdictions, for the building, plumbing, mechanical, electrical, zoning board, townships, and drain commission's permits as needed.
- Application to the Liquor Control Commission where applicable.

Note: Different agencies have their own specific plan review and permit applications, which would be the responsibility of the client/owner unless prior arrangements are made.

Consulting and facility design services, include but are not limited to the following:

- General consultation with the owner to determine the scope and needs of the project.
- Analysis and initial layout of the proposed location of equipment.
- Meetings with governmental agencies to determine local rules and requirements for the plan review application package.
- Meetings with local and state building officials regarding the proposal.
- Water supply system issues.
- Sanitary system connections and permits as needed.

- **License applications.**
- **Presentation of the application package to the appropriate agencies.**
- **Projected costs and budget proposals for equipment, facilities, construction, consulting, etc.**

Note: We are not attorneys, architects, engineers, or licensed contractors and do not give legal or code advice beyond the scope of food safety and food safety regulations. Any discussion regarding rules, regulations, leases, codes, costs, etc, are based upon known construction requirements and the Food Codes and Laws within the scope of contracted services for the jurisdiction or licensing criteria in your municipality and as such are limited to those areas of expertise.