

APPLICATION FOR A PERMIT TO OPERATE A FOOD ESTABLISHMENT

Food Establishme	e <u>nt</u> : Name	Phone	Fax			
Location		H	Iours of Operation			
Applicant: Name	Age ≥ 18 ? \Box Yes \Box No	Phone	Fax			
	0					
Permit Holder:	Permit to be issued to: Applicant Corporation Partner	ship 🔲 O	ther Legal Entity			
<u>Ownership</u> :	Individual 🗌 Association 🗌 Corporation 🔲 Partnership [Other Le	egal Entity			
	Provide the Name, Title, and Address of each person comprising legal ownership (Owners, Officers, Local Resident Agent, etc).					
Person Directly R	esponsible for Establishment (Manager, Person-In-Charge):					
	Title		Phone			
Mailing Address						
Immediate Super	visor of Person Directly Responsible (Zone, District, Regional S	upervisor):			
Name			Phone			
Type Establishment: □ Mobile or □ Stationary □ Permanent or □ Temporary (≤ 14 days) Restaurant - includes fast food, caterer, commissary, concession stand, bed & breakfast inn, camp, feeding site, etc.						
<u>Retail Food Store</u> - grocery store, convenience store, meat market, etc. Indicate Number of Checkout Stations:						
Retail Food Store Specialty Department - deli, bakery, seafood, etc.						
 <u>Institution</u> - child care center, hospital, jail, nursing home, personal care home, school, etc. <u>Bar or Tavern</u> <u>Vending Machine(s)</u> <u>Food Bank / Food Pantry</u> 						
			n 🗌 Take Out 🔲 Delivery 🗌 Mail Order			
Seating Capacity: Average number of meals served per day:						
□ Yes □ No Serve Highly Susceptible Population (HSP)?						
HSP includes: pre	school children, child care facilities, immunocompromised or older	adults, nu	rsing home or assisted living facilities, hospitals, etc.			
Type Operation:	Attach sample menu or list menu on reverse. PHF means Potentia	ally Hazar	lous Food those requiring temperature controls			
$\square No PHF$	Prepackaged non-PHF only or limited preparation of non-PHF	any mazaro	ious i ood, mose requiring temperature controls.			
Limited	One or two main menu items. Cooking, cooling, reheating limite	d to 1 or 2	PHF. Limited hot and cold holding of PHF.			
	Limited advanced preparation for next day service. Raw ingredie					
	Excluding specialty departments within retail food stores.					
Full	Preparing PHF using two or more of the following steps: cooking	g, cooling,	reheating, hot or cold holding, freezing, or thawing.			
	Extensive handling of raw ingredients. Advanced prep for next d	ay service.	Includes specialty departments in retail food stores.			
I hereby certify that the above information is accurate. Further, I agree to comply with Legislative Rule 64 CSR 17, Food Establishments, and to allow the regulatory authority access to the establishment and to records as specified in that rule.						
Date	Signature of Ap	plicant				
	For Health Department Use	Only				
Date Received	Reviewed By		Permit Fee			

Permit	☐ Issued	Denied	Date
1 crimit			Date

Permit No.