FOR BOARD OF HEALTH USE ONLY

Date Received	Date Inspected	 Approved By	F	'ermit #
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Food Establishment Permit Application
(Application must be submitted at least 30 days before the planned opening date)

Food Establishment Information

14) Water Source:		15) 5	Sewage disposal:		
		'''	ie, ecwage dispesal.		
DEP Public Water Supply No: (if	applicable)				
16) Days and Hours of Operation	•••	17) h	No. of Food Employees:		
 Name of Person In Charge C Required as of 10/1/2001in accorda 	ertified in Food Protection Management: ance with 105 CMR 590.003(A) Please stach copy of certificate.				
19) Person Trained In Anti-Chok	ing Procedures (if 25 seats or more): ☐ Yes	□.No			
20) Location: (check one) Permanent Structure Mobile	22) Establishment Type(check all that apply) □ Retail (Sq. Ft) □ Food Service – (Seats) □ Food Service – Takeout □ Food Service – Institution (Meals/Day)		Caterer Food Delivery Residential Kitchen for Retail Sale Residential Kitchen for Bed and Breakfast Home Residential Kitchen for Bed and Breakfast Establishments		
21) Length Of Permit: (check one) Annual Seasonal/Dates:	Other (Describe)		Frozen Dessert Manufacturer		
□ Temporary/Dates/Time:					
23) Food Operations: Check all that apply):	Non-PHFs - non- potentially hazardous f	food (no			
Sale of Commercially Pre- Packaged Non-PHFs	□ PHF Cooked To Order	1	Hot PHF Cooked and Cooled or Hot Held for More Than a Single Meal Service.		
□ Sale of Commercially Pre- Packaged PHFs	Preparation Of PHFs For Hot And Cold Holding For Single Meal Service.	п. I	PHF and RTE Foods Prepared For Highly Susceptible Population Facility		
□ Delivery of Packaged PHFs	Sale Of Raw Animal Foods Intended to be Prepared by Consumer.	_ \ \	Vacuum Packaging/Cook Chill		
 Reheating of Commercially Processed Foods For Service Within 4 Hours. 	☐ Customer Self-Service	l l	Use Of Process Requiring A Variance And/C HACCP Plan (including bare hand contact alternative, time as a public health control)		
 Customer Self-Service Of Non- PHF and Non-Perishable Food Only. 			Offers Raw Or Undercooked Food Of Animal Origin.		
□ Preparation Of Non-PHFs	Juice Manufactured and Packaged for Retail Sale		Prepares Food/Single Meals for Catered Events or Institutional Food Service		
Other (Describe):	☐ Offers RTE PHF in Bulk Quantities ☐ Retail Sale of Salvage, Out-of Date	1 1	To be completed by the Board of Health Total Permit Fee:		
I the underslaved attest to the	or Reconditioned Food	- L	Payment is due with application		
establishment operation will con	apply with 105 CMR 590.000 and all other apply sof 105 CMR 590.000 and the federal Food (licable			
24) Signature of Applicant: _		· · · · · · · · · · · · · · · · · · ·			
	c. 49A, I certify under the penalties of pe and paid state taxes required under law		hat I, to my best knowledge and belie		
25) Social Security Number o	r Federal ID:	·			

26) Signature of Individual or Corporate Name: ___