FOR BOARD OF HEALTH USE ONLY

Date Received

Date Inspected

Approved By

Permit # Issued

Food Establishment Permit Application

(Application must be submitted at least 30 days before the planned opening date)

1) Establishment Name:	Establishment Name:				
2) Establishment Address:	Establishment Address:				
3) Establishment Mailing A	3) Establishment Mailing Address (if different):				
4) Establishment Telephone No.:					
5) Applicant Name & Title:					
6) Applicant Address:					
7) Applicant Telephone No: 24 Hour Emergency No:					
8) Owner Name & Title (if different from applicant):					
9) Owner Address (if different from applicant):					
10) Establishment Owned By: An association A corporation An individual A partnership Other legal entity		11) If a corpor officers or Name		me, title, and home address of Home Address	
12) Person Directly Responsible For Daily Operations (Owner, Person in Charge, Supervisor, Manager etc.)					
Name & Title:	3000 S. O. S. O.				
Address:					
Telephone No.:	Fax:				
Emergency Telephone No:					
13) District or Regional Supervisor (if applicable)					
Name & Title:					
Address:					
Telephone No.			Fax:		

Food Establishment Information

14) Water Source	15) Sewage disposal:			
DEP Public Water Supply No: (i	f applicable)			
16) Days and Hours of Operati	on 17) No. of Food Employees:			
	Certified in Food Protection Management: dance with 105 CMR 590.003(A) Please attach copy of certification			
19) Person Trained In Anti-Cho	king Procedures (if 25 seats or more:)			
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)	Other (Describe)			
☐ Annual ☐ Seasonal/Dates:				
☐ Temporary/Dates/Time:				
23) Food Operations: De (Check all that apply):	nitions: PHF - potentially hazardous food (time/temperature controls required) Non-PHFs - non-potentially hazardous food (no time/temperature controls required) RTE - ready-to-eat foods (Ex. sandwiches, salads, muffins which need no further processing)			
☐ Sale of Commercially Pre-	☐ PHF Cooked To Order ☐ Hot PHF Cooked and Cooled or Hot Held			
Packaged Non-PHFs Sale of Commercially Pre-	for More Than a Single Meal Service. Preparation of PHFs for Hot and PHF and RTE Foods Prepared for Highly			
Packaged PHFs	Cold Holding for Single meal Susceptible Population Facility Service.			
☐ Delivery of Packaged PHFs	Sale of Raw Animal Foods Intended to be Prepared by Consumer.			
Reheating of Commercially Processed Foods for Servi Within 4 Hours.	☐ Customer Self-Service ☐ Use of Process Requiring a Variance and/or			
☐ Customer Self-Service of N PHF and Non-Perishable F Only.				
☐ Preparation of Non-PHFs	☐ Juice Manufactured and Packaged ☐ Prepares Food/Single Meals for Catered Events or Institutional Food Service			
Other (Describe):	Offers RTE PHF in Bulk Quantities To be completed by the Board of Health			
	Retail Sale of Salvage, Out-of-Date or Reconditioned Food Total Permit Fee: Payment is due with application			
establishment operation will compof health on how to obtain copies	occuracy of the information provided in this application and I affirm that the food oly with 105 CMR 590.000 and all other applicable law. 1 have been instructed by the board of 105 CMR 590.000 and the federal Food Code.			
Pursuant to MGL Ch. 62C, sec. 4	9A, I certify under the penalties of perjury that I, to my best knowledge and belief,			
	paid state taxes required under law.			
	ederal ID:			
26) Signature of Individual or Co	porate Name:			