## FOR BOARD OF HEALTH USE ONLY

**Date Received** 

**Date Inspected** 

Approved By

Fee Paid: Check No: Permit # Issued
Munis #

## **TOWN OF WAYLAND**

## Food Establishment Permit Application/Additional Permit for Specialized Process HACCP Restaurant

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

Application fee is \$135.00; make check payable to Town of Wayland; payment must

accompany Application. Check all that are attached: \_\_\_Allergy Cert \_\_\_Servesafe \_\_\_Anti

e Certcompleted Worke	ers Comp Affidavit ORWorkers Comp Declaration Page			
olishment Name:				
blishment Address:				
3) Establishment Mailing Address (if different):				
4) Establishment Telephone No: FAX No:				
licant Name & Title:				
') Applicant Telephone No: 24 Hour Emergency No:				
Applicant Email Address:				
8) Owner Name & Title (if different from applicant):				
9) Owner Address (if different from applicant): Email:				
association orporation ndividual artnership	11) If a corporation or partnership, give name, title, and home address of officers or partner.  Name  Title  Home Address			
	blishment Name:  blishment Address:  blishment Mailing Address (if different blishment Telephone No:  licant Name & Title:  licant Address:  licant Telephone No:			

12) Person Directly Responsible For Daily Operations (Owner, Person in Charge, Supervisor, Manager etc.)				
Name & Title:				
Address:				
Telephone No:	Fax:			
Emergency Telephone No:	EMAIL:			
13) District Or Regional Supervisor (if applicable)				
Name & Title:				
Address:				
Telephone No:	Fax:	EMAIL:		

590application6-2.doc

## **Food Establishment Information**

14) Water Source:		15) Sewage disposal:			
DEP Public Water Supply No: ( if	applicable)	name and schedule of pumper			
16) Days and Hours of Operation	ո։	17) No. of Food Employees:			
18a) Person In Charge Certified in Food Protection Management and Date of Certification (5 yrs): Please attach copy of certificates.					
18b) Name of Person and Date of Allergy Video Certification(5 yrs): Please attach copy of certificates.					
19) Name of Person(s) Trained and Dates of Certification In Anti-Choking Procedures (if 25 seats or more (2yrs)):					
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)	<ul> <li>Caterer</li> <li>Food Delivery</li> <li>Residential Kitchen for Retail Sale</li> <li>Residential Kitchen for Bed and Breakfast Home</li> <li>Residential Kitchen for Bed and Breakfast Establishments</li> <li>Frozen Dessert Manufacturer</li> </ul>			
21) Length Of Permit: (check one)  Annual Seasonal/Dates: Temporary/Dates/Time:	Other (Describe)				
Definitions: PHF – potentially hazardous food(time/temperature controls required) Non-PHFs – non- potentially hazardous food (no time/temperature controls required)					
(check all that apply):  Sale of Commercially Pre-Packaged Non-PHFs	RTE - ready-to-eat foods (Ex. sandwiches	s, salads, muffins which need no further processing)  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.	PHF and RTE Foods Prepared For Highly Susceptible Population Facility			
□ Delivery of Packaged PHFs	<ul> <li>Sale Of Raw Animal Foods Intended to be Prepared by Consumer.</li> </ul>	□ Vacuum Packaging/Cook Chill			
<ul> <li>Reheating of Commercially Processed Foods For Service Within 4 Hours.</li> </ul>	□ Customer Self-Service	<ul> <li>Use Of Process Requiring A Variance And/Or HACCP Plan (including bare hand contact alternative, time as a public health control)</li> </ul>			
<ul> <li>Customer Self-Service Of Non PHF and Non-Perishable Food</li> </ul>	S S S S S S S S S S S S S S S S S S S	<ul> <li>Offers Raw Or Undercooked Food Of Animal Origin.</li> </ul>			
Only.  Preparation Of Non-PHFs	<ul> <li>Juice Manufactured and Packaged for Retail Sale</li> </ul>	<ul> <li>Prepares Food/Single Meals for Catered Events or Institutional Food Service</li> </ul>			
Other (Describe):	□ Offers RTE PHF in Bulk Quantities	To be completed by the Board of Health  Total Permit Fee:			
	<ul> <li>Retail Sale of Salvage, Out-of Date or Reconditioned Food</li> </ul>	Payment is due with application			
I, the undersigned, attest to the accuracy of the information provided in this application and I affirm that the food establishment operation will comply with 105 CMR 590.000 and all other applicable law. I have been instructed by the board of health on how to obtain copies of 105 CMR 590.000 and the federal Food Code.					
24) Signature of Applicant:					
Pursuant to MGL Ch. 62C, sec. 49A, I certify under the penalties of perjury that I, to my best knowledge and belief, have filed all state tax returns and paid state taxes required under law.					
25) Social Security Number or Federal ID:					
26) Signature of Individual or Corporate Name:					