Check#	Fee Paid	Approved By	Permit #.:				
Image: system of the system							
Application.							
1) Establishment Name:							
2) Establishment Address:							
3) Establishment Telephone No: Fax No:							
4) Establishment Mailing Address (if different):							
5) Telephone No	o. at Mailing Ad	dress:	Fax No:				
6) Applicant Name & Title:							
7) Applicant Address:							
8) Applicant Tel	ephone No:		24 Hour Emergency No:				
9) Applicant Email Address:							
10) Owner Name	e & Title (if diffe	rent from applicant):					
11) Owner Addr		from applicant):	Email:				
12) Establishment Owned By:        An association        A corporation        An individual        A partnership        Other legal entity		13) If a construction officers on Name	prporation or partnership, give name, title, and home address of r partner. <u>Title</u> <u>Home Address</u>				
14) Person Directly Responsible For Daily Operations (Owner, Person in Charge, Supervisor, Manager etc.)							
Name & Title:							
Address:							
Telephone No:			Fax No:				
Emergency Telephone No:							
Email Address:							
15) District Or Regional Supervisor ( <i>if applicable</i> )							
Name & Title:							
Address:							
Telephone No:			Fax No:				
Email Address							

FOR BOARD OF HEALTH USE ONLY App #: \_

## **Food Establishment Information**

16) Water Source: DEP Public Water Supply No: ( <i>it</i>	f applicable)	17) Sewage disposal: 17b <mark>) Grease trap vendor &amp; schedule:</mark>				
18) Days and Hours of Operation	n:	19) No. of Food Employees:				
20a) Person In Charge Certified in Food Protection Management and Date of Certification (5 yrs): 20b) Name of Person and Date of Allergy Video Certification (5 yrs):						
21) Name of Person(s) Trained and Dates of Certification In Anti-Choking Procedures (if 25 seats or more (2yrs)):						
<ul> <li>22) Location: (check one)</li> <li>Permanent Structure</li> <li>Mobile</li> </ul>	<ul> <li>23) Establishment Type(check all that apply)</li> <li>Retail ( Sq. Ft)</li> <li>Food Service - ( Seats)</li> <li>Food Service - Takeout</li> <li>Food Service - Institution         ( Meals/Day)</li> </ul>	<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>				
<ul> <li>24) Length Of Permit: (check one)</li> <li>Annual</li> <li>Seasonal/Dates:</li> </ul>	Other (Describe)					
Temporary/Dates/Time:						
25) Food Operations: Definition (check all that apply):		mperature controls required) ood (no time/temperature controls required) s, salads, muffins which need no further processing)				
<ul> <li>Sale of Commercially Pre- Packaged Non-PHFs</li> </ul>	PHF Cooked To Order	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	Sale Of Raw Animal Foods Intended to be Prepared by Consumer.	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 Only.</li> </ul>	<b>U</b>	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					
	<ul> <li>Retail Sale of Salvage, Out-of Date or Reconditioned Food</li> </ul>					

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.

26) Signature of Applicant: \_\_\_\_\_\_

27) Social Security Number of	Federal ID:
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Pursuant to MGL Ch. 62C, sec. 49A, I certify under the penalties of perjury that, to my best knowledge and belief, I have filed all state tax returns and paid state taxes required under law.

28) Signature of Individual or Corporate Name: \_\_\_\_