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| FOR BOARD OF HEALTH USE ONLY | | | |
| Date Received | Date Inspected | Approved By | Permit # Issued |
| | | | |

Town of Lynnfield 55 Summer St, Lynnfield, MA 01940 (781)334-9480

Food Establishment Permit Application

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

| | | | | |
|--|------------------------------|---------------------|--------------|---------------------|
| 1) Establishment Name: | | | | |
| 2) Establishment Address: | | | | |
| 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: | | | |
| Email Address: _____ | | | | |
| 8) Owner Name & Title (if different from applicant): | | | | |
| 9) Owner Address (if different from applicant): | | | | |
| 10) Establishment Owned By: | | | | |
| An association <input type="checkbox"/> A corporation <input type="checkbox"/> An individual <input type="checkbox"/> A partnership <input type="checkbox"/> Other legal entity _____ | | | | |
| 11) If a corporation or partnership, give name, title, and home address of officers or partner. <table border="0"> <tr> <td><u>Name</u></td> <td><u>Title</u></td> <td><u>Home Address</u></td> </tr> </table> | | <u>Name</u> | <u>Title</u> | <u>Home Address</u> |
| <u>Name</u> | <u>Title</u> | <u>Home Address</u> | | |

| | |
|--|----------------|
| <u>12) Person Directly Responsible For Daily Operations (Owner, Person in Charge, Supervisor, Manager etc.)</u> | |
| <u>Name & Title:</u> | |
| <u>Address:</u> | |
| <u>Telephone No:</u> | |
| <u>Emergency Telephone No:</u> | <u>Fax No:</u> |

| | |
|---|---------------------|
| <u>13) District Or Regional Supervisor (if applicable)</u> | |
| <u>Name & Title:</u> | |
| <u>Address:</u> | <u>Telephone No</u> |

Food Establishment Information

| | | | |
|--|--|-----------------------------|--|
| 14) Water Source: | | 15) Sewage disposal: | |
| DEP Public Water Supply No: (if applicable | | | |
| 16) Days and Hours of Operation: | | | |
| 17) No. of Food Employees: | | | |
| 18) Name of Person In Charge Certified in Food Protection Management: | | | |
| <i>Required as of 10/1/2001 in accordance with 105 CMR 590.003(A) Please attach copy of certificate.</i> | | | |
| 19) Person Trained In Anti-Choking Procedures (if 25 seats or more): <input type="checkbox"/> Yes <input type="checkbox"/> No | | | |

| | | |
|---|---|--|
| 20) Location: <i>(check one)</i> <input type="checkbox"/> Permanent Structure <input type="checkbox"/> Mobile | 22) Establishment Type <i>(check all that apply)</i> <input type="checkbox"/> Food Establishment \$200 <input type="checkbox"/> Retail >1000 sf \$125 <input type="checkbox"/> Retail <1000 sf \$75 <input type="checkbox"/> Supermarket \$475 | <input type="checkbox"/> Caterer \$30 <input type="checkbox"/> Mobile \$75 <input type="checkbox"/> Frozen Dessert Manufacturer \$35 <input type="checkbox"/> Residential Kitchen Initial Application \$85 (limited ex baked type/non-caterer) <input type="checkbox"/> Residential Kitchen Renewal (limited) \$50 <input type="checkbox"/> Late Fee \$35 for submittals after permit expired |
| 21) Length Of Permit: <i>(check one)</i> <input type="checkbox"/> Annual <input type="checkbox"/> Seasonal/Dates: | | |
| 23) Food Operations: <i>(check all that apply):</i> | Definitions: <i>PHF - potentially hazardous food(time/temperature controls required)</i> <i>Non-PHF - non- potentially hazardous food (no time/temperature controls required)</i> <i>RTE - ready-to-eat foods (Ex. sandwiches, salads, muffins which need no further processing)</i> | |
| <input type="checkbox"/> Sale of Commercially Pre-packaged Non-PHF's | <input type="checkbox"/> PHF Cooked To Order | <input type="checkbox"/> Hot PHF Cooked and Cooled or Hot Held for More Than a Single Meal Service. |
| <input type="checkbox"/> Sale of Commercially Pre-packaged PHFs | <input type="checkbox"/> Preparation Of PHFs For Hot And Cold Holding For Single Meal Service. | <input type="checkbox"/> PHF and RTE Foods Prepared For Highly Susceptible Population Facility |
| <input type="checkbox"/> Delivery of Packaged PHFs | <input type="checkbox"/> Sale Of Raw Animal Foods Intended to be Prepared by Consumer. | <input type="checkbox"/> Vacuum Packaging/Cook Chill |
| <input type="checkbox"/> Reheating of Commercially Processed Foods For Service Within 4 Hours. | <input type="checkbox"/> Customer Self-Service | <input type="checkbox"/> Use Of Process Requiring A Variance And/Or HACCP Plan (including bare hand contact alternative, time as a public health control) |
| <input type="checkbox"/> Customer Self-Service Of Non-PHF and Non-Perishable Foods Only. | <input type="checkbox"/> Ice Manufactured and Packaged for Retail Sale | <input type="checkbox"/> Offers Raw Or Undercooked Food Of Animal Origin. |
| <input type="checkbox"/> Preparation Of Non-PHF's | <input type="checkbox"/> Juice Manufactured and Packaged for Retail Sale | <input type="checkbox"/> Offers RTE PHF in Bulk Quantities |
| Other (Describe): | | |

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.

As the permit holder, I understand that I must immediately discontinue operations affected by an *imminent health hazard* and notify the board of health in accordance with 105 CMR 590.001 (FC8-404.11). Imminent health hazards include but are not limited to:

- o Fires
- o Floods
- o Extended Interruption of Electrical or Water Service
- o Sewage Backup
- o Misuse of Poisonous or Toxic Materials
- o Onset of an Apparent Foodborne Illness Outbreak
- o Gross Insanitary Occurrences or Conditions, or
- o Suspected Food Tampering
- o Any Other Circumstance That May Endanger Public Health

(A permit holder need not discontinue operations in an area of an establishment that is unaffected by the imminent health hazard.)

As the permit holder, I understand that the person in charge must immediately notify the board of health if a food employee is infected with a disease transmissible through food in accordance with 105 CMR 590.003(G).

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: _____

Total Permit Fee: \$ _____

Payment is due with application; checks payable to Town of Lynnfield.

All Documents Must be Included:

- Serve Safe
- Allergen
- Choke Saver
- Workman's Comp
- Last Grease Trap Cleaning
- Last Hood Inspection