

Food Establishment Information (continued)

15) Water Source:	16) Sewage disposal:	
17) Days and Hours of Operation:	18) Number of Food Employees:	
19) Name of Person(s) in Charge Certified in Food Protection Management & Food Allergens Notice: (Attach copy of certificates):		
20) Person Trained in Anti-Choking Procedures (if 25 seats or more): <input type="checkbox"/> Yes <input type="checkbox"/> No (Attach copy of certificate)		
21) Establishment Type: (Check all that apply) <input type="checkbox"/> Retail (_____ Sq. Ft.) <input type="checkbox"/> Residential Kitchen for: <input type="checkbox"/> Caterer <input type="checkbox"/> Food Service - (_____ Seats) <input type="checkbox"/> Retail Sale <input type="checkbox"/> Food Delivery <input type="checkbox"/> Food Service – Takeout <input type="checkbox"/> Bed & Breakfast Home <input type="checkbox"/> Mobile Vehicle <input type="checkbox"/> Food Service – Institution(_____ Meals/D) <input type="checkbox"/> Bed & Breakfast Establishment <input type="checkbox"/> Push Cart <input type="checkbox"/> Frozen Dessert Manufacturer <input type="checkbox"/> Other (Describe):		
22) Location Type: (Check one) <input type="checkbox"/> Permanent Structure <input type="checkbox"/> Temporary Structure <input type="checkbox"/> Mobile Unit		
23) Length of Permit: (Check one) <input type="checkbox"/> Annual <input type="checkbox"/> Seasonal - Dates: <input type="checkbox"/> Temporary - Dates: Times:		
24) Food Preparation: (Check all that apply) Definitions: PHF – potentially hazardous food (time/temperature controls required) Non-PHF’s – non-potentially hazardous food (no time/temperature controls required) RTE – ready-to-eat foods (eg. sandwiches, salads, muffins which need no further processing)		
<input type="checkbox"/> Sale of commercially pre-packaged Non-PHF's <input type="checkbox"/> Sale of commercially pre-packaged PHFs <input type="checkbox"/> Delivery of packaged PHFs <input type="checkbox"/> Reheating of commercially processed foods for service within (4) hours <input type="checkbox"/> Customer self-service of Non-PHF and non-perishable foods only <input type="checkbox"/> Preparation of Non-PHF's for retail sale <input type="checkbox"/> Offers RTE PHF in bulk quantities <input type="checkbox"/> PHF cooked to order <input type="checkbox"/> Preparation of PHFs for hot and cold holding for single meal service	<input type="checkbox"/> Customer self service <input type="checkbox"/> Sale of raw animal foods intended to be prepared by consumer <input type="checkbox"/> Ice manufactured and packaged for retail sale <input type="checkbox"/> Juice manufactured and packaged <input type="checkbox"/> Retail sale of salvage, out-of-date or reconditioned food <input type="checkbox"/> Hot PHF cooked and cooled or hot held for more than a single meal service <input type="checkbox"/> PHF and RTE foods prepared for highly susceptible population facility <input type="checkbox"/> Raw or undercooked food of animal origin	<input type="checkbox"/> Vacuum packaging/cook chill <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"/> Prepared food/single meals for catered events or institutional food service <input type="checkbox"/> Other (Describe): <input type="checkbox"/> If applicable, Name of Dumpster Company: Pick up dates: Grease Hauler: Pick up dates: Septic hauler:
Reminder: Consistent with M.G.L. Ch.270, Section 22 and per order of the Fairhaven Board of Health, Food Establishments must prohibit smoking on the premises at all times and post smoke-free notices at all points of entry, restrooms, and conspicuously upon the premises. It shall be the responsibility of the permit holder or his/her Business Agent to prohibit smoking on the premises.		

25) Enter Establishment Owner’s Tax Identification Number as reported to Massachusetts Department of Revenue:

- ✓ *If owned by an individual:* Social Security Number: _____
- ✓ *If owned by an association, corporation, partnership, or other legal entity:*
 Federal Identification Number: _____

Pursuant to MGL c. 62C, sec. 49A, I certify under the penalties of perjury that the owner (s) of this establishment, to the best of my knowledge and belief, have filed all applicable tax returns and paid all taxes required under law. I, the undersigned, attest to the accuracy of the information provided in this application, and affirm that this food establishment operation will comply with 105 CMR 590.000 and all other applicable law. I have been instructed by the Fairhaven Board of Health Administrative Office on how to obtain copies of 105 CMR 590.000 and the Federal Food Code.

26) Authorized Signatory –print name and title clearly and sign below:

Name: _____ **Title:** _____

Signature: _____

Payment is due with application