Application Fee: \$100.00 (\$200 supermarkets) plus Permit Fee - \$300.00 or \$250.00		0 - \$285 for Supermarke	
Name of Business:		<u>DATE</u>	
Address:			
Owner: Outdoors*: (If seating provided, see	Licensing de	nartment)	
* If outside dining provided, you must fill out and submit application for outside d	_	-	
	illing/sidewa	iik cale	
RESTAURANTS	Yes	No	
Floor plans submitted	1 65	110	
Staff meeting review date:			
Food establishment application form filled out and submitted			
Cut\Spec equipment sheets submitted (for all food equipment)			
Adequate septic system or town sewer			
In-ground grease trap or GRD with a variance			
Menu submitted			
- Allergy notice present			
- Consumer advisory present for undercooked foods on menu (if required)			
Water supply - Approved source. If well, annual testing & licensed operator			
Handwash sinks – location, number, design and signs			
Touchless faucets (see policy)			
Three compartment sink with <u>drain boards</u>			
Area to air dry all washed equipment, utensils, dishes, etc.			
Dishwasher provided			
If low temperature:			
- Low sanitizer alarm (for new dishwashers)	1		
<ul><li>Type of sanitizer –Quats, bleach or other (specify if other)</li><li>Sanitizer log book</li></ul>			
*If no dishwasher provided, see policy			
Sanitizer test strips (for dishwasher, 3 bay sink, wiping cloth sanitizer buckets, etc.)	<del> </del>		
Prep Sink- See policy			
Mop Sink – Mops to be hung properly to air dry			
Frozen Dessert Machine (Dairy)			
Ventilation system for hood			
Number of Bathrooms Proposed:			
1. Touchless Faucet (see policy)			
2. Ventilation Systems			
3. Self-closing doors		ļ	
4. Soap Dispensers – Mounted	·		
5. Paper Towels – Mounted  6. Handworking Signs			
<ul><li>6. Handwashing Signs</li><li>7. Women's Room – Covered trash bin and\or sanitary napkin receptacle</li></ul>			
Floors, Walls, Ceilings (Smooth, washable, easily cleanable surfaces)	<del>-</del>		
FINISH SCHEDULE [SEE ADDENDUM ATTACHED]			
Lighting – Sufficient/lighting shielded or shatterproof			
Refuse containers covered (sufficient number and size, durable easily cleaned, insect &			
rodent resistant)			
- Dumpster impervious ground and blocked from public view			
Dry storage room location shown on floor plan			
Employees personal storage (i.e. coats, bags, etc) area designated. May use lockers			
Poisonous or Toxic Materials (storage located marked on plan, labeled containers)			
	<del> </del>		
Screens for Windows and Doors	<u></u>		

- Any questions, please contact the Health Inspector for your area
- Plan approval shall be granted or denied within 30 days after Staff meeting review
- -This list is not inclusive of all Federal, State and Local requirements

Revised 01/07/2016