

BOARD OF HEALTH

Town Hall 30 Martin Street, Essex, MA 01929-1219 Telephone (978) 768-7614 email: boh@essexma.org



FOOD ESTABLISHMENT PERMIT APPLICATION

Application must be submitted at least 30 days before the planned opening date or 30 days before expiration of previous license.

PLEASE CHECK AL	L THAT APPLY:				
\$175-FOOD SERV	ICE ESTABLISHMEN	T ≤ 50 Seats \$2	75-FOOD SI	ERVICE ESTABI	LISHMENT ≥ 51 Seat
\$150-RETAIL	\$75-RESIDENTIAL_	\$100-CATERING	G (with food	service) \$20	0-CATERING (alone
\$75-MOBILE FOO	D / FARMERS MARK	ETN/C NON-PI	ROFIT (tax)	ID required)\$	125-SEASONAL
Length of permit (check	one): ANNUAL _	SEASONAL: fi	rom	to	····
Establishment Name:					
Establishment Address: _					
Establishment Mailing A					
Establishment Telephone #: Email Address:					
Contact Person: 24 Hour Emergency #:					
Establishment Owned By					
An Association	A Corporation	An Individual	A Partne	ership Othe	r Legal Entity
If a corporation or partner					
Name:			_ Title:		
Home Address:(STR	EET)	(0	ZITY)	(STATE)	(ZIP CODE)
Person Directly Responsit	ole For Daily Operation	s (Owner, Person in 0	Charge, Supe	ervisor, Manager,	etc.):
Name & Title:					
Address:(ST	REET)	((CITY)	(STATE)	(ZIP CODE)
Telephone #:	Fax #:	Er	Emergency Telephone #:		
District or Regional Super					
Name & Title:					
Address:(STI	REET)	(C	TTY)	(STATE)	(ZIP CODE)
Telephone #:	Fax #:	En	Emergency Telephone #:		

PLEASE CIRCLE EITHER YES OR NO:	City Water: yes/no	Well: yes/no	Septic System: yes / no		
Days & Hours of Operation: # of Employees:					
NAME OF PERSON IN CHARGE CERTIFIE ONLY) PLEASE ATTACH A COPY OF THE CERT		ON MANAGEMEN	T (Food Service Establishment		
Name:	Phone #:	Certific	cation #:		
Person trained in Anti-Choking Procedures (if	25 seats or more):	YES:	NO:		
Establishment Type (check all that apply): Retail (Sq. Ft.) Food Service- (Seats) Food Service- Takeout Food Service-Institution (Meals/E Caterer Food Operations (check all that apply): Definitions: PHF - potentially hazardous for Non-PHFs - non-potentially hazardous for Non-PHFs - non-potenti	Pay) Resident Resident Frozen C coods (time/temperature cor azardous foods (no time/tem	ial Kitchen for Reta ial Kitchen for Bed ial Kitchen for Bed bessert Manufacture ntrols required) mperature controls	& Breakfast Home & Breakfast Establishment r required)		
Sale of Commercially Pre-Packaged Non-I Sale of Commercially Pre-Packaged PHFs Delivery of Packaged PHFs Reheating of Commercially Processed Foo Customer Self-Service of Non-PHF and Non-PHFs PHF Cooked to Order Preparation of PHFs for Hot and Cold Hole Sale of Raw Animal Foods Intended to be Customer Self-Service Ice Manufactured & Packaged for Retail S Juice Manufactured & Packaged for Retail Offers RTE PHF in Bulk Quantities Retail Sale of Salvaged Out-of-Date or Red Hot PHF Cooked and Cooled or Hot Held PHF and RTE Foods Prepared For a Highly Vacuum Packaging/Cook Chill Use of Process Requiring a Variance and/ocontrol) Offers Raw or Undercooked Food of Anim Prepares Food/Single Meals for Catered Ex Other (Describe): I, the undersigned, attest to the accuracy of	ods for Service Within 4 Hoon-Perishable Foods Only ding for Single Meal Service prepared by Consumer ale Sale conditioned Food for More Than a Single May Susceptible Population of the HACCP Plan (including the lateral Control of	ce eal Service r Facility bare hand contact, a			
establishment operation will comply with I water, sewer and tax bills have been paid t	105 CMR 590.000 and a o the Town of Essex.	ll other applicable	e laws. I further certify that m		
Signature of Applicant:		Date	*		
Social Security or Federal ID #:	Signature of Individu	al or Corporate Nai	me:		

Office Phone #: 978 768-7614

Email: boh@essexma.org

Food Inspector: Bobbi Cody