

FOOTHILLS HEALTH DISTRICT
Serving Ashfield, Goshen, Williamsburg and Whately
P.O. Box 447, Haydenville, MA 01039-0447
Phone: (413) 268-8404 Fax: (413) 268-8409

APPLICATION FOR PERMIT TO OPERATE A FOOD ESTABLISHMENT

(Note: This application is required a minimum of 30 days prior to the planned opening.)

Name of Food Establishment: _____

Address: _____

Name & Title of applicant(s): _____

Date of birth of applicant(s) _____

What is the name, title, address and telephone # of the person most directly responsible for the food operation:
(If same as above, state same.) _____

Indicate ownership status of food establishment (check all that apply) Association Corporation Individual
 Partnership Other (describe) _____

Type of establishment (check all that apply) Retail Food Store Take out only Restaurant (sit down)
 Caterer Mobile Food Unit Residential Kitchen Temporary Food Establishment B & B

Will the food establishment be Year round Seasonal (specify date range) _____
 Temporary (specify date range or specific dates planned) _____

Specify the days and hours of proposed operation: _____

If restaurant, specify the number of proposed seats: _____
If over 25 seats, give the name and title of the person who is trained in Anti-Choking Procedures, and date and location of training: _____

Do you plan to serve any Potentially Hazardous Foods? (See definition) Yes No

Check all that apply: Serving food only upon customer request; Preparing food in advance in quantity based on projected demand; Offering only prepackaged food that is not potentially hazardous by definition; Serving/selling food that is prepared at another location (give details); _____

Please attach the following: Most recent ServSafe Certification of the Responsible Person; copy of menu or list of food to be offered, rough floor plan, permit fee for appropriate amount (see page 2) written to the town.

Merged Food Code definition of Potentially Hazardous Food (PHF): (a) Means a food that is natural or synthetic and that required temperature control because it is in the form capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms, the growth and toxin production of Clostridium botulinum, or in raw shell eggs, the growth of Salmonella enteritidis. (b) Includes an animal food (a food of animal origin) that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts, cut melons, and garlic-in-oil mixtures that are not modified in a way that results in mixtures that do not support growth as specified under (a) above. Please contact your Board of Health Agent if you have any questions about what constitutes a PHF.

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