



Taunton Board of Health

Food Establishment Permit Application

(Application must be submitted at least 30 Days before current permit expires.)

Establishment Name:	
Establishment Address:	
Establishment Mailing Address (*If different):	
Establishment Telephone Number:	
Applicant Name & Title:	
Applicant Mailing Address:	
Applicant Telephone Number:	*EMERGENCY CONTACT TELEPHONE NUMBER:
Owner Name & Title (*If different from applicant.)	
Owner Mailing Address (*If different from applicant.)	
Establishment Owned By: <input type="checkbox"/> An Association <input type="checkbox"/> A Corporation <input type="checkbox"/> An Individual <input type="checkbox"/> A Partnership <input type="checkbox"/> Other Legal Entity: _____	If a corporation or partnerships please provide the give name, title, and mailing address of officers or partner. <u>Name:</u> <u>Title:</u> <u>Mailing</u> <u>Address:</u>
Person Directly Responsible for Daily Operations: (Owner, Person in charge, Supervisor, Manager, etc.)	
Name & Title:	
Mailing Address:	
Telephone Number:	Fax Number:
*EMERGENCY Telephone Number:	
District or Regional Supervisor: (If Applicable)	
Name & Title:	
Mailing Address:	
Telephone Number:	Fax Number:
*EMERGENCY Telephone Number:	
Water Source: DEP Public Water Supply No: (If Applicable)	Sewage Disposal:
Days and Hours of Operation:	Number of Seats:
	Number of Food Employees:

Food Establishment Information:

Name of Person in Charge in Food Protection Management: Required as of 10/2010 in accordance with 105 CMR 590.003 (A). <i>*Please attach a copy of the certificate.</i>				
Name of Person in Charge in Allergen Awareness Training: Required as of 10/2010 in accordance with 105 CMR 590.009 (H). <i>*Please attach a copy of the certificate.</i>				
Person Trained in Anti-Choking Procedures (*If 25 and more seats) : Required as of 10/2010 in accordance with 105 CMR 590.009 (E). <i>*Please attach a copy of the certificate.</i>				
Location (*Check One): <input type="checkbox"/> Permanent Structure <input type="checkbox"/> Mobile	Length of Permit: (*Check One): <input type="checkbox"/> Annual <input type="checkbox"/> Seasonal – Dates of Operation: _____ <input type="checkbox"/> Temporary– Dates of Operation: _____			
Establishment Type: (*Check all that apply) <table style="width:100%; border:none;"> <tr> <td style="width:50%; border:none;"> <input type="checkbox"/> Retail: # of Square Feet: _____ <input type="checkbox"/> Food Service: # of Seats: _____ <input type="checkbox"/> Food Service – Institution - # of Beds: _____ # of Meals / Day: _____ <input type="checkbox"/> Caterer: # of Vehicles: _____ <input type="checkbox"/> Mobile / Canteen Truck <input type="checkbox"/> Church Kitchen <input type="checkbox"/> Liquor Store </td> <td style="width:50%; border:none;"> <input type="checkbox"/> Residential Kitchen / Establishment <input type="checkbox"/> Residential Kitchen for Retail Sale <input type="checkbox"/> Residential Kitchen for Bed & Breakfast Home <input type="checkbox"/> Food Processing / Manufacturer <input type="checkbox"/> School/Nursery/Daycare <input type="checkbox"/> Bakery <input type="checkbox"/> Supermarket <input type="checkbox"/> Variety Store </td> </tr> </table> OTHER: (*Describe) _____			<input type="checkbox"/> Retail: # of Square Feet: _____ <input type="checkbox"/> Food Service: # of Seats: _____ <input type="checkbox"/> Food Service – Institution - # of Beds: _____ # of Meals / Day: _____ <input type="checkbox"/> Caterer: # of Vehicles: _____ <input type="checkbox"/> Mobile / Canteen Truck <input type="checkbox"/> Church Kitchen <input type="checkbox"/> Liquor Store	<input type="checkbox"/> Residential Kitchen / Establishment <input type="checkbox"/> Residential Kitchen for Retail Sale <input type="checkbox"/> Residential Kitchen for Bed & Breakfast Home <input type="checkbox"/> Food Processing / Manufacturer <input type="checkbox"/> School/Nursery/Daycare <input type="checkbox"/> Bakery <input type="checkbox"/> Supermarket <input type="checkbox"/> Variety Store
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Additional Permits: (*Check all that apply) <input type="checkbox"/> Milk / Cream (Used or Sold) <input type="checkbox"/> Frozen Dessert Machine (Soft Serve or Yogurt)				
Food Operations: (*Check all that apply):	Definitions: PHF – Potentially Hazardous Foods (<i>*Time/Temp Controls Required.</i>) NON-PHF's: Non-Potentially Hazardous Food (<i>No Time/Temp Controls Required.</i>) RTE – Ready-To-Eat Foods (<i>i.e. Sandwiches, salads, muffins; no further processing needed.</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 PHF's	<input type="checkbox"/> Preparation of PHF's 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 PHF's	<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"/> Prepares Food/Single Meals for Catered Events or Institutional Food Service		
<input type="checkbox"/> Offers RTE PHF in Bulk Quantities	<input type="checkbox"/> Retail Sale of Salvage, Out-of-Date or Reconditioned Food	<input type="checkbox"/> OTHER:		

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 590.00 and all other applicable laws. I have been instructed by the Board of Health on how to obtain copies of 105 CMR 590.00 and the Federal (FDA) Food Code.

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.

Social Security Number or Federal ID: _____

Signature of Individual or Corporate Name: _____

Food Establishment Permit Definitions

**NOTE: These definitions should be used in conjunction with the permit fee schedule. (Provided after this section.)*

- Food Service:** *Where any food product is heated, opened, sliced or prepared in any way.*
- Retail:** *Products are packaged by a licensed manufacturer and remains intact until opened by the consumer. Any other food item (i.e. hot dogs, popcorn, etc.) or beverage items (i.e. slush drinks, coffee) that are provided will require a Food Service permit and will require that the establishment have a 3-bay sink to properly wash, rinse, and sanitize all food contact equipment and grease traps / interceptors in accordance with the City of Taunton FOG (Fats, Oils, & Grease) Regulations.*
- Catering:** *Preparation and transportation of meals intended for individual portion service or a company preparing food in a location other than their permitted establishment.*
- Mobile:** *Self-propelled vehicle-mounted food establishment or push cart.*
- Milk:** *Any establishment that sells milk as retail or that uses milk for coffee service or as part of any food preparation process.*

- ❖ **Potentially Hazardous Food (also known as TCS – Time Control for Safety foods):** Foods that **need time and temperature control** to limit bacteria growth. *Examples include animal food (a food of animal origin) that is raw or heat-treated, as well as, items such as milk and dairy products, meat, fish, baked potatoes, tofu or other soy protein products, sliced melons, cut tomatoes, cut leafy greens, shell eggs, poultry, shellfish and crustaceans, cooked rice, cooked beans, and cooked vegetables, sprouts and sprout seeds, and garlic-in-oil mixtures that are untreated.*
- ❖ **Non Potentially Hazardous Foods:** Shelf-stable foods that **do not require time and temperature control** to limit bacteria growth for human consumption. *Examples include whole uncut fruit and vegetables, packaged cookies and dry goods, jams, jellies, candy, and dried mixes. Any item that does not meet the definition of potentially hazardous food.*
- **Sale of Commercially Pre-Packaged Non-PHF's:** Packaged, shelf-stable, non-potentially hazardous food at the retail level in original packaging. Products must be obtained from an approved source and meet all current labeling requirements. *Examples including baked goods, granola, commercial canned goods, candy bars, potato chips, etc.*
- **Sale of Commercially Pre-Packaged PHF's:** Packaged, potentially hazardous food at the retail level in original packaging. Products must be obtained from an approved source and meet all current labeling requirements. These foods must also require time and temperature control for safety. No food preparation is conducted on the premises. *Examples include meat, milk, cheese, sandwiches, burritos, salads etc.*
- **Delivery of Packaged PHF's:** The carrying and turning over of goods to a designated recipient or recipients. These goods include potentially hazardous food at the retail level. Products must be obtained from an approved source and meet all current labeling requirements. These foods must also require time and temperature control for safety. *Examples include packaged meat, seafood, specialty items requiring HACCP Plan – smoked salmon and caviar.*
- **Reheating of Commercially Processed Foods for Service within 4 hours:** Food that is commercially prepared (often through processing) to improve ease of consumption. Such food is usually ready to eat without further preparation and is reheated to a proper internal temperature of 165°F and served within 4 hours.

- **Customer Self-Service of Non PHF and Non-Perishable Foods Only:** The serving of oneself in a restaurant, shop, gas station, or other facility, without the aid of a waiter, clerk, attendant, etc. with foods that do not need refrigeration and or support the growth of bacteria. *Examples include oatmeal, dried fruits and nuts, packaged snacks, single serving soups and noodles, coffee and soft drinks.*
- **Preparation of Non-PHF's:** Thawing, cooking, cooling and reheating of foods that do not need time and temperature control for safety. *Examples include waffles, rolls, fruited gelatin, fruit crisp, bagels, and biscuits.*
- **Offers RTE PHF in Bulk Quantities:** Large quantities of food that does not require cooking; or food that has already been cooked and held properly. These foods need time and temperature control for safety. *Examples include deli meat, salad, sandwiches, cheese, and cut fruits and vegetables are a few of the many food items that you do not need to cook before use.*
- **PHF Cooked to Order:** Prepared specifically when someone requests the item, so that the item can be customized as desired by the person who requested it. These foods need time and temperature control for safety. *Examples include burgers or sandwiches, which are made to order; the food has been cooked, and items are warm, but the final product is not assembled until the customer has actually ordered it.*
- **Preparation of PHF's for Hot and Cold Holding for Single Meal Service:** These foods need time and temperature control for safety. Hot holding of PHF foods must be 140°F or higher. Cold holding of PHF foods must be at 41°F or lower. These foods are served during one meal period only. *An example would be a brunch buffet.*
- **Sale of Raw Animal Foods Intended to be prepared by Consumer:** The sale of raw animal foods including eggs, fish, meat, poultry, and foods containing these raw animal foods. These items must be purchased by a reputable supplier then purchased by the consumer to be prepared at a later time.
- **Customer Self-Service:** The serving of oneself in a restaurant, shop, gas station, or other facility, without the aid of a waiter, clerk, attendant, etc. with foods that do not need refrigeration and or support the growth of bacteria. *Examples include coffee, soft serve beverages, hot dogs, donuts, salad bar, and buffets.*
- **Ice Manufactured and Packaged for Retail Sale:** Manufacturers of ice that produce, hold, and transport ice under clean and sanitary conditions, and use water that is safe and sanitary. Packaged ice labels must meet FDA food labeling requirements.
- **Juice Manufactured and Packaged for Retail Sale:** Manufacturers of liquid expressed or extracted from one or more fruits or vegetables, purées of the edible portions of one or more fruits or vegetables, or any concentrate of such liquid or purée and then bottled for retail sale. Bottle labels must meet FDA food labeling requirements. Must meet FDA Juice HACCP regulations.
- **Retail Sale of Salvage, Out-of-Date or Reconditioned Food:** Any food establishment that buys and sells, or warehouses salvaged food. Foods that restaurants or retailers weren't able to sell are donated to charity – for example, when a product's "sell-by" date has passed or a can's label is torn or missing. An expired sell-by date doesn't necessarily mean that a food has gone bad or is unsafe – when the food has been handled safely. **"Reconditioning"** means any appropriate process or procedure by which distressed food can be brought into compliance with all Department requirements, making it suitable for consumption and use by humans.
- **Hot PHF Cooked and Cooled or Hot Held for more than a Single Meal Service:** Foods that require time and temperature control for safety for more than one meal period. *An example includes a hot buffet line where soup is cooked then hot held for lunch and dinner, and/or cooked and later properly cooled to be put away for the next day for meal service.*
- **PHF and RTE Foods Prepared for a Highly Susceptible Population Facility:** Preparing potentially hazardous foods that require the process of thawing, cooking, cooling, and/or reheating of foods that need time and temperature

control for safety. Ready to eat foods that do not require any further processing and are handled safely. “**Highly susceptible population**” means people who are more likely than others in the general population to experience foodborne disease because they are:

- Immunocompromised; preschool age children, pregnant, or the elderly; and
 - Obtaining food at a facility that provides services such as custodial care, health care, or assisted living, such as a child or adult day care center, kidney dialysis center, hospital or nursing home, or nutritional or socialization services such as a senior center.
- **Vacuum Packaging / Cook Chill**: “**Vacuum packaging**” is the process in which air is removed from a package of food and the package is hermetically sealed so that a vacuum remains inside the package, such as sous vide. “**Cook Chill**” is the process in which foods that are pre-cooked and chilled, then later reheated. **This requires a variance.**
- **Use of a process requiring a Variance and/or HACCP Plan**: Establishments that use Time as a Public Health Control, and/ or any special processes *such as Rice Acidification, packaging fresh juice on-site for sale at a later time unless the juice has a warning label, smoking food as a way to preserve it, using food additives or adding components such as vinegar as a way to preserve (i.e. jarring and canning items), curing food, custom-processing animals for personal use, packaging food using reduces-oxygen packaging (ROP) method – this includes MAP, vacuum-packed, and sous vide food, sprouting seeds or beans, and offering live shellfish from a display tank.* You must apply for a variance with the local board of health and submit a HACCP plan. The plan must account for any food safety risks related to the way you plan to prep the food item.
- **Offers Raw or Undercooked Food of Animal Origin**: Establishments that serve animal origin items without cooking these items at all and served to the consumer in a raw state. *Examples of food include sushi, steak tartar, and cerviche.*
- **Prepares Food/Single Meals for Catered Events or Institutional Food Service**: Food prepared, thawed, cooked, and properly held in a licensed food establishment which then is delivered to an offsite special event and/or an institution that the food service is being provided for one meal period only; such as prisons, hospitals, colleges, primary and secondary schools, etc. *An example includes a main school commissary preparing and cooking all the meals for the school district, properly handling, packaging, and holding the food, then shipping to each school for a specific meal period.*