## Application for Food and Beverage License

| '''  | License Renewal            |                              | Projected Opening Date                      |  |  |  |  |  |  |
|--|----------------------------|------------------------------|---|--|--|--|--|--|--|
| Type C   | Operational Change/New Bus | siness/Remodel               |   |  |  |  |  |  |  |
| Food Establishment Information                       |                            |                              |   |  |  |  |  |  |  |
| Type of Establishme                                  | ent                        | Status O Open                | O Closed O Pre-Op                           |  |  |  |  |  |  |
| Name of Establish                                    | ment:                      |                              |   |  |  |  |  |  |  |
| Establishment #                                      |                            |                              |   |  |  |  |  |  |  |
| Location   |                            | Town                         |   |  |  |  |  |  |  |
| Mailing Address                                      |                            |                              |   |  |  |  |  |  |  |
| City [   |                            | State Zip                    |   |  |  |  |  |  |  |
| Establishment Phon                                   | ne Fa                      | Ema                          | il  |  |  |  |  |  |  |
| Owner Information                                    |                            |                              |   |  |  |  |  |  |  |
| Owner of Establishr                                  | ment                       |                              |   |  |  |  |  |  |  |
| Address  |                            |                              |   |  |  |  |  |  |  |
| Town   |                            | St Zip                       | Code  |  |  |  |  |  |  |
| Phone  |                            |                              |   |  |  |  |  |  |  |
| Certified Food Protection Manager Information (CFPM) |                            |                              |   |  |  |  |  |  |  |
| Certified Food Protection Manager O Yes O No O N/A   |                            |                              |   |  |  |  |  |  |  |
| СГРМ   |                            |                              |   |  |  |  |  |  |  |
| Address  |                            |                              |   |  |  |  |  |  |  |
| Town   | State Zip Code             |                              |   |  |  |  |  |  |  |
| Phone  | manag                      | ger email                    |   |  |  |  |  |  |  |
| Designated Alternate                                 |                            |                              |   |  |  |  |  |  |  |
| Food Operation Information                           |                            |                              |   |  |  |  |  |  |  |
| Days of<br>Operation Hours of                        | f Operation Water Suppl    | y Sewage Disposal            | Grease Trap                                 |  |  |  |  |  |  |
| Sun  | ○ Private We               | Septic System O Public Sewer | <ul><li>○ None</li><li>○ AGR Unit</li></ul> |  |  |  |  |  |  |
| ☐ Mon ☐ Tues   | O Public Wat               | te                           | O Rendering Container                       |  |  |  |  |  |  |
| □Wed   | O NTNC                     | Water Meter O Yes            | Outdoor In-ground                           |  |  |  |  |  |  |
| ☐ Thurs ☐ ☐ Fri                                      |                            |                              | N/A   |  |  |  |  |  |  |
| Sat  |                            | Up-to-date O Yes             |   |  |  |  |  |  |  |
| Restaurant Risk Category 〇1 〇2 〇3 〇4                 |                            |                              |   |  |  |  |  |  |  |
| Signature  |                            |                              | Date  |  |  |  |  |  |  |
| Print Name   |                            | Tit                          | le  |  |  |  |  |  |  |

## Application for Food and Beverage License

## **Risk Categories**

<u>Risk Category 1</u>: Establishments that serve or sell **only pre-packaged**, non-time/temperature control for safety (TCS) foods. Establishments that heat only commercially processed TCS foods for hot holding. NO COOLING of TCS foods. Most convenience store operations, hot dog carts and coffee shops.

<u>Risk Category 2</u>: Retail food store operations, schools not serving a highly susceptible population, and quick service operations. Limited menu. Most products are **prepared/cooked and served immediately**. May involve hot and cold holding of TCS foods after preparation or cooking. **NO COOLING** 

Risk Category 3: A full service restaurant with extensive menu and <u>handling of raw ingredients</u>.

Complex preparation including cooking, <u>cooling</u>, and reheating for hot holding involves many TCS foods. Variety of precesses require hoe and cold holding of TCS food.

<u>Risk Category 4</u>: Preschools, hospitals, nursing homes, and establishments conducting processing at retail. Establishments serving a highly susceptible population or that conduct specialized processes, e.g. smoking and curing; reduced oxygen packaging forextended shelf life.

| For Office Use Only     |     |              |            |                        |            |       |  |
|-------------------------|-----|--------------|------------|------------------------|------------|-------|--|
| Establishment<br>#      | Lie | icense Fee [ | D          | Fee Paid Date fee paid | O yes O no | ○ N/A |  |
| Next Inspection<br>Date |     |              | Plan Revie | ew Fee Paid(           | Oyes Ono   | ○ N/A |  |