

How do I apply for a Food Service Permit?

Submit a copy of the Certificate of Occupancy (C.O.) for intended use.

New Operations - Provide a floor plan and request an appointment for plan review.

Submit this Food Service Application to the Health Division.

Provide a copy of your Food Safety Manager Certification or evidence of application.

Pay the proper fees and schedule an initial inspection.

**BOSTON INSPECTIONAL SERVICES DEPARTMENT****DIVISION OF HEALTH INSPECTIONS****1010 MASSACHUSETTS AVE.****BOSTON, MA 02118****Tel (617) 635-5326 Fax (617) 635-5388****FOR BOARD OF HEALTH USE ONLY**Date ReceivedDate InspectedApproved ByPermit # IssuedFee**Food Establishment Permit Application****1) Establishment Name:****2) Establishment Address:****3) Establishment Mailing Address (if different):****4) Establishment Telephone No:****5) Applicant Name and Title:****6) Applicant Address:****7) Applicant Telephone No:****8) Owner Name and Title (if different from applicant):****9) Owner Address (if different from applicant):****10) Establishment Owned By:**

- ☐ An association
☐ A corporation
☐ An individual
☐ A partnership
☐ Other Legal entity _____

11) If a corporation or partnership, give name, title and home address of officers or partners:Name: Title: Address:**12) Person Directly Responsible for Daily Operations (Owner, Person in Charge, Supervisor, Manager etc.)**

Name & Title :

Address:

Telephone No:

Fax:

Emergency Telephone No:

13) District Or Regional Supervisor (if applicable)

Name & Title :

Address:

Telephone No:

Fax:

14) Source of Water _____ Sewage Disposal _____	15) Rubbish Disposal Co. _____ Rendering Co. (For Grease) _____
16) Days and Hours of Operation: _____	17) No. of Food Employees _____
18) Name of Person In Charge Certified in Food Protection Management: <i>Required as of 10/1/2001 in accordance with 105 CMR 590.003(A). Please attach copy of certificate.</i>	
19) Person Trained In Anti-Choking Procedures (if 25 seats or more): ☐ Yes ☐ No	
20) Location: <i>(check one)</i> ☐ Permanent Structure ☐ Mobile Reg.#: _____ Base of Operation: _____	21) Establishment Type <i>(check all that apply)</i> ☐ Retail (sq.ft) ☐ Food Service (Seats) ☐ Food Service-Takeout ☐ Food Service-Institution (Meals/Day) (Beds) ☐ Caterer ☐ Food Delivery ☐ Residential Kitchen for Retail Sale ☐ Residential Kitchen for Bed and Breakfast Home ☐ Residential Kitchen for Bed and Breakfast Estab. ☐ Frozen Dessert Manufacturer <u>Other (Describe):</u> _____ _____
22) Length of Permit: <i>(check one)</i> ☐ Annual ☐ Seasonal/Dates _____ ☐ Temporary/Dates/Time _____	
23) Food Operations: <i>(check all that apply):</i>	Definitions: <i>PHF-potentially hazardous food (time/temperatures controls required)</i> <i>Non-PHF's-non-potentially hazardous food (no time/temperature controls required)</i> <i>RTE-ready-to-eat foods (Ex. Sandwiches, salads, muffins which need no further processing)</i>
☐ Commercially Pre-Packaged Non-PHF's ☐ Commercially Pre-Packaged PHFs ☐ Preparation of Non-PHF's ☐ Reheats Commercially Processed Food for service within 4 hours ☐ Customer Self-Service Of Non-PHF and Non-Perishable Foods Only ☐ Delivers Food Within 1 Hour of Preparation Other (Describe): _____ _____	☐ PHF Cooked To Order ☐ Preparation of PHFs For Hot And Cold Holding For Single Meal Service ☐ Sale of Raw Animal Foods Intended to be Prepared by Consumer ☐ Customer Self-Service ☐ Ice Manufactured and Packaged for Retail Sale ☐ Juice Manufactured and Packaged for Retail Sale ☐ Offers RTE PHF in Bulk Quantities ☐ Retail Sale of Salvage, Out-of-Date or Reconditioned Food ☐ Hot PHF Cooked and Cooled or Hot Held for More Than a Single Meal Service ☐ PHF and RTE Foods Prepared For Highly Susceptible Population Facility ☐ Vacuum Packaging/Cook Chill ☐ Use Of Process Requiring a Variance and/or HAACP Plan ☐ Offers Raw or Undercooked Food of Animal Origin ☐ Prepares Food/Single Meals for Catered Events or Institutional Food Service
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 590.000 and all other applicable law. I have been instructed by the board of health on how to obtain copies of 105 CMR 590.000 and the federal 1999 Food Code.	
24) 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.	
25) Social Security Number or Federal ID: _____	
26) Signature of Individual or Corporate Name: _____	

