

# TOWN OF UXBRIDGE Board of Health

21 South Main Street Uxbridge, Massachusetts 01569 Telephone: (508) 278-8600 Ext.8 <u>boh@uxbridge-ma.gov</u>

Please submit the following if you are applying for an annual food establishment permit from the Uxbridge Board of Health. If you have any questions or are unsure about a requirement, please contact the office.

- Completed application for a permit to operate a food establishment.
- Attach all required certificates (food managers certificate, allergen awareness and antichoke)
- Attach copy of ACORD insurance certificate with general liability and workers' compensation listing the Uxbridge Board of Health, 21 South Main Street, Uxbridge, MA 01569 as a certificate holder
- Workers' Compensation Insurance Affidavit: General Business
- Permit fee. Checks are to be made payable to the Town of Uxbridge.
- If paid after January 1<sup>st</sup> there is a \$50.00 late fee.

Incomplete applications will be returned, resulting in a delay in permit approval. Food permits are not transferable for any reason. Expiration date is **December 31<sup>st</sup>** of each year.



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# Application for a permit to operate a food establishment

Food establishment information – The establishment name MUST be the same name listed on your Common Victualler (CV) License

Name of food establishment

Address of food establishment

Mailing address of food establishment - for general correspondence, permit renewal notices, etc.

Food establishment phone number

Number of seats indoor

Establishment email address

Number of seats outdoor\_

Owner information – information listed below must be the Legal Owner of the food establishment

| Owning entity is a(n):  Corporation  Partnership  As  | ssociation 🗆 Individual 🛛 Other entity |  |  |  |
|---|--|--|--|--|
| (If corporation, association, or partnership, attach a list of names, addresses and phone numbers of the officers.) |  |  |  |  |
| Name of owning entity   |  |  |  |  |
| Contact Person  | Title                                  |  |  |  |
| Address   |  |  |  |  |
| Email   | Phone Number                           |  |  |  |
| Name of person directly responsible for daily operations at this food establishment:                                |  |  |  |  |
| Name  |  |  |  |  |
| Title   | Phone Number                           |  |  |  |
| Email   |  |  |  |  |
| Immediate Supervisor of Person noted above (such as District Manager or Regional Supervisor):                       |  |  |  |  |
| Name  |  |  |  |  |
| Title   | Phone Number                           |  |  |  |
| Email   |  |  |  |  |

## 24-hour contact information

Name

Title

Phone Number

Inspections & complaints – responsible party – This person will be the designated person responsible for receiving and addressing inspection reports and complaint concerns

Name

Title

Phone Number

Email

**Required Certifications** – You must provide copies of all certifications listed below

Name (s) of Certified Food Managers:

Allergen Awareness Training Certification Holder (s):

The person certified in Allergen Awareness must also possess a food manager certification in accordance with 105 CMR 590.011 (C) (3) (a)

Anti-Choking Certification (s) (MGL CH 94§ 305D) (Establishments with 25 plus seats)

#### Hours of Operation

| <ul> <li>Establishment operates year-round</li> <li>Establishment is seasonal</li> <li>to</li> </ul> |      |  |              |      |  |
|--|------|--|--------------|------|--|
| Monday   | to   |  | –<br>Tuesday | to   |  |
| Wednesday  | _ to |  | Thursday     | _ to |  |
| Friday   | to   |  | Saturday     | _to  |  |
| Sunday   | to   |  |              |      |  |

## Type of Facility - Permit Fee - Check all that apply to your establishment

| Bed and Breakfast Establishment      | \$50.00  | Catering                             | \$100.00 |
|--------------------------------------|----------|--------------------------------------|----------|
| Food Pantry                          | No Fee   | Food Service with 0 – 50 seats       | \$175.00 |
| Food Service with 51 – 100 seats     | \$225.00 | Food Service with 100 or more seats  | \$325.00 |
| Food Service with Buffet             | Add      | Food Service with Salad Bar          | Add      |
|                                      | \$50.00  |                                      | \$50.00  |
| Food Storage Warehouse               | \$400.00 | Frozen Dessert Machine               | \$65.00  |
| Function Hall                        | \$125.00 | House of Worship                     | No Fee   |
| Limited Retail                       | \$125.00 | Non-Profit Organization (No TTCs     | \$25.00  |
| Retail Establishment < 5,000 sq. ft. | \$250.00 | Retail Establishment > 5,000 sq. ft. | \$500.00 |
| Sushi Bars                           | \$25.00  |                                      |          |
|                                      |          | Total Permit Fee                     | \$       |

#### **General Maintenance Information**

|  | <ul> <li>Municipal Water</li> <li>give DEP public water supply nur</li> </ul> |                                |  |  |
|--|---|--------------------------------|--|--|
| Sewerage Disposal<br>(if on-site sewage disp   | <ul> <li>Municipal</li> <li>osal system list septic hauler)</li> </ul>        | On-Site Sewage Disposal System |  |  |
| Chemical Sanitizer Used  |   |                                |  |  |
| Pest Control Company   |   |                                |  |  |
| Trash/Recycling Disposal Company<br>(Must be licensed by the Uxbridge Board of Health)   |   |                                |  |  |
| Grease Trap Maintenance Pumping Company<br>(Grease trap maintenance log to be presented to health agent at time of inspection) |   |                                |  |  |
| Is your kitchen used as a cor<br>If yes, name of the e   | nmissary for another entity?<br>ntity   | □ No □ Yes                     |  |  |

#### Specialized Processes (if applicable)

□ My food operation uses time as a public health control (TPHC) as specified under 3-501.19 in the 2013 Food Cod (Example: storing TCS\* food at room temperature for a period of time. To use TPHC, the Uxbridge Board of Health must review and approve your plan PRIOR to implementation)

□ My food operation uses special process(es) (check all that apply)

□ Use of additives to render a food non-TCS\* (i.e., sushi rice)

□ Reduced Oxygen Packaging (ROP)/vacuum packing

□ Cook-Chill /Sous Vide

□ Curing and smoking foods for preservation

□ Live molluscan shellfish tank

□ Fermentation or sprouted seeds

\*TCS – means Time Temperature Control for Safety Food – Foods that require refrigeration for safety

#### Signatory Page

- ✓ 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, as applicant, assure agents of the Board of Health access to the licensed/permitted facility and applicable records at all reasonable times to inspect the premises for purposes of investigating communicable diseases, investigating into complaints, and otherwise protecting public health.
- ✓ I have been instructed by the Board of Health on how to obtain copies of 105 CMR 590.000, the Merged Food Code and the Federal Food Code. ( <u>https://www.mass.gov/lists/retail-food</u>)
- ✓ I will notify the Board of Health of any changes regarding equipment, facilities, management, and menu.

Pursuant to MGL Chapter 62c,§ 49A. I certify under penalty of perjury that I, to the best of my knowledge, have filed all state taxes returns and paid state and local taxes required under law.

Print Name

\*Signature

\*\*Social Security Number (Voluntary) or Federal Identification Number

This license will not be issued unless this certification is signed by the applicant. Your social security number will be furnished to the Massachusetts Department of Revenue to determine whether you have met tax filing or tax payment obligations. Licensees who fail to correct their non-filing or delinquent <u>will be subject to license suspension or revocation</u>. This request is made under the authority of Massachusetts General Law C.62C.s49A.