City of Plainfield



2015 Application for License to Conduct a Food Establishment

APPLICATION MUST BE FILLED OUT COMPLETELY FOR CONSIDERATION

| Date Application Completed: | | | | | | | | |
|-----------------------------|--|----------------------------|------------------------|-------------------------------------|---|--|--|--|
| Name of Establishment: | | | | | | | | |
| Ad | ddress of Establishment | _ | | | | | | |
| Ту | Type of License: Retail/Food One Day/Special Event Mobile | | | | | | | |
| Ov | wner/Proprietor: | | | | | | | |
| Ov | wner Home Address: | | | | | | | |
| Но | me Telephone No.: Business Telephone No.: | | | | | | | |
| E-ı | -mail Address: | | _ | | | | | |
| | | | | | | | | |
| | PLEASE ANSWER THE FOLLO | OWING QUESTION FOR | CONSDERATION | N OF A HEALTH LICENSE: | | | | |
| 1) | If food or beverage is prepared on the prefect: | premises please list the t | otal tables, the sea | ating capacity and the total square | | | | |
| | Total # of Tables | Total # of Seats | Total Squa | are Feet | | | | |
| 2) | A separate page has been provided for you attach the required drawings? | r you to include a drawing | g of the interior floo | or plan of the establishment. Have |) | | | |
| | YES NO | | | | | | | |
| 3) | If food or beverages are consumed/prepared, do you have a Public Bathroom for patrons to use, without patron having to go through an Employees Only Area or Food Preparation Area? | | | | | | | |
| | YES NO | | | | | | | |
| 4) | How many employees are expected to handle food products in this establishment? | | | | | | | |
| 5) | Are any employees a Certified Food Protection Manager* and obtained a Certificate? | | | | | | | |
| | YES NO | If Yes, What Program is | sued the Certificate | e? | | | | |
| | *Certified Food Protection Manager | r Program is not the sam | ne as attending a F | ood Handler Class | | | | |

| 6) | Please provide the name, address and telephone number of the following services: | | | | | | | | |
|-----------------------|---|---|--|---|--|---|---|--|--|
| | a. | Garbage Di | sposal Servi | ces? | | | | | |
| | b. | Grease Dis | posal Compa | any? | | | | | |
| | C. | Licensed P | est Control C | ompany? | | | | | |
| 7) | Do you | ı have any ve | ending machi | nes located inside | of your establishmer | nt? | | | |
| | YE | ES | _ NO | if yes, how r | many vending machi | nes are located at this locati | on? | | |
| 8) | Risk Ty | pe of Establisl | hment? See E | 3elow Description be | elow an check applicab | ole risk type | | | |
| | Risk Ty | /pe 1 | Risł | k Type 2 | Туре 3 | Risk Type 4 | | | |
| su de SE lic | ch estai mand fo CTION ense rei | blishments. or violating s 1:1-15(b) wh newal fees a | It is further such Laws o ich states: ' s described | r agreed that I will r Ordinance. Acco 'There shall be a <u>l</u> as Twenty-Five D | surrender this lice ording to the City o late fee for failure to Oollars (\$25.00) <u>for (</u> | laws of the State of New Jonse if granted, to the City of Plainfield Municipal Ordino renew a license and pay each week in which the renesh accepted. Checks or N | of Plainfield on nance, MC-1992-25 for the required newal has not been | | |
| | All licenses are non-transferable and must be surrendered when there is a change of ownership or Business Name or Closure of the Establishment. Make check or Money order payable to the City of Plainfield | | | | | | | | |
| A f | ee of Th | nirty-Five Doll | ars (\$35.00) | will be charged for | any check returned | for insufficient funds or any o | other reason. | | |
| | | | <u> </u> | FAILURE TO OBTA | AIN A SATISFACTO | RY RATING | | | |
| RE SA SE | SULT(TISFAC VENTY | OF THE PLA CTORY, The - FIVE DOLI | AINFIELD H 1st REINSF LARS (\$75.0 | EALTH DIVISION PECTION THERE 10), ONE HUNDRE | 'S INITIAL INSPEC AFTER SHALL RE ED DOLLARS (\$100 | E A LICENSEE'S ESTABLIS CTION, FAILED TO RECE QUIRE THE LICENSEE T .00) FOR THE 2nd REINSP D THE 2ND REINSPECTION | IVE A RATING OF O PAY A FEE OF PECTION, AND ONE | | |
| Sig | nature o | of Applicant | | | | Date of Application | | | |
| Pri | nted Na | me of Applica | ant | | | | | | |
| | | | | | | | | | |
| | (| Check: | | FOR OFFICE | | rder: | | | |
| | 1 | Amount: \$ | | | | ense No: | | | |

| Name of Establishment: | Date: | | | |
|---------------------------|--|--|--|--|
| Address of Establishment: | | | | |
| | the establishment including width, length and square feet. | | | |
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DESCRIPTION: RISK TYPE OF ESTABLISMENT

"Risk type 1 food establishment" means any retail food establishment that:

- 1. Serves or sells only pre-packaged, non-potentially hazardous foods;
- 2. Prepares only non-potentially hazardous foods; or
- **3.** Heats only commercially processed, potentially hazardous foods for hot holding and does not cool potentially hazardous foods. Such retail establishments may include, but are not limited to, convenience store operations, hot dog carts, and coffee shops.

"Risk type 2 food establishment" means any retail food establishment that has a limited menu; and

- 1. Prepares, cooks, and serves most products immediately;
- 2. Exercises hot and cold holding of potentially hazardous foods after preparation or cooking; or
- 3. Limits the complex preparation of potentially hazardous foods, including the cooking, cooling, and reheating for hot holding, to two or fewer items. Such retail establishments may include, but are not limited to, retail food store operations, schools that do not serve a highly susceptible population, and quick service operations, depending on the menu and preparation procedures.

"Risk type 3 food establishment" means any retail food establishment that:

- 1. Has an extensive menu which requires the handling of raw ingredients; and is involved in the complex preparation of menu items that includes the cooking, cooling, and reheating of at least three or more potentially hazardous foods; or
- 2. Prepares and serves potentially hazardous foods including the extensive handling of raw ingredients; and whose primary service population is a highly susceptible population. Such establishments may include, but are not limited to, full service restaurants, diners, commissaries, and catering operations; or hospitals, nursing homes, and preschools preparing and serving potentially hazardous foods.

"Risk type 4 food establishment" means a retail food establishment that conducts specialized processes such as smoking, curing, canning, bottling, acidification designed to control pathogen proliferation, or any reduced oxygen packaging intended for extended shelf-life where such activities may require the assistance of a trained food technologist. Such establishments include those establishments conducting specialized processing at retail.