Boston Inspectional Services Department Division of Health Inspections 1010 Massachusetts Avenue Boston, MA 02118 (P) 617-635-5326 (F) 617-635-5388

PLAN REVIEW PROCEDURES (for a new establishment without a current permit)

- 1. Fill out a Health Division Application
- 2. Pay appropriate fees
- 3. Have three (3) copies of plans for review
- 4. Submit one (1) copy of all new equipment specification forms from manufacturer w/NSF/UL approval. NSF standard #7 for refrigeration
- 5. Submit one (l) copy of menu w/consumer advisory if appropriate

AFTER HEALTH DIVISION APPROVAL

- Submit stamped plans to Building Division w/ Building Permit applications and appropriate fees
- 2. Building permit has to be signed off by appropriate inspectors
- 3. Apply/obtain the appropriate Certificate of Occupancy and/or Certificate of Inspection from Building Division
- 4. Bring copy of CO/CI to Health Division
- 5. Request a "Pre-Opening" inspection from the Health Division
- 6. Submit a copy of the Food Manager Certification & Worker's Compensation Insurance to the Health Division
- 7. GOOD LUCK!!



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 Received	Date Inspected	Approved By	Permit # Issued	<u>Fee</u>		

Food Establishment Permit Application

		r r				
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 diffe	erent from applicant):					
10) Establishment Owned By:		11) If a corporation or partnership, give name,				
_		title and home add	ress of officers or partners:			
An association		Name:	<u>Title:</u> <u>Address:</u>			
A corporation				_		
☐ An individual				_		
☐ A partnership				_		
Other Legal ent				_		
				_		
	nsible for Daily Operations (Own	er, Person in Charge, S	upervisor, Manager etc.)			
Name & Title :						
Address:						
Telephone No:		Fax:				
Emergency Telephone No:						
13) District Or Regional S	Supervisor (if applicable)					
Name & Title :						
Address:						
Telephone No:		Fax:				

14) Source of Water				15) Rubbish Disposal Co.			
Sewage Disposal		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:							
Required as of 10/1/2001 in accordance with 105 CMR 590.003(A). Please attach copy of certificate.							
19) Person Trained In Anti-Choking Procedures (if 25 seats or more): Yes No							
20) Location:		Establishment Type (chec	ck all that a	pply)			
(check one)		Retail (sq.ft)	-	Caterer			
☐ Permanent Structure		Food Service (Sea	nts) 🔲 l	Food Delivery			
Mobile		· · · · · · · · · · · · · · · · · · ·		Residential Kitchen for Retail Sale			
Reg.#:		-		Residential Kitchen for Bed and			
Base of Operation:		(Meals/Day))]	Breakfast Home			
22) Length of Permit:		(Beds)		Residential Kitchen for Bed and			
(check one)		,]	Breakfast Estab.			
☐ Annual				Frozen Dessert Manufacturer			
☐ Seasonal/Dates		Other (Describe):					
_							
☐ Temporary/Dates/Time		-					
				_			
23) Food Operations: Defin	 nition	s: PHF-notentially hazardo	ous food (time	e/temperatures controls required)			
(check all that apply):		nitions: PHF-potentially hazardous food (time/temperatures controls required) Non-PHF's-non-potentially hazardous food (no time/temperature controls required)					
				es, salads, muffins which need			
		no further processing)	act Sullan tell	os, saraas, maggins which need			
☐ Commercially Pre-Packaged		PHF Cooked To Order		☐ Hot PHF Cooked and Cooled or			
Non-PHF's	H						
☐ Commercially Pre-Packaged PHFs	- "	Holding For Single Meal Service		Meal Service			
☐ Preparation of Non-PHFs	\vdash	Sale of Raw Animal Foods Intended to					
□ Reheats Commercially Processed	┧╏.	be Prepared by Consumer		Highly Susceptible Population			
Food for service within 4 hours		Customer Self-Service		Facility			
☐ Customer Self-Service Of Non-PHF	+	Ice Manufactured and Packaged for		□ Vacuum Packaging/Cook Chill			
and Non-Perishable Foods Only	_	Retail Sale		☐ Use Of Process Requiring a			
Delivers Food Within 1 Hour of	T	Juice Manufactured and Packaged		Variance and/or HAACP Plan			
Preparation	_	for Retail Sale	1 ackaged	☐ Offers Raw or Undercooked Food			
Other (Describe):	t_{-}	Offers RTE PHF in Bulk		of Animal Origin			
Other (Describe):		Offers KTE FTII TIII Duik	Qualitities	7 1/21 1 3 5 1 0			
		Retail Sale of Salvage, C	Jut of	Prepares Food/Single Meals for Catered Events or Institutional			
		Date or Reconditioned Food		Food Service			
I the undersioned attest to the accuracy	. of 41						
I, the undersigned, attest to the accuracy		_					
				ble law. I have been instructed by the boar			
of health on how to obtain copies of 105	UMK	. 590.000 and the federal	1999 F00a	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 t	taxes	required under law.					
25) Federal ID:							
25) Federal ID:							
26) Signature of Individual or Corporate	e Nan	ne:					



The Commonwealth of Massachusetts Department of Industrial Accidents Office of Investigations 600 Washington Street Boston, MA 02111 www.mass.gov/dia

Workers' Compensation Insurance Affidavit: General Businesses

Applicant Information	Please Print Legibly	
Business/Organization Name:		
Address:		
City/State/Zip:	Phone #:	
Are you an employer? Check the appropriate box: 1.	6. Restaurant/Bar/Eating Establishment 7. Office and/or Sales (incl. real estate, auto, etc.) 8. Non-profit 9. Entertainment 10. Manufacturing 11. Health Care 12. Other g their workers' compensation policy information.	
organization should check box #1. I am an employer that is providing workers' compensation ins	surance for my employees Relaw is the policy information	
Insurance Company Name:		
Insurer's Address:		
City/State/Zip:		
Policy # or Self-ins. Lic. #	Expiration Date:	
Attach a copy of the workers' compensation policy declarat	-	
of up to \$250.00 a day against the violator. Be advised that a c Investigations of the DIA for insurance coverage verification.	civil penalties in the form of a STOP WORK ORDER and a fine copy of this statement may be forwarded to the Office of	
I do hereby certify, under the pains and penalties of perjury the	hat the information provided above is true and correct.	
Signature:	ature: Date:	
Phone #:		
Official use only. Do not write in this area, to be complete	d by city or town official.	
City or Town:	Permit/License #	
Issuing Authority (circle one): 1. Board of Health 2. Building Department 3. City/Tow. 6. Other	n Clerk 4. Licensing Board 5. Selectmen's Office	
Contact Person:	Phone #:	