SUMMIT COUNTY HEALTH DEPARTMENT



Food Establishment Plan Review Application

## DO NOT EMAIL PLANS OR APPLICATION You will need to make an appointment with Amy Jones to submit plans. 435-333-1511

Establishment Info	Applicant/Conta	Applicant/Contact Info					
Name:	Applicant's Name:						
Address:	Phone#:						
Owner's Name:	Email:						
Owner's Email:	Company:						
Who should plan review questions	and approvals be sent to? $\Box$ Owner $\Box$ Applicant						
Physical Address of Facility:							
	need to provide a menu. The health department will det	termine your risk					
category. New □ Reme	odel or Addition $\Box$ Change of Ownership $\Box$						
Risk Category 2 (Low risk foods Risk Category 3 (High risk foods	e or service of non hazardous foods: bars, coffee shops, etc.) :: delis, fast food, catering, food truck, etc.) s: full service restaurant, HACCP plan, etc.) of review, payment must be received prior to approval)	\$130.00 \$265.00 \$400.00 \$65.00/hr					
	Establishment Type (check all that apply)						

Establishment Type (check an that apply)								
Bar		Deli 🗆		Mobile Unit- cart/truck				
Caterer		Fast Food		Restaurant				
Commissary		Grocery Deli		Snow Cone Stand				
Convenience Store		Long Term Care/Assisted Living		Other: specify				

## This fee does not include fees for annual permit fee.

Establishment Operation Details										
Days of Operation	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday			
Hours of Operation										

Will any of the foods on the menu be cooked and cooled before service? Yes  $\square$  No  $\square$ 

If so, what foods and how often? \_

Please describe the method of cooling (be specific): \_\_\_\_

Is the water source public  $\Box$  or private  $\Box$ ?

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Are restrooms shared with another business? Yes  $\square$  No  $\square$ If so describe the business and relationship:

Will any of the following processes be conducted?

Reduced Oxygen Packaging? Yes  $\square$  No  $\square$ 

Vacuum Packaging? Yes  $\square$  No  $\square$ 

Foods pickled or acidified before service? Yes  $\square$  No  $\square$ 

Foods smoked or cured onsite? Yes  $\square$  No  $\square$ 

Custom processing of raw meat in the establishment? Yes  $\square$  No  $\square$ 

Live molluscan shellfish tank? Yes  $\square$  No  $\square$ 

Sprouting seeds or beans in the establishment? Yes  $\square$  No  $\square$ 

If the answer was "Yes" to any of the above questions, please explain in detail the foods and process involved:

## Please allow 2 weeks from the time all required documents have been submitted for the review to be completed.

I certify that the above information is correct. I understand that any changes to the plans must be approved by the Summit County Health Department.

Print Name of Applicant

Signature of Applicant

Date

Print Name of Health Dept Representative

Signature of Health Dept Representative

Date