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 ?

www.summitcountyhealth.org

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