

SECTION B – Complete for ALL Food Establishments - Check all that apply

1.0 Preparation & Processing Methods:

Attach copy of proposed menu

Methods of food preparation (check the one that most closely describes the establishment):

- Assembly of Ready-to-eat foods
- Cook and Serve
- Complex (Preparation 1 day or more in advance, cooling and reheating is done)
- Hot or Cold Holding or service for 2 hr. or more

Style of Service: Counter Service Self-Service (i.e. Buffet line, salad bar)

Table Service Other _____

2.0 Equipment & Raw Materials

2.1 Equipment

Equipment Type	Number of Units
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2.2 Type and sources of raw materials

Raw Material Type	Sources
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(Attach details/additional information, where necessary)

3.0 Source of water: _____

3.1 Alternate Source of Water _____

3.2 Storage System _____

4.0 Type of water treatment system (If any): _____

5.0 CATERING:

List the equipment used to protect food from contamination and to maintain product temperature during:

5.1 Transportation _____

5.2 Hot or cold holding _____

5.3 Describe sneeze guards or food protection devices to be used during display for self service:

6.0 Waste Management & Drainage System

6.1 Method of solid waste disposal _____

6.2 Method of Liquid waste disposal _____

7.0 Management Personnel

	Personnel Qualification(s)	Years of Experience
a. Manager (F & B)	_____	_____
b. Head, Chef	_____	_____
c. Head, Procurement	_____	_____
d. Head, Stores	_____	_____
e. Proprietor/Owner/Director	_____	_____

8.0 Any additional information:

9.0 Enclosure

- a. Technical and/ or management agreement signed with any organization
- b. Building plans indicating machinery positions and sanitary facilities
- c. Site master file
- d. Certificate of Incorporation of Business
- e. Certificate of Commencement of Business
- f. Health or Food Handlers Test Certificate

I, hereby, declare that the information given on this application form is true and correct to the best of my knowledge.

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Manager or F & B Manager

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Date