Rev 6-27-07

# Pennsylvania Department of Agriculture Bureau of Food Safety and Laboratory Services

## APPLICATION FOR RETAIL FOOD FACILITY PLAN REVIEW

Chapter 46, Food Code, the Rules and Regulations of the PA Department of Agriculture issued under the Act of May 23, 1945, P.L. 926 (Act 369) and Act 70 of July 7, 1994, requires that properly prepared plans and specifications for construction, remodeling or alteration of a retail food facility must be submitted to and approved by the Department before food can be prepared, served and sold.

#### PLEASE COMPLETE ALL INFORMATION AND SUBMIT TO THE DEPARTMENT

SECTION 1 (COMPLETE AND MOVE TO SECTION 2)

#### PURPOSE OF THE PLAN REVIEW

APPLICATION FOR: (circle one) Permanent License	e OR	Temporary Lice	nse (valid 14 days o	or specific event)
THIS FACILITY IS A: (circle one) Permanent Structu	re OR	Mobile Unit / St	ructure	
PLEASE SELECT ANY THAT APPLY:		W 1997	*	
New Food Facility Ch Remodel of an Existing Facility Ch Other, Describe	ange of Own	ership for an Existin I or Operation Type	ng Facility for an Existing Foo	d Facility
SECTION 2 (COMPLETE AND MOVE TO SECT	TION 3)			
FACI	LITY IN	FORMATION		
NAME OF FACILITY				
ADDRESS OF FACILITY:	3	e	e e	7
Street Number and Name		City	State	Zip Code
4				Dip Code
County		Township/Bor	ough	
( " )		( )	•	
Phone Number		Fax Number		e e
Email Address	3	Cell Nime b	or Alternate Phone 1	
STATE OF THE STATE		Cen Number (	or Atternate Phone I	Number
MAILING ADDRESS (If Other Than Above):			9	
Street Number and Name		City	State	Zip Code
BUSINESS OWNER, COMPANY OR CORPORATE N	NAME			
Street Number and Name		City	State	Zip Code
ESPONSIBLE OFFICIAL AT THE FACILITY				

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SECTION 3: (If a Change of Ownership for Existing Facility <u>ONLY</u> in Section 1, skip this section and move to Section 5. If a Remodel <u>ONLY</u> in Section 1, sign, attach plans and move to Section 5. All others sign, attach plans, and move to Section 4.)

#### FACILITY FLOOR PLAN & EQUIPMENT LIST

All facilities, except for CHANGE OF OWNERSHIP FOR AN EXISTING FACILITY ONLY, must submit a copy of a <u>facility floor plan</u>. This plan must include the basic lay out of the facility, the location of all food service equipment, a listing of the equipment (including manufacturer's names and model numbers), water and sewer connection locations, restroom locations and fixtures, lighting schedules, surface or finish coat materials of floors, walls and ceilings, and site plan showing exterior building structures (including storage areas, trash receptacles, outside refrigeration units, etc...). Commonwealth regulations prohibit the use of lead pipe, lead-based solder and fitting in potable water drinking systems after January 6, 1991. The Department has provided a guideline for your assistance in complying with this section of the application.

Remodel facilities only, need only submit a floor plan and the list of equipment for the specific area(s) of the food facility that is affected by the remodel.

I have attached the appropriate floor plan AND equipment list to this application.
Applicant Signature
SECTION 4 (COMPLETE THIS SECTION THEN MOVE TO SECTION 5)
WATER, SEWER, WASTE INFORMATION
WATER: The facility is on, or will use: (Check which one applies)
A public / municipal water supply. Supplier:
A non-public / non-municipal / private water supply (example: well water). These water supplies <u>must</u> be approved by DEF Department of Environmental Protection (717-783-2300). Written documentation must be provided. A current water test must be provided.
Various water supplies because it is a mobile unit.
A Current Water Test is Attached and / or I Understand that it is My Responsibility to use ONLY <u>Approved &amp; Tested Water Supplies</u> if Mobile.
Applicant Signature
SEWER: The facility is on: (Check which one applies)
A municipal/public sewage disposal system. Name of Sewage Authority:
A non-public sewage disposal system (examples; Sand mounds, holding tanks). For on-lot sewage disposal systems, written documentation from a certified Sewage Enforcement Officer stating that the sewage system is operating in a legal manner and with neapparent violations is required. This approval does not apply if the facility is connected to an approved municipal supply, as listed above.
I have attached written documentation for my on-lot sewage disposal system.
Applicant Signature
appropriate sewage/waste holding tanks that will be disposed of at approved sewage disposal sites only

Rev 6-27-07 REFUSE: (Check all that apply &	complete fully)	
The food facility refuse collection		(company name)
List any other refuse or waste	collection companies (ex: grease col	
	_	sites for disposal of refuse and waste.
SECTION 5 (COMPLETE AND INFORMATION IS NOT REQUIRE	MOVE TO SECTION 6. IF A REN	MODEL ONLY IN SECTION 1, SALES TAX
(Signature is req	ZONING AND OTHE uired to affirm compliance w	ER CODES rith the appropriate requirements.)
Facility is Compliant with Loca need to attach written documentation	I Zoning requirements. Home-based on from their municipality stating the	d retail facilities (only those allowed by the Department) at a food type business can be conducted from the home.
Facility is Compliant with All F	Building Code requirements (electrica	al, plumbing, ventilation, structural, etc).
A license to collect sales tax has Pennsylvania Department of Revenue application.	s been obtained or applied for. For in - (717) 787-8201. A copy of the sal	nformation on applying for a sales tax license, contact the les tax license or proof of application is attached to this
According to the PA Departmen	nt of Revenue, my business is exemp	ot from collection of sales tax.
I certify that the facility is compl documentation is attached.	iant with the above checked req	uirements and any required supporting
Applicant Signate	ıre	
SECTION 6 (COMPLETE AND N	MOVE TO SECTION 7)	
	CONSTRUCTION	
Equipment Change	Minor Construction	Major or New Construction
Briefly describe construction or change	and anticipated time frame for start	and completion.
8 X		2 K K
SECTION 7 (COMPLETE AND M	IOVE TO SECTION 8)	
	FACILITY SERVICE INF	ORMATION
DAYS OF OPERATION & TIME (		
Monday Time		Time
Tuesday Time	Saturday	y Time
Wednesday Time Thursday Time	Sunday	Time

	Rev 6-27-07 TYPE OF SERVICE (Check all	that Apply)	
	Retail Grocery	Retail Grocery / Salvage	Farm Market Stand
SchoolOrganized CampTemporary Facility (14 days or less)Temporary Facility at event and festivalsOther	Dine In Food Service	Take Out Food Service	Catering
Temporary Facility (14 days or less)Temporary Facility at event and festivals Other	Mobile Facility	Church	Bar / Club
Other Describe:	School	Organized Camp	
TYPE OF MENU (Check which one Applies) Full Service Menu ** attach menuLimited Menu ** attach menuSpecific Food Items List items Full Service Grocery with Departments:BakeryDeliCaféProduceMeat SeafoodDairyOther, list  Do you plan on serving any food undercooked or raw? List:  Do you have or have you applied for a liquor license? YES or NO  PROJECTED SEATING CAPACITY # of seats (mark "0" if there are no seats in the facility) # of patron served (projected)  EMPLOYEE INFORMATION	Temporary Facility (14 days	or less)Temporary Facility	y at event and festivals
TYPE OF MENU (Check which one Applies) Full Service Menu ** attach menuLimited Menu ** attach menuSpecific Food Items List items Full Service Grocery with Departments:BakeryDeliCaféProduceMeat SeafoodDairyOther, list  Do you plan on serving any food undercooked or raw? List:  Do you have or have you applied for a liquor license? YES or NO  PROJECTED SEATING CAPACITY # of seats (mark "0" if there are no seats in the facility) # of patron served (projected)  EMPLOYEE INFORMATION	Other Describe:		
Specific Food Items			
	Full Service Menu ** atta	ch menuLimited Menu	** attach menu
SeafoodOther, list  Do you plan on serving any food undercooked or raw? List:  Do you have or have you applied for a liquor license? YES or NO  PROJECTED SEATING CAPACITY # of seats (mark "0" if there are no seats in the facility)# of patron served (projected)  EMPLOYEE INFORMATION	Specific Food Items	List items	
Do you plan on serving any food undercooked or raw? List:	Full Service Grocery with I	Departments: Bakery Deli_	Café Produce Mea
Do you plan on serving any food undercooked or raw? List:	Seafood	DairyOther, list	
Do you have or have you applied for a liquor license? YES or NO  PROJECTED SEATING CAPACITY  # of seats (mark "0" if there are no seats in the facility) # of patron served (projected)  EMPLOYEE INFORMATION			
# of seats (mark "0" if there are no seats in the facility) # of patron served (projected)  EMPLOYEE INFORMATION	8 5		
EMPLOYEE INFORMATION	PROJECTED SEATING CAPAC	CITY	
	# of seats (mark "0" it	f there are no seats in the facility)	# of patron served (projected)
# of anticipated employees Do you have a PA Certified Food Handler on Staff? YES or NO	EMPLOYEE INFORMATION		
A STATE OF THE STA	# of anticipated employees	Do you have a PA Certified Foo	d Handler on Staff? YES or NO
If YES, list name and PDA certificate number	If NO, you will have 90 date level employee to training.	ys from the date your license/registration is	issued to make arrangement to send a supervise paus to obtain a list of approved courses in you
Do you have an employee health policy? YES or NO  (An employee health policy establishes how to handle ill employees, See Sections 46.111 thru 46.115 of the Food Code clarification) If NO, prior to opening an employee health policy must be established, either in writing or verbal, and presented to every employee of the establishment.	(An employee health policy clarification) If NO, prior t	y establishes how to handle ill employees, So to opening an employee health policy must b	ee Sections 46.111 thru 46.115 of the Food Coo be established, either in writing or verbal, and
SECTION 8 (TEMPORARY FOOD FACILITIES ONLY. IF NOT A TEMPORARY FOOD FACILITY, MOVE TO SECTION 9)	SECTION 8 (TEMPORARY FO SECTION 9)	OOD FACILITIES ONLY. IF NOT A TE	MPORARY FOOD FACILITY, MOVE TO
A Temporary Food Facility is a food facility operating ONLY at fairs, festivals, carnivals or other sponsored events.	A Temporary Food Facility is a food	I facility operating ONLY at fairs, festivals,	carnivals or other sponsored events.
Number of Temporary Events Anticipated Attending each Year in PA?	Note: If attending 3 or fewer ev	ents, a temporary license can be issued for e	each event. If attending more than three events
Name of Sponsoring Event(s), Celebrations(s), or Festival(s) Planned	Name of Sponsoring Event(s), Celeb	orations(s), or Festival(s) Planned	



CITY OF BRADFORD
DEPARTMENT OF HEALTH
24 KENNEDY STREET
BRADFORD, PA 16701

(814) 362-3884 EXT. 126

### FEE SCHEDULE

NEW ESTABLISHMENTS:	INSPECTION FEE	LICENSE FEE	TOTAL
Owner Operated less than 50 seating capacity	\$160.00	\$10.00	\$170.00
Over 50 seating capacity	\$260.00	\$10.00	\$270.00

RENEWALS, CHANGE OF	INSPECTION	LICENSE	TOTAL
OWNERSHIP:	FEE	FEE	
Owner Operated less than 50			
seating capacity	\$100.00	\$10.00	<b>\$110.00</b>
Over 50 seating capacity	\$125.00	\$10.00	\$135.00

ROOMING HOUSES HOTELS & MOTELS:	INSPECTION FEE	LICENSE FEE	TOTAL
Up to 10 rooms	\$80.00	\$10.00	\$90.00
11 to 50 rooms	\$105.00	\$10.00	\$115.00
51 and above rooms	\$130.00	\$10.00	\$140.00

INSPECTION	LICENSE	TOTAL
FEE	FEE	. •
\$75.00	\$10.00	\$85.00
		FEE FEE

#### Effective 01/01/06

Please Note: Temporary Licenses are issued for either 14 consecutive days or no more than 14 days in a calendar year. This is due to the changes made in the Pennsylvania Food Code, Chapter 46.

TEMPORARY LICENSE	INSPECTION	LICENSE	TOTAL
	FEE	FEE	5-2
Up to 14 days	\$35.00	\$10.00	\$45.00

#### **FACILITY OPENING**

Anticipated date of opening and/or ownership/ settlement of the facility and/or remodeling completed:	
, , , , , , , , , , , , , , , , , , ,	(Date)
SECTION 10 (Complete)	
This application, along with the floor plan(s) and any other mate Bradford, Attn: Mike Schreiber, 24 Kennedy Street-Bradford, P. Ext. 126.	
By signing this application, you are confirming that all information may result in a delay is contacted when your plan has been approved/denied.	
(Signature-Title if applicable)	(Date)
OFFICE USE ONLY	
License Type: E&D Retail Food Store Wholesale	_ Temporary
Standards for Review: Permanent LIC Temporary LIC	Mobile LIC
Approval: Plans approval date: Plans denie	ed date:
Reasons for denial:	
<del>,</del>	(Restaurant Inspector)