

Permit Number _____
Issue Date _____

Fee Paid _____
GBOH Authorization _____

Great Barrington Board of Health

334 Main Street, Great Barrington, MA 01230

413.528.8310 . fax-528.2290

(Revised 8/23/04)

Commercial Kitchen/Retail Food Construction Application

(Application Fee includes pre-operations inspection and is good for a maximum of one year from date of application.)

Name of Establishment _____ Establishment Location _____

Mailing Address for Establishment _____

Establishment Telephone # _____ Fax # _____

Individual Owner, Corporate Officer or Responsible Person _____

Person Certified in Safe Food Handling(Attach Certificate) _____ Date _____

Source of water _____ Sewerage _____ Garbage _____ Grease _____

Number of Seats _____ Anticipated # Meals _____ Mobile or Seasonal

Kitchen Square Footage _____ Retail Square Footage _____ No. Rooms _____

Dates of Operation _____ Hours of Operation _____

Type of Food Being Served (Attach intended menu.): _____

Estimated Cost of Kitchen Construction _____ (Permit fee is .003 of cost, minimum \$50) Fee _____

A Food Service Permit from the Board of Health and for restaurants a Common Victualler License from the Select Board and Workman's Compensation Certifications are required before beginning operations. Applications for these are attached. Final Pre-Opening Inspection and sign-off from the Health Department are required.

The service of raw or undercooked animal foods requires special HACCP plans and a variance from the Board of Health. Any service or sale of a raw or undercooked animal food without the appropriate variance from the Board of Health will be considered a violation of this permit and subject to the immediate revocation of the permit and/or a fine. Special care must be taken to prevent cross-contamination of raw animal foods and ready-to-eat foods. Adequate hand washing or sanitizing arrangements are a must. A handwashing sink in each food preparation area is required. Keeping hot foods above 140 degrees F. and cold foods below 41 degrees F. is required. Food Establishments must have a food thermometer hand sanitizer and disposable gloves on site at all times.

Please provide all of the following information for Health Department review: (See attached fomrs)

- ___ Complete kitchen and bathroom floor plans, construction materials, finish schedules, equipment specifications
- ___ Approved water and sewer connections
- ___ Hand wash sink labeled with elbow faucets, pump soap, single use paper towels in each food preparation area
- ___ Bars need hand wash sink, food prep sink and 3-bay wash-rinse-sanitize for glassware
- ___ Dedicated mop sink with vacuum breaker on faucet
- ___ 3 compartment sink labeled as to use
- ___ Cross-connection prevention on all ice machines, hose taps, beverage dispensers, sanitizer dispensers, mop sinks, boilers
- ___ Grease Traps as required by Sewer and Septic Codes. (Call Tim Drumm 528.0650) (prefer "Big Dipper" trap)
- ___ Adequate Ventilation and lighting (Call Harry Jennings, Fire Marshall for Range hood requirements 528.0788)
- ___ Counters are smooth and easily cleaned
- ___ Floors, Walls and Ceilings covered with smooth, durable surfaces. Paint is not appropriate for heavy use areas.
- ___ Employee hand washing signs in toilet facilities
- ___ All Chemicals stored in a separate, safe clearly labeled area (All MSDS must be located here too)
- ___ Grease recycling provisions _____ Trash Disposal provisions _____

Signature of Applicant _____ Date _____ Phone # _____