

Division of Environmental Health

Transitional Permit Application

Name of Establishment: _____
Address: _____
City: _____ Zip Code: _____
Phone Number: _____ - _____ - _____ Fax: _____ - _____ - _____
E-mail Address _____

.....
Current Facility Owner : _____
Mailing Address: _____
City & State: _____ Zip Code: _____
Telephone: _____ - _____ - _____ Fax: _____ - _____ - _____
E-mail Address: _____

.....
New Owner: _____ Representative: _____
(Person, Corporation or Partnership Name) (Contact Person for Corporation, etc.):
Mailing Address: _____
City & State: _____ Zip Code: _____
Telephone: _____ - _____ - _____ Fax: _____ - _____ - _____
E-mail Address: _____

Projected date of purchase: _____

A menu must be submitted with this completed form so that due consideration can be given. Please list separately any menu changes you propose in the new facility.

I hereby certify that the information in this application is correct, and I understand that any deviation without prior approval from this Health Regulatory Office may nullify plan approval.

Signature: _____ Date: _____
(Owner or Owner's Representative)

Hours of Operation:

Sun _____ Mon _____ Tue _____ Wed _____ Thu _____ Fri _____ Sat _____

Number of seats: _____ Facility total square feet: _____

TYPE OF FOOD SERVICE:

CHECK ALL THAT APPLY

- Restaurant**
- Food Stand (no seats provided)**
- Drink Stand (no food served but using multi use glassware)**
- Commissary**
- Meat Market**
- Lodging Facility**
- Other (explain): _____**
- Sit-Down meals**
- Take-out**
- Catering**
- Single-service (disposable) dishes and/or utensils**
- Multi-use (reusable) dishes and/or utensils**

THAWING

Indicate by checking the appropriate box how potentially hazardous food (PHF) will be thawed.

(More than one method may apply)

Thawing Process	Red Meats	Seafood	Poultry	Vegetables	Other
In Refrigerator					
Under Running Water					
Cooked Without Thawing					
Thawed in Microwave as part of cooking process					

COOLING

Indicate by checking the appropriate box how potentially hazardous food (PHF) will be cooled to 45° F rapidly after being cooked.

Cooling Process	Meats	Seafood	Poultry	Soups	Sauces
In the Refrigerator Using Shallow Pans					
In an Ice Baths					
Using a Rapid Chill Refrigerator					

