Adair County Health Department 1001 S Jamison Street, Kirksville MO 63501 Phone 660-665-8491

PERMIT #_____(Office Use Only)

Adair County Food Service Establishments New Permit Application

- New permit applications must be completed if:
 - o The establishment is new
 - o An existing establishment has had a change in management
- New establishments or existing establishment, being remodeled, must submit a set of plans
- Please complete all sections of the application, sign, date, and submit a set of plans if applicable
- Submit the completed application with the \$100.00 application fee to the address above

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Establishment Type: Please check one of the following
Food Establishment (Restaurant, C-Store, Retail Grocery, Tavern)
Food Processor/Distributor
Mobile Food Unit
Please Print or Type
Establishment Information:
Establishment Name:
Establishment Physical Address:
City: Zip Code:
Phone: Fax:
Email (for recalls and training notifications):
Applicant Information: (Individual or corporation responsible for licensure)
Name: @ Attention:
Mailing Address (where permit will be mailed):
City: State: Zip Code:
Dhone: Eav.

Person directly responsible for day to day operation of the establishment:

(This person must work on-site and have required training certification) Name: _____ Title: _____ Home Address: City: State: Zip: Work Phone: _____ Home Phone: ____ Area Manager or immediate supervisor of above named person: Name: _____ Title: _____ Home Address: City: ____ Zip: ____ Work Phone: _____ Home Phone: ____ **Legal Owner Information:** Please check one of the following Individual Partnership Corporation Association Other (please describe) **Legal Owners/Officers of the Establishment:** NAME/TITLE **ADDRESS**

Add Additional Pages if Necessary

Food Service Certificate Type Examples

Restaurants	Establishments preparing or storing potentially hazardous foods must have at least one employee on duty with ServSafe Certification or equivalent. In addition, 50% of all employees on duty must possess a Basic Food Sanitation Certificate.
C-Stores	Establishments providing unfrozen potentially hazardous foods must have a manager with ServSafe Certification or equivalent. In the manager's absence, one employee on duty must possess a Basic Food Sanitation Certificate. Raw potentially hazardous food preparation would be prohibited.
Retail	Establishments selling pre-packaged food only (no food preparation, such as in a dollar type store) must have a manger in possession of a Basic Food Sanitation Certificate.
Taverns	Establishments providing unpackaged non-potentially hazardous foods (such as popcorn) must have one employee on duty with a Basic Food Sanitation Certificate.

ServSafe Certification Information- ServSafe Certificates are valid for 5 years

*** List ONLY staff with ServSafe or equivalent certification HERE***

NAME/TITLE	COURSE NAME	CERTIFICATE #	DATE OI EXAM
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	nformation-Basic Sanitation Certi		S
*** List <u>ONLY</u> sta	aff with <u>Basic</u> Food Safety Sanitat	ion Certification <u>HERE</u> [;]	***
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Date

Revised 01/2017

Applicant Signature