

IMPORTANT

The plans and specifications for all food service establishments to be located within Henry County shall be submitted to Henry County Environmental Health at least fourteen (14) business days prior to beginning construction.

Please submit application for permit at least ten (10) business days prior to anticipated date of opening and commencement of the operation of food service establishment.

The application shall be prepared in duplicate on forms provided by the Environmental Health. The original shall be forwarded to Environmental Health and the copy retained by management.

Cost for Plan Review:	0 - 50 seats	\$300.00
	51-99 + seats	\$500.00
	100 - + seats	\$600.00
Plan Revision Re-submittal:		\$ 50.00
Annual Permit & Inspection:	0 - 50 seats	\$200.00
	51-99 + seats	\$350.00
	100- + seats	\$500.00

**HENRY COUNTY ENVIRONMENTAL HEALTH
137 HENRY PARKWAY
MCDONOUGH, GA 30253
770-288-6190**

<http://health.state.ga.us/programs/envservices/idex.asp>

GEORGIA DEPARTMENT OF HUMAN RESOURCES
APPLICATION FOR FOOD SERVICE ESTABLISHMENT PERMIT

HENRY COUNTY ENVIRONMENTAL
HEALTH

137 HENRY PARKWAY
MCDONOUGH, GA. 30253

Complete in duplicate and return entire application to HENRY COUNTY ENVIRONMENTAL HEALTH

Name of Food Service Establishment: _____

Type of establishment (check one):

- Restaurant Mobile Food Unit Restricted Food Service Operation
 Restaurant/Bar/Lounge Temporary Food Service Other (specify) _____

Seating (check one) Less than 50 51 - 99 seats 100 or more

Location of establishment
Address: _____

Owners Name: _____
Phone: _____ Pager or Cellular: _____ Other Contact: _____

Owner's Address: _____

Authorized Agent's Name: _____
Phone: _____ Pager or Cellular: _____ Other Contact: _____

Authorized Agent's Address: _____

If permit is for temporary or Restricted Food Service Operation, give
Date of Operation begin _____, 20__ Date operation to close _____, 20__

The undersigned hereby applies for a permit to operate a Food Service Establishment pursuant to Rules for Food Service, Chapter 290-5-14, Georgia Department of Human Resources and certifies that the owner or authorized agent has received a copy of Rules for Food Service.

Signature: _____ Date: _____
Check one: Owner Authorized Agent

"Authorized Agent" means the person to whom the Business Owner has delegates authority for the overall management of the Food Service Establishment.

Georgia Department of Community Health
**PERMIT APPLICATION FOOD SERVICE ESTABLISHMENTS
 AND MOBILE FOOD SERVICE OPERATIONS**

FOOD PREPARATION REVIEW:

Check categories of Potentially Hazardous Foods (PHF's) to be handled, prepared and served.

<u>CATEGORY *</u>	<u>(YES)</u>	<u>(NO)</u>
1. Thin meats, poultry, fish, eggs (hamburger; sliced meats; fillets)	<input type="checkbox"/>	<input type="checkbox"/>
2. Thick meats, whole poultry (roast beef; whole turkey, chickens, hams)	<input type="checkbox"/>	<input type="checkbox"/>
3. Cold processed foods (salads, sandwiches, vegetables)	<input type="checkbox"/>	<input type="checkbox"/>
4. Hot processed foods (soups, stews, rice/noodles, gravy, chowders, casseroles)	<input type="checkbox"/>	<input type="checkbox"/>
5. Bakery goods (pies, custards, cream fillings & toppings)	<input type="checkbox"/>	<input type="checkbox"/>
6. Other _____		

PLEASE CIRCLE/ANSWER THE FOLLOWING QUESTIONS

FOOD SUPPLIES:

1. Are all food supplies from inspected and approved sources? YES NO

2. What are the projected frequencies of deliveries for:

Frozen foods	_____
Refrigerated foods	_____
Dry goods	_____

3. Provide information on the amount of space (in cubic feet) allocated for:

Dry storage	_____
Refrigerated Storage	_____
Frozen storage	_____

4. How will dry goods be stored off the floor? _____

Georgia Department of Community Health
**PERMIT APPLICATION FOOD SERVICE ESTABLISHMENTS
 AND MOBILE FOOD SERVICE OPERATIONS**

COLD STORAGE:

1. Is adequate and approved freezer and refrigeration available to store frozen foods frozen, and refrigerated foods at 41° F (5 ° C) and below? YES NO

Provide the method used to calculate cold storage requirements.

2. Will raw meats, poultry and seafood be stored in the same refrigerators and freezers with cooked/ready-to-eat foods? YES NO

If yes, how will cross-contamination be prevented?

3. Does each refrigerator/freezer have a thermometer? YES NO

Number of refrigeration units: _____

Number of freezer units: _____

4. Is there a bulk ice machine available? YES NO

THAWING FROZEN POTENTIALLY HAZARDOUS FOOD:

Please indicate by checking the appropriate boxes how frozen potentially hazardous foods (PHF's) in each category will be thawed. More than one method may apply. Also, indicate where thawing will take place.

Thawing Method	*THICK FROZEN FOODS	*THIN FROZEN FOODS
Refrigeration		
Running Water Less than 70° F(21 ° C)		
Microwave (as part of cooking process)		
Cooked from Frozen state		
Other (describe)		

* Frozen foods: approximately one inch or less = thin, and more than an inch = thick.

Georgia Department of Community Health
**PERMIT APPLICATION FOOD SERVICE ESTABLISHMENTS
 AND MOBILE FOOD SERVICE OPERATIONS**

COOKING:

1. Will food product thermometers be used to measure final cooking/reheating temperatures of PHF's?
 YES NO

What type of temperature measuring device: _____

Minimum cooking time and temperatures of product utilizing convection and conduction heating equipment:

Beef roasts-----	130 ° F (121 min)
Solid seafood pieces -----	145 ° F (15 sec)
Other PHF's -----	145 ° F (15 sec)
Eggs:	
Immediate service -----	145 ° F (15 sec)
Pooled* -----	155 ° F (15 sec)

(*pasteurized eggs must be served to a highly susceptible population)

Pork -----	145 ° F (15 sec)
Comminuted meats/fish -----	155 ° F (15 sec)
Poultry-----	165 ° F (15 sec)
Reheated PHF's -----	165 ° F (15 sec)

(See Rule 290-5-14-.04 (5) pages 60 through 62 of the Chapter for more information.)

2. List types of cooking equipment.

HOT/COLD HOLDING:

1. How will hot PHF's be maintained at 135 ° F (57 ° C) or above during holding for service? Indicate type and number of hot holding units.

2. How will cold PHF's be maintained at 41 ° F (5 ° C) or below during holding for service? Indicate type and number of cold holding units.

Georgia Department of Community Health
**PERMIT APPLICATION FOOD SERVICE ESTABLISHMENTS
 AND MOBILE FOOD SERVICE OPERATIONS**

COOLING:

Please indicate by checking the appropriate boxes how PHF's will be cooled to 41 ° F (5 ° C) within 6 hours (135 ° F to 70 ° F in 2 hours; then, 70 ° F to 41 ° F in 4 hours). Also, indicate where the cooling will take place.

COOLING METHOD	THICK MEATS	THIN MEATS	THIN SOUPS/ GRAVY	THICK SOUPS/ GRAVY	RICE/ NOODLES
Shallow Pans					
Ice Baths					
Reduce Volume or Size					
Rapid Chill					
Other (describe)					

REHEATING:

1. How will PHF's that are cooked, cooled, and reheated for hot holding be reheated so that all parts of the food reach a temperature of at least 165 ° F for 15 seconds. Indicate type and number of units used for reheating foods.

2. How will reheating cooked and cooled food to 165 ° F for at least 15 seconds for hot holding be done rapidly and within 2 hours?

2. Will food employees be trained in good food sanitation practices? YES / NO

Method of training:

Number(s) of employees: _____

Dates of completion: _____

Georgia Department of Community Health
**PERMIT APPLICATION FOOD SERVICE ESTABLISHMENTS
AND MOBILE FOOD SERVICE OPERATIONS**

3. Will disposable, single-use gloves and/or utensils and/or food grade paper be used to prevent handling of ready-to-eat foods? YES NO

4. Is there a written policy to exclude or restrict food workers who are sick or have infected cuts and lesions? YES NO

Please describe briefly: _____

Will employees have paid sick leave? YES NO

5. How will cooking equipment, cutting boards, counter tops and other food contact surfaces which cannot be submerged in sinks or put through a dishwasher be sanitized?

Chemical Type: _____
Concentration: _____

Test Kit: YES NO

6. Will ingredients for cold ready-to-eat foods such as tuna, mayonnaise and eggs for salads and sandwiches be pre-chilled before being mixed and/or assembled? YES NO
If not, how will ready-to-eat foods be cooled to 41 ° F?

7. Are raw fruits and vegetables indicated within the menu? YES NO

If yes, is a dedicated sink provided for washing raw fruits and vegetables prior to their preparation?
YES NO

(Note: Multi-compartmented sinks are considered as one unit. For example, a 2-compartment sink is one unit and not two separate sinks.)

Describe _____

Georgia Department of Community Health
**PERMIT APPLICATION FOOD SERVICE ESTABLISHMENTS
AND MOBILE FOOD SERVICE OPERATIONS**

8. Describe the procedure used for minimizing the length of time PHF's will be kept in the temperature danger zone (41 ° F - 135 ° F) during preparation.

9. Providing a HACCP plan is required for specialized processing methods such as vacuum packaged food items prepared on-site or otherwise required by the regulatory authority. Attach a copy of HACCP plan if applicable. (See Rule 290-5-14-.02 (5) page 24 and Rule 290-5-14-.04 (6) (j) page 70 and 71 of Chapter.)

10. Will the facility be serving food to a highly susceptible population? YES NO
If yes, how will the temperature of foods be maintained while being transferred between the kitchen and service area?

The undersigned hereby applies for a permit to operate a Food Service Establishment pursuant to the OCGA 26-2-371-373 and hereby certifies that he has received a copy of the Rules for Food Service, Chapter 290-5-14, Georgia Department of Human Resources.

Signed: _____

Date _____

Title: _____
(State Whether Business Owner or Authorized Agent)

NOTE: ANY CHANGES IN THE EXISTING FOOD SERVICE ESTABLISHMENT FACILITY WILL REQUIRE THE OWNER OR AGENT TO CONTACT THE LOCAL HEALTH AUTHORITY. IT IS ILLEGAL FOR FOOD SERVICE ESTABLISHMENTS TO BEGIN OPERATION WITHOUT FIRST OBTAINING A VALID FOOD SERVICE PERMIT FROM THE LOCAL HEALTH AUTHORITY.

Georgia Department of Community Health
**PERMIT APPLICATION FOOD SERVICE ESTABLISHMENTS
 AND MOBILE FOOD SERVICE OPERATIONS**

A. FINISH SCHEDULE

Applicant must indicate which materials (quarry tile, stainless steel, 4" plastic coved molding, etc.) will be used in the following areas.

	FLOOR	COVING	WALLS	CEILING
Kitchen				
Bar				
Food Storage				
Other Storage				
Toilet Rooms				
Dressing Rooms				
Garbage & Refuse Storage				
Mop Service Basin Area				
Warewashing Area				
Walk-in Refrigerators and Freezers				

Georgia Department of Community Health
**PERMIT APPLICATION FOOD SERVICE ESTABLISHMENTS
 AND MOBILE FOOD SERVICE OPERATIONS**

B. INSECT AND RODENT CONTROL

APPLICANT: Please check appropriate boxes.

	YES	NO	NA
1. Will all outside doors be self-closing and rodent proof?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. Are screen doors provided on all entrances left open to the outside?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. Do all openable windows have a minimum #16 mesh screening?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
4. Is the placement of electrocution devices identified on the plan?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. Will all pipes & electrical conduit chases be sealed; ventilation systems exhaust and intakes protected?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. Is area around building clear of unnecessary brush, litter, boxes and other harborage?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
7. Will air curtains be used? If yes, where? _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Georgia Department of Community Health
**PERMIT APPLICATION FOOD SERVICE ESTABLISHMENTS
 AND MOBILE FOOD SERVICE OPERATIONS**

C. GARBAGE AND REFUSE

<u>Inside</u>	YES	NO	NA
8. Do all containers have lids?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
9. Will refuse be stored inside? If so, where? _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
10. Is there an area designated for garbage can or floor mat cleaning?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

<u>Outside</u>	YES	NO	NA
11. Will a dumpster be used? Number _____ Size _____ Frequency of pickup _____ Contractor _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
12. Will a compactor be used? Number _____ Size _____ Frequency of pick up _____ Contractor _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
13. Will garbage cans be stored outside?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

14. Describe surface and location where dumpster/compactor/garbage cans are to be stored

15. Describe location of grease storage receptacle

16. Is there an area to store recycled containers? Describe _____	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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Indicate what materials are required to be recycled;

- Glass Metal Paper
 Cardboard Plastic

17. Is there any area to store returnable damaged goods?	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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Georgia Department of Community Health
**PERMIT APPLICATION FOOD SERVICE ESTABLISHMENTS
 AND MOBILE FOOD SERVICE OPERATIONS**

D. PLUMBING CONNECTIONS

	AIR GAP	AIR BREAK	*INTEGRAL TRAP	* P TRAP	VACUUM BREAKER	CONDENSATE PUMP
18. Toilet						
19. Urinals						
20. Dishwasher						
21. Garbage Grinder						
22. Ice machines						
23. Ice storage bin						
24. Sinks a. Mop b. Janitor c. Handwash d. 3 Compartment e. 2 Compartment f. 1 Compartment g. Water Station						
25. Steam tables						
26. Dipper wells						
27. Refrigeration condensate/ drain lines						
28. Hose connection						
29. Potato peeler						
30. Beverage Dispenser w/carbonator						
31. Other						

Georgia Department of Community Health
**PERMIT APPLICATION FOOD SERVICE ESTABLISHMENTS
AND MOBILE FOOD SERVICE OPERATIONS**

* TRAP: A fitting or device which provides a liquid seal to prevent the emission of sewer gases without materially affecting the flow of sewage or waste water through it. An integral trap is one that is built directly into the fixture, e.g., a toilet fixture. A "P" trap is a fixture trap that provides a liquid seal in the shape of the letter "P". Full "S" traps are prohibited.

32. Are floor drains provided & easily cleanable, if so, indicate location: _____

E. WATER SUPPLY

33. Is water supply public or private ?

34. If private, has source been approved? YES NO PENDING
Please attach copy of written approval and/or permit.

35. Is ice made on premises or purchased commercially?

If made on premise, are specifications for the ice machine provided? YES NO

Describe provision for ice scoop Storage: _____

Provide location of ice maker or bagging operation _____

36. What is the capacity of the hot water generator? _____

37. Is the hot water generator sufficient for the needs of the establishment?

Provide calculations for necessary hot water. (See Section 9 of the Food Service Manual for Design, Installation and Construction for more information)

38. Is there a water treatment device? YES NO

If yes, how will the device be inspected & serviced? _____

39. How is backflow prevention devices inspected & serviced? _____

Georgia Department of Community Health
**PERMIT APPLICATION FOOD SERVICE ESTABLISHMENTS
AND MOBILE FOOD SERVICE OPERATIONS**

F. SEWAGE DISPOSAL

40. Is building connected to a municipal sewer? YES NO

41. If no, is private disposal system approved? YES NO PENDING
Please attach copy of written approval and/or permit.

42. Are grease traps provided? YES NO

If so, where? _____

Provide schedule for cleaning & maintenance _____

G. DRESSING ROOMS

43. Are dressing rooms provided? YES NO

44. Describe storage facilities for employees' personal belongings (i.e., purse, coats, boots, umbrellas, etc.) _____

GENERAL

45. Are insecticides/rodenticides stored separately from cleaning & sanitizing agents? YES NO
Indicate location: _____

46. Are all toxics for use on the premise or for retail sale (this includes personal medications), stored away from food preparation and storage areas? YES NO

47. Are all containers of toxics including sanitizing spray bottles clearly labeled? YES NO

48. Will linens be laundered on site? YES NO

If yes, what will be laundered and where? _____

If no, how will linens be cleaned? _____

49. Is a laundry dryer available? YES NO

50. Location of clean linen storage: _____

Georgia Department of Community Health
**PERMIT APPLICATION FOOD SERVICE ESTABLISHMENTS
 AND MOBILE FOOD SERVICE OPERATIONS**

51. Location of dirty linen storage: _____

52. Are containers constructed of safe materials to store bulk food products? YES NO
 Indicate type: _____

53. Indicate all areas where exhaust hoods are installed:

LOCATION	FILTERS &/OR EXTRACTION DEVICES	SQUARE FEET	FIRE PROTECTION	AIR CAPACITY CFM	AIR MAKEUP CFM

54. How is each listed ventilation hood system cleaned? _____

I. SINKS

55. Is a mop sink present? YES NO
 If no, please describe facility for cleaning of mops and other equipment:

56. If the menu dictates, is a food preparation sink separate from a dedicated raw fruit and vegetable sink present? YES NO

J. DISHWASHING FACILITIES

57. Will sinks or a dishwasher be used for warewashing?
 Dishwasher
 Two compartment sink
 Three compartment sink

Georgia Department of Community Health
**PERMIT APPLICATION FOOD SERVICE ESTABLISHMENTS
AND MOBILE FOOD SERVICE OPERATIONS**

58. Dishwasher Type of sanitization used:
Hot water (temp. provided) _____
Booster heater _____
Chemical type _____

Is ventilation provided? YES NO

59. Do all dish machines have templates with operating instructions? YES NO

60. Do all dish machines have temperature/pressure gauges as required that are accurately working?
YES NO

61. Does the largest pot and pan fit into each compartment of the pot sink? YES NO

If no, what is the procedure for manual cleaning and sanitizing?

62. Are there drain boards on both ends of the pot sink? YES NO

63. What type of sanitizer is used?
 Chlorine Hot water
 Iodine Quaternary ammonium
 Other _____

64. Are test papers and/or kits available for checking sanitizer concentration? YES NO

K. HOT WATER GENERATING EQUIPMENT

65. For information on sizing water heating equipment see attachment "A"

L. HANDWASHING/TOILET FACILITIES

66. Is there a hand washing sink in each food preparation and warewashing area? YES NO

67. Do all hand washing sinks, including those in the restrooms, have a mixing valve or combination faucet?
YES NO

68. Do self-closing metering faucets provide a flow of water for at least 15 seconds without the need to
reactivate the faucet? YES NO

Georgia Department of Community Health
**PERMIT APPLICATION FOOD SERVICE ESTABLISHMENTS
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69. Is hand cleanser available at all hand washing sinks? YES NO
70. Are hand drying facilities (paper towels, air blowers, etc.) available at all hand washing sinks? YES NO
71. Are covered waste receptacles available in each restroom? YES NO
72. Is hot and cold running water under pressure available at each hand washing sink? YES NO
73. Are all toilet room doors self-closing? YES NO

STATEMENT: I hereby certify that the above information is correct, and I fully understand that any deviation from the above information and approved food service plans and specifications without prior permission from the local health authority may nullify this approval.

Approval of these plans and specifications by the local health authority **DOES NOT** indicate compliance with any other code, law or regulation that may be required – federal, state, or local. It **DOES NOT** constitute endorsement or acceptance of the completed establishment (structure or equipment). A final inspection of each completed establishment with the necessary equipment will be necessary to determine if it complies with the Georgia Rules and Regulations Governing food Service Establishments.

A food Service permit from the local health authority must be secured before this establishment can operate as a food service establishment.

Signature(s) _____ Date: _____
Owner or responsible representative

SINKS & HOT WATER

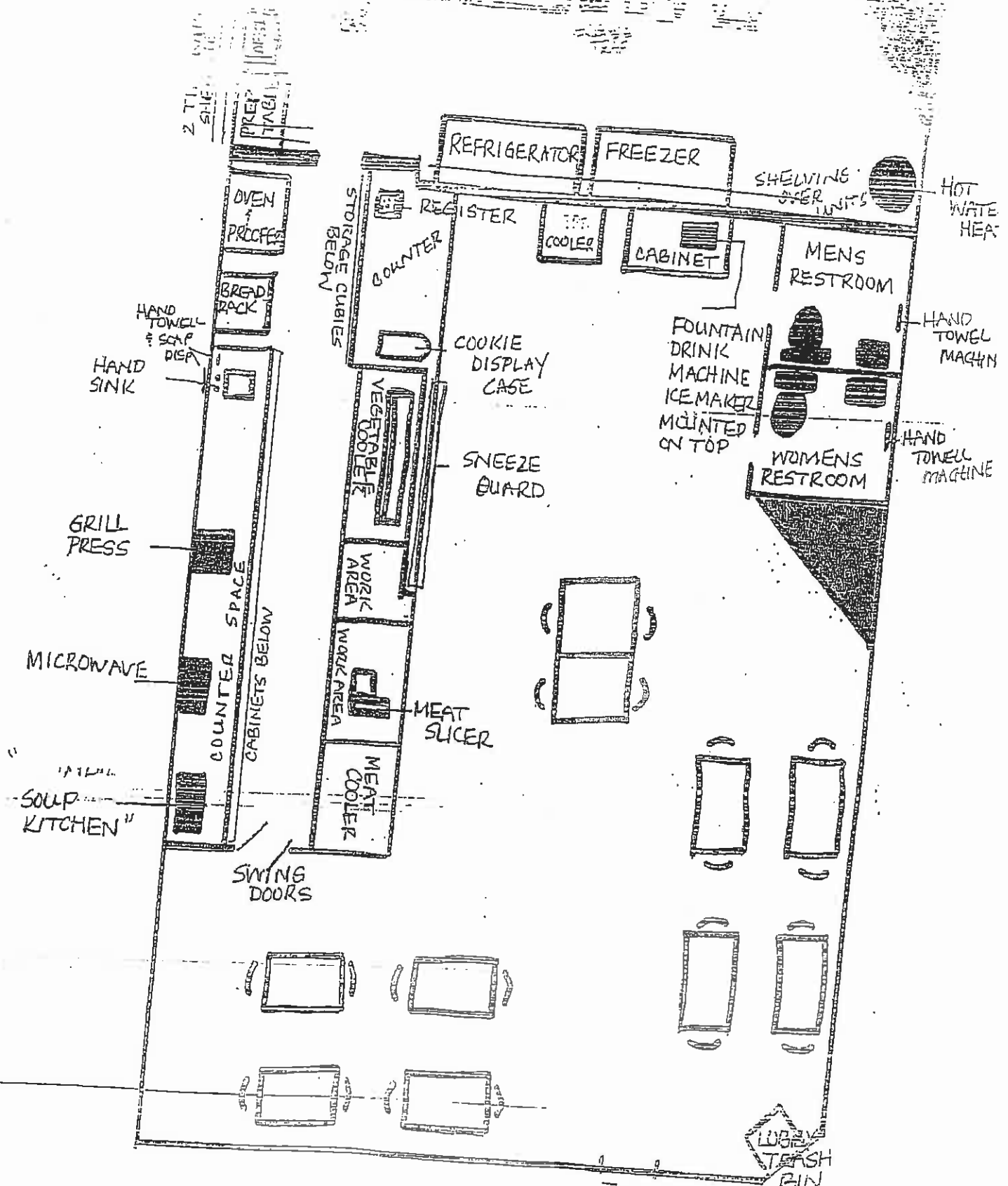
1. Please indicate which of the following equipment type is to be used.

Note: Asterisk denotes that equipment is mandatory in all facilities; more may be required depending on situation.

Equipment Type	Number	Not Applicable	Water Usage (Dept. Use Only)
*Vegetable Sink			
Single Pot Sink			
Double Pot Sink			
*Triple Pot Sink			
Pre-rinse shower head			
Bar sink; 3-compartment			
Bar sink; 4-compartment			
Chemical Sanitizing glass washer at bar			
*Hand sinks (kitchen & restroom)			
Cook sink			
Hot water filling faucet			
Bain Marie			
Coffee urn			
Kettle stand			
Garbage can washer			
Nine and twelve pound washer			
Sixteen pound washer			
Employee shower			
Dishwasher			
*Mop sink			
		<i>Total</i>	

Please list other equipment not in table: _____

2 TIER WIRE SHELVING



Seating: 10 tables

Henry County Environmental Health
137 Henry Parkway
McDonough, GA 30253
Phone: 770.954.2078
Fax: 770.954.2967

General Checklist for Opening Inspection:

- Soap and paper towels must be provided at each hand sink
- Soap and sanitizer must be available at the 3-compartment sink.
- Stoppers must be available for each compartment at the 3-compartment sink.
- Sinks must be sealed to the wall.
- Self-closures must be provided on all doors leading to the exterior and restrooms.
- Vented racks must be provided to air dry equipment after being manually washed at the 3-compartment sink or through the dish machine.
- Thermometers must be provided in each cooler and freezer.
- Probe thermometers must be provided to monitor food temperatures.
- Test kit must be provided to check sanitizer concentrations at the 3-compartment sink and sanitizer buckets. Testing device must be provided for equipment using hot water for sanitization.
- Washable, light colored surface ceiling tiles must be provided in food preparation areas, food storage areas, equipment washing and utensil washing areas, toilet rooms, and vestibules.
- Air gaps (indirect connection) must be provided under the 3-compartment sink, food prep sinks, and ice machines.
- Coving must be provided along baseboards to allow for easy cleaning.
- Single service and food items must be stored 6 inches off the floor.
- Do not fill up ice machines (leave empty for inspection purposes).
- Designate an area specifically for chemicals ONLY.
- Designate an area specifically for employee personal items.
- Remove ALL construction debris before calling for an opening.
- Wash and sanitize ALL surfaces and equipment.

*****Do not order food before permit is issued for operation*****

Please insure all items listed above are completed prior to contacting the health inspector before requesting an opening inspection.