## CITY OF BOSTON (II) Inspectional Services Department Mayor Martin J Walsh 1010 Massachusetts Ave., Boston, MA 02118

### DIVISION OF HEALTH INSPECTIONS PROCEDURES FOR APPLYING FOR A HEALTH PERMIT

## PLAN REVIEW PROCEDURES (for establishments being constructed) (BY APPOINTMENT ONLY)

- 1. Complete a Health Division Application
- 2. Pay Health Division fees
- 3. Have four (4) sets of plans
- 4. Submit one (1) copy of all new equipment specification forms from manufacturer w/NSF/UL approval. NSF standard #7 for refrigeration
- 5. Complete and submit a Food Plan Review Worksheet
- 6. Submit one (1) copy of menu w/consumer advisory (if appropriate)
- 7. Submit signed plans to the Building Division with Building Permit applications and appropriate fees
- 8. Building permit must be signed off by inspectors
- 9. Proceed to next session

## APPLYING FOR A PERMIT (APPLICATIONS ARE ACCECPTED IN PERSON ONLY)

- Apply/obtain the appropriate Certificate of Occupancy and/or Certificate of Inspection from Building Division
- 2. Bring copy of Certificate of Occupancy and Certificate of Inspection to the Health Division
- 3. Complete the Health Division application
- 4. Submit a copy of the Fulltime onsite Food Manager Certification and Allergen Awareness Certification
- 5. Submit common Victuallers License (for Restaurant only)
- 6. Pay Health Fees and request a "Pre-Opening inspection from the Health Division



#### BOSTON INSPECTIONAL SERVICES DEPARTMENT

#### DIVISION OF HEALTH INSPECTIONS

#### 1010 MASSACHUSETTS AVE.

#### BOSTON, MA 02118

Tel (617) 635-5326 Fax (617) 635-5388

|                    | FOR BO         | ARD OF HEALTH U | SE ONLY         |     |  |
|--------------------|----------------|-----------------|-----------------|-----|--|
| Date Received      | Date Inspected | Approved By     | Permit # Issued | Fee |  |
|                    |                |                 | WARREST COLLEGE |     |  |
|                    | Food Establis  | shment Permit A | pplication      |     |  |
| 1) Establishment N | Name:          |                 |                 |     |  |

| rood Establist                                       | iment remit Application                                      |
|--|--|
| 1) Establishment Name:                               |  |
| 2) Establishment Address:                            |  |
| 3) Establishment Mailing Address (if different       | t):  |
| 4) Establishment Telephone No:                       |  |
| 5) Applicant Name and Title:                         |  |
| 6) Applicant Address:                                |  |
| 7) Applicant Telephone No:                           |  |
| 8) Owner Name and Title (if different from ag        | pplicant):   |
| 9) Owner Address (if different from applicant        | i):  |
| 10) Establishment Owned By:                          | 11) If a corporation or partnership, give name,              |
| a  | title and home address of officers or partners;              |
| An association                                       | Name: Title: Address:  |
| A corporation  |  |
| An individual  |  |
| A partnership  |  |
| Other Legal entity                                   |  |
|  |  |
| n  |  |
| 12) Person Directly Responsible for Daily Op-        | erations (Owner, Person in Charge, Supervisor, Manager etc.) |
| Name & Title:  |  |
| Address:   |  |
| Telephone No:  | Fax:   |
| Emergency Telephone No:                              |  |
| 13) District Or Regional Supervisor (if application) | able)  |
| Name & Title :                                       |  |
| Address:   |  |
| Telephone No:  | Fav  |

| 14) Source of Water |  |  | 15) Rubbish                       | 15) Rubbish Disposal Co.                              |  |
|---------------------|--|--|-----------------------------------|---|--|
| Sev                 | wage Disposal  | Rendering  |                                   | ng Co. (For Grease)                                   |  |
| 16) Da              | ys and Hours of Operation:   |  | 17) No. of Fo                     | 17) No. of Food Employees                             |  |
| 18) Na              | ame of Person In Charge Certified  | in Food Protection                                       | Management:                       |   |  |
| Require             | ed as of 10/1/2001 in accordance with  | 105 CMR 590.003(A).                                      | Please attach copy of certificate |   |  |
| 19) Pe              | rson Trained In Anti-Choking Pr  |  |                                   |   |  |
| 20) Lo              | ecation:   | 1  | Type (check all that app          | oly)  |  |
| (check one)         |  | Retail (sq.ft) Caterer                                   |                                   |   |  |
| Permanent Structure |  | ☐ Food Service ( Seats) ☐ Food Delivery                  |                                   |   |  |
|                     | Mobile   | Food Service-Takeout Residential Kitchen for Retail Sale |                                   |   |  |
|                     | Reg.#:   | Food Service-Institution Residential Kitchen for Bed and |                                   |   |  |
|                     | of Operation:  | 4  | • /                               | reakfast Home   |  |
| 22) Le              | ength of Permit:   | (  | _                                 | esidential Kitchen for Bed and                        |  |
|                     | (check one)  |  |                                   | reakfast Estab.                                       |  |
|                     | Annual   | 0.11 (0  | _                                 | rozen Dessert Manufacturer                            |  |
|                     | Seasonal/Dates   | Other (Descri  | <u>"10e)</u> :                    |   |  |
|                     |  | _  |                                   |   |  |
|                     | Temporary/Dates/Time   | _  |                                   |   |  |
|                     | Commercially Pre-Packaged  | no further pro   | To Order                          | Hot PHF Cooked and Cooled                             |  |
|                     | Non-PHF's  | Preparation of   | of PHFs For Hot And Col           |   |  |
|                     | Commercially Pre-Packaged PHFs   | Holding For  | Single Meal Service               | Meal Service  |  |
|                     | Preparation of Non-PHFs  |  | Animal Foods Intended t           | . [ 🗀   |  |
|                     | Reheats Commercially Processed   | be Prepared by Consumer                                  |                                   | Highly Susceptible Population                         |  |
|                     | Food for service within 4 hours  | Customer Se  |                                   | Facility  |  |
|                     | Customer Self-Service Of Non-PF  | ı <b>—</b>   | tured and Packaged for            | ☐ Vacuum Packaging/Cook Ch                            |  |
| -                   | and Non-Perishable Foods Only  | Retail Sale  | catumed and Dealer and            | Use Of Process Requiring a Variance and/or HAACP Plan |  |
|                     | Delivers Food Within 1 Hour of   | for Retail Sa  | actured and Packaged              |   |  |
|                     | Preparation Other (Describe):  |  | PHF in Bulk Quantities            | of Animal Origin                                      |  |
|                     | Other (Describe).  | Oners Kib  | The modern Quantities             | Prepares Food/Single Meals i                          |  |
|                     | and the second s | Retail Sale o  | of Salvage, Out-of                | Catered Events or Institution                         |  |
|                     | A December of the Contract   |  | onditioned Food                   | Food Service  |  |
| I, the              | undersigned, attest to the accura  | cy of the information                                    | n provided in this applic         | cation and I affirm that the food                     |  |
|                     | _  | •  | •                                 | le law. I have been instructed by the                 |  |
|                     | alth on how to obtain copies of 10   | 5 CMR 590.000 and  | the federal 1999 Food C           | Code.   |  |
| of hea              | ignature of Applicant:   | 6  |                                   |   |  |
|                     |  |  |                                   |   |  |
| 24) Si<br>Pursi     | 4-3-3-3-3-3-3-3-3-3-3-3-3-3-3-3-3-3-3-3  | •  | •                                 | , to my best knowledge and belief, h                  |  |



# The Commonwealth of Massachusetts Department of Industrial Accidents Office of Investigations 600 Washington Street Boston, MA 02111 www.mass.gov/dia

Workers' Compensation Insurance Affidavit: General Businesses

| Applicant Information  | Please Print Legibly   |
|--|--|
| Business/Organization Name:  |  |
| Address:   |  |
| City/State/Zip:  | Phone #:   |
| Are you an employer? Check the appropriate box:  1. I am a employer with employees (full and/or part-time).*  2. I am a sole proprietor or partnership and have no employees working for me in any capacity.  [No workers' comp. insurance required]  3. We are a corporation and its officers have exercised their right of exemption per c. 152, §1(4), and we have no employees. [No workers' comp. insurance required]**  4. We are a non-profit organization, staffed by volunteers, with no employees. [No workers' comp. insurance req.]  Any applicant that checks box #1 must also fill out the section below showing the organization should check box #1. | 11. Health Care  12. Other  eir workers' compensation policy information.  |
| fam an employer that is providing workers' compensation insurance Company Name:  Insurer's Address:  City/State/Zip:  Policy # or Self-ins. Lic. #   | Expiration Date: on page (showing the policy number and expiration date).  L. c. 152 can lead to the imposition of criminal penalties of a |
| fine up to \$1,500.00 and/or one-year imprisonment, as well as cively of up to \$250.00 a day against the violator. Be advised that a continuestigations of the DIA for insurance coverage verification.   | •  |
| do hereby certify, under the pains and penalties of perjury tha  | t the information provided above is true and correct.  |
| Signature:   | Date:  |
| Phone #:   |  |
| Official use only. Do not write in this area, to be completed  | by city or town official.  |
| City or Town:Policy   Issuing Authority (circle one):  1. Board of Health 2. Building Department 3. City/Town 6. Other   |  |
| Contact Person:  | Phone #:   |