



# Dent County Health Center

## Food Establishment Application

### Additional Required Information

The following written documents are required to be submitted to the Dent County Health Center along with the complete Application for Food Establishment, when a request is made for the opening or extensive renovation of a food establishment. Please address each of the bulleted items listed with a declarative statement. This is a minimum with minimum information relevant to your situation and operation. If any of the listed items are not applicable, please note that in writing. It is strongly recommended that operators of food establishments maintain a copy of the Missouri Food Code. **An applicant must submit an application for approval to open at least thirty (30) calendar days before the date planned for opening or at least thirty (30) calendar days before beginning an extensive renovation.**

#### Dry Goods

Explain how dry goods will be stored.

Where will dry goods such as dry foods, packages shelf-stable foods, single service/use items, clean linens, equipment, etc. be stored?

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What kind of storage will be provided? Shelving must be adequate in capacity, durable, non-absorbent and easily cleanable.

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How will the storage area be climate controlled and protected from the elements and pests?

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## Coolers and Freezers

Describe the quantity and capacity of cooling, cold-holding and freezer units.

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List the types of units; ex. Walk-in coolers/freezers, commercial/residential coolers/freezers, cold tables, sandwich prep coolers, salad coolers, salad bars, etc.

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Will the ambient temperatures of these units be in order to maintain cold-held foods at 41F or less and frozen foods in a frozen state?

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## Cooking Equipment

Describe what kind of cooking equipment will be present; ex: Gas ranges, microwave ovens, conventional ovens, hot oil fryers, smokers-wood/gas/electric, flat-top grills, flame grills, pizza ovens, steamers.

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Indicate if a hood will be present. \_\_\_\_\_

## Hot Holding Equipment

List the quantity and capacity of each type of unit; ex. Steam tables, crockpots, heated cabinets, proofers, heated display unit.

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Indicate what the minimum hot holding temperature will be for potentially hazardous foods.

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### Verification of Cooking Temperatures

What are the minimum internal cooking temperatures for each kind of potentially hazardous food to be cooked?

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What temperature will reheated foods be heated to prior to service or hot holding?

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What will be the procedure for cooking or reheating foods in the microwave oven?

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How will food temperatures be verified and who will be responsible for doing so?

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## Verification of Food Cooling Temperatures

Explain what kind of foods will be cooled after cooking or after removing from hot holding prior to placing in cold holding or freezing.

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Explain how each type of food will be cooled.

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How will it be verified that the internal temperature of the cooled food went from 135F to 70F within two hours, and from 70F to 41F within an additional four hours?

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Who will be responsible for conducting and verifying these procedures?

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## Hot Holding and Cold Holding Temperatures

Describe the kinds of foods to be held hot or cold.

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What will be the minimum holding temperature for potentially hazardous food held hot?

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What will be the maximum holding temperature for potentially hazardous food held cold?

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How will temperatures of these foods be monitored?

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Who will be responsible for verifying holding temperatures?

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### Cleaning Non-Food Contact Surfaces

Describe what is to be cleaned; es. Walls, floors, countertops, equipment surfaces, tables, etc.

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How will these surfaces be cleaned?

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When will the cleaning be done and who will be responsible?

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## Cleaning Food-Contact Surfaces—Manual Cleaning

Describe what is to be cleaned; ex. Cookware, service-ware, utensils, cutting boards, worktables, sandwich and salad prep tables, etc.

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Describe the method by which food contact surfaces will be washed, rinsed, sanitized and dried.

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When and where will food contact surfaces be cleaned and by whom?

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## Commercial Dishwasher with Sanitizing Cycle

List the make of mechanical dishwasher. \_\_\_\_\_

Identify the type of chemical sanitizer that the unit will use or if it uses hot water as a sanitizing agent.

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## Clean Indoor Air Law

Do you plan to permit smoking in your establishment?                      Yes     /                      No

If yes, answer the following:

How many guest seats will you have? \_\_\_\_\_

Will you have smoking and non-smoking areas? If yes, please describe. \_\_\_\_\_

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If you allow smoking, but do not have designed smoking areas, do you have a sign indicating “Non-Smoking Areas are not Available?”

Yes     /                      No

## Employee Illness Policy

Provide a written policy that indicates under which circumstances employee activities will be restricted or excluded within the establishment. The illness policy must be based on or consistent with the US FDA Employee Health and Hygiene Handbook and or/the Missouri Food Code.

The Employee Health Policy shall ensure:

1. Employees are informed of the Employee Health Policy.
2. Employees recognize symptoms of foodborne illness and know their responsibility to report to the Person in Charge any symptoms and diagnosed illnesses such as:
  - a. Symptoms: vomiting, diarrhea, jaundice, sore throat with fever.
  - b. Diagnoses: Salmonella Typhi, Nontyphoidal Salmonella, Shigella, E-coli, Hepatitis A Virus, Norovirus.
3. The Person in Charge restricts or excludes ill or symptomatic employees according to the guidance provided in the FDA Employee Health and Hygiene Handbook.

