

## Town of Aquinnah **BOARD OF HEALTH**

774-836-7871

Application for Food Establishment
In Accordance with 105 CMR 590.000
and Aquinnah BOH Regulation

Return To: Marina Lent, Health Agent, health-agent@aguinnah-ma.gov

Instructions: • Complete the entire two-page application form and attach		Permit # Dates of Operation:		
		Restaurant	\$100	
Attach a separate check for each license application, made the separate check for each license application, made the separate check for each license application.	le	Retail	\$100	
payable to: <b>Town of Aquinnah.</b>		Cottage Kitchen	\$ 50	
		Pre-packaged	\$ 50 \$ 50	
Submit a separate application for each facility or activity to be		Innholder	\$ 50 \$ 50	
licensed		Frozen Dessert	\$ 50 \$ 50	
		Flozen Dessett	\$ 30	
		Other		
1. Business Name:	$T_{2}$	Telephone #: ( )		
To Business Numer	2.	rerephone #. ( )		
Owner:				
Facility owner, if different:		Email:		
3. Dates and Hours of Operation:		Eliteri,		
5. Dates and flours of Operation.				
4. Mailing Address:				
5. Facility Address (if different from Mailing Address):	6. Т	Telephone #: ( )		
7. Responsible Contact Person:	8.	Twenty-four (24) Hour Eme	rgency Telephone #:	
•		, , , , , , , , , , , , , , , , , , , ,	-8y	
			•	
Water Source:	Fu	el Source:		
THE SOULOW	Tu	or bource.		
Private Well:		C		
PWS:	i i	Gas:		
	l .	Electric:		
Other:		Other:		

23) Food Operations:	Definitio	ns: PHF-potentially hazardous food (time/tem	aperatures controls required)
(check all that apply):		Non-PHF's-non-potentially hazardous food	• •
		RTE-ready-to-eat foods (Ex. Sandwiches, so	
		no further processing)	, 33
☐ Commercially Pre-Packaged		PHF Cooked To Order	Hot PHF Cooked and Cooled or
Non-PHF's		Preparation of PHFs For Hot And Cold	Hot Held for More Than a Single
Commercially Pre-Packaged P.		Holding For Single Meal Service	Meal Service
☐ Preparation of Non-PHFs			PHF and RTE Foods Prepared For
Reheats Commercially Process		be Prepared by Consumer	Highly Susceptible Population
Food for service within 4 hours		Customer Self-Service	Facility
☐ Customer Self-Service Of Non-		Ice Manufactured and Packaged for	☐ Vacuum Packaging/Cook Chill
and Non-Perishable Foods Onl		Retail Sale	Use Of Process Requiring a
Delivers Food Within 1 Hour			Variance and/or HAACP Plan
— Preparation		for Retail Sale	Offers Raw or Undercooked Food
Other (Describe):		Offers RTE PHF in Bulk Quantities	of Animal Origin
,			Prepares Food/Single Meals for
		Retail Sale of Salvage, Out-of	Catered Events or Institutional
		Date or Reconditioned Food	Food Service
Proposed Menu or complete list of Worker's Comp Affidavit			
Serve-Safe and Allergen Awarene	ess certifi	cations	
Copy of Fire/hood inspection, Fly	y/Rodent	Control Contract, trash removal, other r	naintenance contracts if applicable
s and regulations of the Commonv Health pertaining to the activity for	wealth of which I	rue to the best of my knowledge and the Massachusetts, the Department of Pub am applying. In addition, pursuant to National to the Knowledge and belief, have filed all states.	lic Health, and the Aquinnah Board M.G.L. C. 62C, § 49A, I certify

**APPLICATION** Each site or activity requires a separate application form. No license issued pursuant to this application shall be transferred or assigned.

**NOTE:** Copies of the Massachusetts General Laws and the Code of Massachusetts Regulations may be obtained from the State House Bookstore located in Boston (617-727-2834), Fall River (508-646-1374) or Springfield (413-784-1376).