

RETAIL FOOD ESTABLISHMENT APPLICATION & PERMIT DOCUMENT

Bureau of Environmental Health Services Division of Food Protection & Rabies Prevention

Application must be complete and legible. Any missing information will result in delays in processing this application. Any section that requires additional space or documentation shall be included as an attachment in the 8.5" X 11" format and be labeled to identify the appropriate section (8-302,14(A)(1)). Throughout this document, applicable sections from Regulation 61-25 - Retail Four Establishments are referenced in parenthesis. Regulation 61-25, as well as many fact sheets and other useful documents, are available at www.scatter.gov/food.

Establishment Name Indigo Ridge Care		
Establishment Address 125 Indigo Ridge Place	ce City Cola	Zip 29068
Phone 803-555-5555 E-mail Adr	min@indigoridgecafe.com	County Richville
List Hours of Operation:S 12pm-5pm M Closed	T8am-9pm W8am-9p	
Permit Holder(s)/Owner(s) Janet Smith, Owner	er	
24-hour Emergency Contact Number(s) 803-555-	5551	
Billing Address (if different from above) 10 Richy	ville Way	
City Cola	State SC	Zip 29068
Phone 803-555-5557 Mobile 803-555-5		igoridgecate.com
		mpany Corporation Non-Profit Organization
If different from the owner, provide the following: Polynomial Pol		
24-hour Emergency Contact Number(s): 803-555-	5559	
1. Certified Food Protection Manager(s) (Not required (2-102.12, 2-102.20, 8-302.14(A)(10)) Name(s) Jonathan Clark	ired for Mobile Rushcarts)	Copy of Certification Attached
Certification Date 05/12/2015	Expiration Date 05/1	2/2020
Course Taken Serve Safe Foods	Institution Sandhills	s University
2. Written Employee Health Policy (2-201.11, 2-201.12)		Document(s) Attached
3. Permit and Contents of Application (8-302.14, 8-303)		
New, Converted, or Remodeled Facility	☐ Layout,	Construction Materials and Finish Schedule Attached
Charge of Ownership Please complete D-17 6 instead	of this form for Change to Existing	Retail Food Establishment Permit
4. Type of Retail Food Establishment (check all that (1-201.10 (166))	at apply)	
Restaurant/Convenience Store Institution	Sushi preparation onsite	
Grocery Store: (check only those areas to be covered to the covere		
Meat Market Seafood Market Mobile Food (9-1)	☐ Deli ☐ Bakery ☐ Produ	ce Sushi Other Document(s) Attached
Shared Use Operations/Commissary (9-5)		Document(s) Attached
Immediate Outdoor Cooking (9-6)		Document(s) Attached
Barbecue Pit/Pit-Cooking Room Construction (9-	(<u>/</u>)	Document(s) Attached
Special Promo	m ior: Temporary Food Service Esta ptions (9-10), Farmers Market & Seas	blishments (9-8), Community Festivals (9-9), sonal Series (9-11)

5. Menu or List of Foods to be Served (8-302.14(A)(2))		Document(s) Attach	100
6. Consumer Advisory (3-603)	Not Applicable	Onsite Location	
7. Special Process Variance Requested (3-401.11(D)(4), 3-404.11, 3-502.11, 3-502.12, 8-10	Not Applicable 03.10(A.C), 8-103.11, 8-201, 8-302.14(A	Document(s) Attach	ıed
8. Water Supply (5-101.11, 8-302.14(A)(5))	Provider City of	Cola	
9. Sewage Disposal (5-403.11, 8-302.14(A)(6))	Provider City of	Cola	>
10. Refuse Contractor(s) (5-501, 5-502)	Refuse(Trash) Contractor Wasta	Grease Disposal Contractor Sandhills Grease Service	
11.Grease Trap(s) (5-402.12(A))	Not Required	Installed Location Behind building underground	
12. Grease Interceptor(s) (5-402.12(B))	Not Required	Installed Location	
13. Construction Variance(s) Requested (8-103.10(B), 8-103.11, 8-302.14(A)(4))	Not Applicable	Document(s) Attach	ed
14.Mechanical Warewashing (List machines and ch (4-204.113, 4-204.117, 4-204.119, 4-205.10, 4-301.1	neck all that apply) NSF/ANSI Certif 3, 4-302.13(B), 4-501, 4-03.12)	fied ONot Applicat	ole
1. Manufacturer Champ Sanitizing Method: Pre-rinse sink provided Drainboards	Model Number ABC123 Chemical OR Pre-wash cycle part of machin	Hot Water ae operation Tables	
2. Manufacturer Champ Sanitizing Method: Pre-rinse sink provided Drainboards	Chemical OR Pre-wash cycle part of machin Utensil Racks	Hot Water te operation Tables	_
15. Manual Warewashing (check all that apply) (4-204.119, 4-205.10, 4-30, 12, 4-30, 13, 4-302.13)	4-603.15, 4-603.16)	NSF/ANSI Certifie	-d
Temperature Measuring Device provided Drainboards	Clean In Place Utensil Racks	Tables	
16.Backflow Prevention Devices (check which equi (5-20, 13, 5-20, 14, 5-203, 14, 5-203, 15, 3-204, 12)	pment have backflow prevention device	s)	_
Warewasher Dipper Well Waste Pulper Rotisserie Oven Beverage Dispensers Coffee/Tea	Disposal Steam Table Steamer Pasta Cooker Water Chiller Proofer Other	Scrapping Trough Combi-therm Oven Rack Oven	

NSF/ANSI Certified

Document(s) Attached

(4-101, 4-202, 4-205.10, 4-301.11, 4-402, 8-302.14(A)(9))

Please list type, manufacturer and model number of cooking, heating, preparation, refrigeration, and cooling food equipment below. Listed equipment must meet NSF/ANSI, BISSC (or other accredited ANSI food equipment certification). For additional items, include an extra copy of this page and check "Document(s) Attached" above.

Туре	Manufacturer	Model Number	ocation
Hood	Green Aire	ABC 123	Cook's Line
Kettle	Cleveban	ABC 123	Cook's Line
Range	Vulart	ABC 123	Cook's Line
Combi-Therm Oven	Garbend	ABC 123	Cook's Line
Tilting Skillet	Cleveban	ABC 123	Cook's Line
Hot Food Unit	Huban	ABC 123	Front Line
Heating & Proofing Cabinet	Huban	ABC 123	Front Line
Countertop Oven	Huban	ABC 123	Front Line
60 Quart Mixer	Huban	ABC 123	Prep Area
Ingredient Bins	Pipen	ABC 123	Prep Area
Ice Machine	Hoshzan	ABC 123	Dry Storage Room
Slicer	Huban	ABC/123	Prep Area
Food Chopper	Huban	ABC 123	Prep Area
Food Processor	Huban	ABC 123	Prep Area
Walk in Cooler	Ameripak	ABC 123	Back of Kitchen
Walk in Freezer	Ameripak	ABC 123	Back of Kitchen
Cold Food Unit	Huban	ABC 123	Cook's Line
Steam Table	Huban	ABC 123	Cook's Line
Reach-in Refrigerator	Huban	ABC 123	Cashier Area
Pass Thru Refrigerator	Huban	ABC 123	Cook's Line
Blast Freezer	Huban	ABC 123	Prep Area
Undercounter Refrigerator	Huban	ABC 123	Cook's Line
Coffee Maker	Buss	ABC 123	Cashier Area

DHEC 1769 (11/2015)

DEPARTMENT OF HEALTH AND ENVIRONMENTAL CONTROL

18. Notes:									
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					<u>A</u>				
1. Applicant shall be the c Food Establishment.	owner of	the propos	sed Retail	Food	Establish	ment or the pres	siding officer of	the legal entity owning the proposed Re	tai
	on regiu	est a preop	rational	nanoa	ton onto	about addition	-1 i- C	contact your local DHEC office by visi	
http://www.dhec.sc.go	v/Home.	AndEnvir	ument/DF	IF CL	cations/.	Solain addition	iai information,	contact your local DHEC office by visit	ing
3. Applicant shall submit facility (8-302.11) or w	a comp	leted appli teen (15) ca	cation for alendar da	perm ys fro	it at least on the dat	thirty (30) cale e of the change	endar days befor	te the date planned for opening of the r-303.20(A)(1)(a)).	iew
								cation has been submitted. (R. 61-37)	
5. Applicant must request									
I, the undersigned, attest	o the acc	curacy of th	e informa	tion a	rovided in	n this application	n and I affirm th	at the retail food establishment will som	ply
with SC DHEC Regulation approved by the Departm	on 61-25.	. I understa	nd that ch	anges	in food n	reparation types	s additions of ea	minment and/or structural changes must	be
								ent, record, report, or form required by	4 1 0 0
laws of this State.			,		3,	The state of the s	ion on a douding	one, record, report, or form required by	une
Should the facility fail to	adhere to	the requir	ements of	Regu	lation 61-	25, the permit to	o operate may b	subject to enforcement action, which n	ıay
Regulation 61-25, Retail	Food Es	tablishmen	ts.	R) of	the South	Carolina Code	of Laws and/or	permit suspension/revocation pursuan	: to
Joset Smith	>			J	anet Sr	mith		12/13/2015	
Owner/Presiding Officer	Signatur	e (8-302.13	3(A))	P	rint Name	·		Submittal Date	
FOR OFFICE USE ONLY	Up	date to Pre-	-Existing	Permi	t	Inspection	Fee Received	(8-302.13(D))	
Application complete	Date _					· -			
Pre-Operation Inspection									
R.61-25 Permit Issuance	Date _								
Process/Risk Category:	10	20	3 O		4 O	Permit #			_

EXAMPLE OF A MOBILE FOOD UNIT APPLICATION ATTACHMENT

JC's Food Truck- Operations Plan (9-I(L)(8)(d))

1) Information about methods of cooking:

All food will be cooked using the flat top grill, fryer and/or the countertop oven.

2) Hot and cold holding of food:

All cold foods prepared are served immediately and most hot foods are served immediately. There is a heating cabinet on the truck if food is not served immediately.

3) The mobile food unit or mobile food pushcart operational locations and the hours of operation at those locations:

JC's Food Truck sets up in the 15000 block of Harvais St in Columbia, SC between the hours of 11am-3pm Monday-Friday and 11am-8pm on Saturday.

4) The location of the commissary, and the cleaning and servicing operations at the commissary:

Cathy's Country Cafe located at 12500 Main St. in Columbia, SC will be used as the commissary for the mobile truck. There is a dumpster at Cathy's Country Cafe that is located on a concrete pad. The sewage tank from the food truck is dumped into the sanitary sewer system at the restaurant. All food equipment warewashing is completed at the commissary at the end of the day.



EXAMPLE OF A SHARED USE KITCHEN APPLICATION ATTACHMENT

Cathy's Country Cafe- Facilitator Information (9-5(C)(I))

Associated Retail Food Establishment:

JC's Food Truck will use my retail food establishment as their commissary.

Schedule of the Associated Retail Food Establishment:

Jonathan Clark (owner of JC's Food Truck) has agreed to use my kitchen for their food prep in the mornings and clean-up in the evenings on the following days and times:

Sunday: Not in service.

Monday - Friday: 9-11am, 3-5pm

