



Working for Healthy Communities

## Food Service Establishment Operation Permit Application

Operation Permits are valid for the calendar year, renewable on the 31<sup>st</sup> of December of that year. A 30-day grace period will be given for renewal of the permit.

Name of Food Service Establishment \_\_\_\_\_

Address of Food Service Establishment \_\_\_\_\_

Applicants Name (name on permit) \_\_\_\_\_ Phone \_\_\_\_\_

Applicants Address \_\_\_\_\_

Applicant Is:  Individual                       Partnership                       Corporation

If partnership or corporation, list names and addresses of each partner or officers of corporation \_\_\_\_\_

Type of Food establishment:  Restaurant     Bar     School     Institution  
 Mobile                       Other \_\_\_\_\_

Manager's Name and Address \_\_\_\_\_

Property Owner's Name and Address \_\_\_\_\_

If Temporary Permit, Inclusive dates are from \_\_\_\_\_ to \_\_\_\_\_

Maintenance of Food Service Establishment Operation Permit is conditional upon compliance with the Central Utah Public Health Department Service Sanitation Regulations and may be suspended and/or revoked for cause.

Signature of Applicant \_\_\_\_\_

Do not write in this space.

Establishment I. D. No.

Dist.	Co.	Mun.	Est. No.

Fee \_\_\_\_\_ Paid \_\_\_\_\_

Permit No. \_\_\_\_\_

Notes:

Central Utah Public Health Dept.  
Food Service Plan Review Checklist  
For Remodeling or New Construction

1. Floors must be smooth, non-absorbent and easily cleaned, with a non-slip surface.
2. Wall, ceilings, counters and associated surfaces must be smooth, non-absorbent and easily cleaned. Should also be light in color so dirt can be easily spotted. Joints should be sealed against entry of liquids.
3. Adequate toilet facilities include:
  - Forced air ventilation
  - Self-closing, tight fitting doors
  - Hot and cold running water thru a mixing tap, with soap and individual towels
  - Doors cannot open directly into food prep areas
  - Covered trash cans
4. Separate handwashing basins in food prep areas:
  - Hot and cold water thru a mixing tap, and must supply water at 95deg F within 30 seconds.
  - Dispenser for liquid or powder soap
  - Individual disposable towel, continuous towel or hand dryerDedicated handwashing sinks are required, as employees may not wash hands in food prep or mop sinks.
5. Approved dish and utensil washing equipment required, NSF or equivalent
  - 3-Compartment sink to wash-rinse-sanitize, with drainboards on each side
  - Approved automatic dishwasher that sanitizes with hot water or approved sanitizer.
6. The following devices must be drained thru an indirect connection to waste:
  - Dishwashing and food prep sinks
  - Condensation drains for refrigeration equipment
  - Icemaker and soda fountain drains
7. Cooking, grilling and frying equipment must be vented with cleanable filters, using approved machinery. Ventilation systems must be large enough to prevent accumulation of grease on walls and equipment.
8. Adequate storage must be provided, with smooth, non-absorbent and easily cleaned surfaces:
  - Wire shelving is recommended, but solid shelving must be maintained as above
  - Foodstuffs must not be stored outside or in unsecured areas, or in any other area where it can be tampered with or contaminated.
  - No bare wood or particle board where liquids are stored.

9. Food equipment must be capable of maintaining cold foods at 40 deg F or below, hot foods at 135 deg F or above, and meeting standards for ease in cleaning and non-contamination of foods.
10. All self-serve counters must have sneeze guards or other approved devices to prevent contamination.
11. All garbage, recyclables, and other waste must be handled in an approved manner:
  - All containers must have lids, including dumpsters
  - Trash areas must be easily cleaned, and kept clean
  - No trash may be stored in the building
  - Trash handling facilities and equipment must be secure against vermin
12. Lighting in food prep areas:
  - Should deliver a minimum of 20 foot-candles to the work surface
  - Have shielded bulbs or fixtures to prevent broken glass from falling into food
13. All food contact and splash surfaces must be smooth, non-absorbent and easily cleaned. Stainless steel, Formica, Marlite, and hard maple are all acceptable.
14. All hose bibs are to be equipped with an approved anti-siphon valve or vacuum breaker.
15. Utility sinks or curbed mop sinks must be provided for disposal of mop water. Mop water cannot be dumped in dish or food prep sinks.
16. No bare hand contact with any ready to eat foods. Proper use of gloves, and utensils that are washed, rinsed and sanitized, may only be used for RTE foods.
17. Any employee that is sick with fever, vomiting or diarrhea should not be working in any way with food, clean utensils, or other food-service equipment.
18. There must be a physical barrier between sleeping areas, laundry areas, and food prep areas. Separate entrances are also required, to keep the public and non-food service employees out of food prep areas.
19. All new construction, and remodeling of existing structures must comply with the *current* Utah Food Service Sanitation Rule, R392-100. The Department reserves the right to decline issuance of a permit to improperly-constructed establishments.
20. All persons employed in any way in handling, preparing or serving food, or handling dishes, utensils and linens, must have a current Utah Food Handler's Permit. Out-of-state permits are not valid.
21. At least one person in each establishment must have a current Food Safety Manager Certification. The FSM does not need a Food Handler's Permit. Convenience

Stores may have one FSM per 10 stores.

22. Food Service Establishments are subject to inspection by the Department during business hours, a minimum of twice per year.

23. All foods must come from approved sources, i.e. inspected by State or Federal Departments of Agriculture. No home-canned food is permitted, and labeling must be clearly legible.

Special Populations:

Certain establishments caring for children, the elderly, the immune-compromised, and hospitals, are required to take certain extra precautions in preparing and serving food:

Raw fruit and vegetable juices may not be served – Pasteurized juices only.

Raw or undercooked meats, shellfish, and undercooked egg dishes may not be served,

Raw seed sprouts may not be served,

Pasturized eggs should be used when eggs will be pooled, or used as an ingredient in dishes such as Hollandaise sauce, meringue, ice cream, etc.

Raw eggs are acceptable when the eggs will be combined, cooked, and served to a single consumer immediately; or when they are ingredients in a dish that will be thoroughly cooked before serving.

Extra care must be taken to avoid cross-contamination, especially with raw eggs.