

Town of Rowley

Establishment Type

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Board of Health	Restaurant	\$350.00
39 Central Street	Market	\$600.00
P. O. Box 783	Convenience	\$300.00
Massachusetts 01969	Incidental	\$25.00
Tel. (978) 948-2231	Food Service/Retail	\$100.00
E-mail: <u>health@townofrowley.org</u>	Farm Stand/Mkt	\$25.00
	Catering	\$100.00

	BOARD	OF HEALTH USE ONLY		
Date Received:	Date Inspected:	Approved By:	Permit # Issued:	Fee:

Food Establishment License Application

1.) Establishment Name:	
2.) Establishment Address:	
3.) Establishment Mailing Address (if di	fferent):
4.) Establishment Telephone Number:	E-MAIL:
5.) Applicant Name and Title:	
6.) Applicant Address:	
7.) Applicant Telephone Number:	
8.) Owner Name and Title (if different fi	com applicant):
9.) Owner Address:	
10.) Establishment Owned By: An Association A Corporation An Individual A Partnership Other Legal Entity: 12.) Person Directly Responsible for Daily Op Name & Title: Address:	
	Fax Number:
Emergency Contact and Telephone Number:	
13.) District or Regional Supervisor (if Numbers:	applicable) Name, Title, Address and Telephone/Fax

5.) Number of Food Service Employees:	Please attach copy of current certifica
6.) Person Trained in Anti-Choking Procedure	· · ·
7.) Food Allergy Training Completed (attach c	ertificate)
8.) Business Operating Hours/Days:	
19.) Location:	21.) Establishment Type:
Permanent Structure	□ Retail sq ft
Source of Water: Town Well	□ Food Service: # seats
20.) Length of Permit:	□ Food Service: Takeout Delivery
	\Box Food Service – Institution:
□ Seasonal – dates:	# meals each day# beds
Temporary – dates/times:	
1 5	□ Residential Kitchen for Retail Sale
	□ Frozen Dessert Manufacturer
	Other
22.) Dumpster Permit Required: yes no	24.) Grease Trap Cleaning/Waste Oil Removal:
23.) Septic System Maintenance Company:	company:
	25.) Under Sink Trap Outside Underground
6.) Food Operations (check all that apply):□ Sale of commercially pre-packaged Non-PHFs	□ Sale of commercially pre-packaged PHFs
6.) Food Operations (check all that apply):	ds, sandwiches, muffins which need no further processing □ Sale of commercially pre-packaged PHFs on of PHFs
 6.) Food Operations (check all that apply): □ Sale of commercially pre-packaged Non-PHFs □ Preparation of Non-PHFs □ Preparation 	ds, sandwiches, muffins which need no further processing Sale of commercially pre-packaged PHFs on of PHFs erishable foods only
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