ARKANSAS DEPARTMENT OF HEALTH

4815 W. Markham St., Slot 46 Little Rock, AR 72205

Retail Food Establishment Permit Application

THIS APPLICATION TO BE COMPLETED BY THE OPERATOR AND SUBMITTED, WITH APPROPRIATE FEES, TO THE REGULATORY AUTHORITY 30 DAYS PRIOR TO OPENING (Please Print Clearly or Type to ensure no delays in processing)

Date:				
Name of Establishment:				
Check One: New Remode New Ownership of Exic	_		Operator of Existing Facilit	у
If your business is a retail food facility/op	eration please answer tl	ne following o	questions	
Have you been through Retail Food Plan Revie	w? Yes or No		Date?	
Have you contacted the Local County Health D	Department? :			
Establishment Information:				
911/ PhysicalAddress:				
City:	State:	Zi	pcode:	
County:	Telephone:			
Name of Owner(s)/Corporation:				
Contact Person:				
Drivers License # or Gov. ID #				
Telephone #:	Email:			
(Please provide the following billing address ON	\underline{LY} if it is different than 911/	physical addres	s)	
Mailing/Billing Address:				
City:	State:		Zip Code:	
Establishment's Water Source:	Municipal Water	Well	Other (please list type)	
Establishment's Sewage Disposal:	Municipal Sewage	Septic Sys		
Category: Check All That Apply:	D D #25 00			
Restaurant \$35.00 Food Store \$35.00	Daycare \$35.00	my \$25.00		
Kiosk \$35.00	☐ Retail Deli/Bakery \$35.00 ☐ Food Mobile \$35.00 Food Total Due: \$			
Private School \$35.00	Salvage Permit \$			
Public School or Charter School \$0	Summer Feeding		35.00	
☐ Private Contractor (Schools) \$35.00	C			1

EHP-99 (R7/18)



Food Sa	<u>afety Questions:</u>			
1.	Will the facility be serving food to a highly susceptible population?	☐Yes ☐No		
2	(young children, the elderly, or the chronically ill) Will you be using specialized processing methods methods to			
۷.	preserve, extend shelf life, or render food so that it no longer requires			
	temperature control for safety such as vacuum packaging, curing, canning, or pickling? Or sprouting seeds or beans?	□Yes □No		
	a. If yes, do you have a HACCP plan?	Yes No		
3.	Is there a policy to exclude or restrict food workers who are sick or have infected cuts and lesions?	Yes No		
4.	Are your managers/workers required to complete food safety training?	☐Yes ☐No		
DISCLAIMER: A person may not operate a Food Establishment without a valid Permit issued by the Arkansas Department of Health (ADH). I understand that I must contact the appropriate ADH representative to schedule a pre-opening inspection. Once the pre-opening inspection is conducted, and the inspection is satisfactory, a permit will be issued. The permit must be displayed at the food establishment in a location that is conspicuous to consumers. This permit shall remain valid until expired, suspended, cancelled, revoked, or unpaid. An annual fee will be billed and due upon receipt. Permits are not transferable to new owners or new locations. ALL FEES ARE NON-REFUNDABLE.				
STATE	MENT: I hereby certify that the above information is correct, and I fu	aller and anotoned that area		
	<u></u>	iny understand that any		
	n from the above without prior permission from this Health Regulate			
	n from the above without prior permission from this Health Regulate			
deviatio approva	n from the above without prior permission from this Health Regulate			

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Submit to: Arkansas Department of Health Food Protection Services 4815 W. Markham St., Slot 46 Little Rock, AR 72205

