

Starke County Health Department
Office of the Food Specialist
53 E. Washington Street
Knox, IN 46534
Ph. (574) 772-9137

**2011 APPLICATION to OPERATE a RETAIL FOOD ESTABLISHMENT as defined in:
TITLE 410 IAC 7-24. **All current 2010 permits expire 12-31-10****

Name of Establishment: _____

Address of Establishment: _____

Mailing Address of Establishment: _____

Phone#: _____ FAX#: _____ e mail _____

Legal Owner of Establishment: _____

Legal Owner Address: _____

Operator of Establishment: _____

Certified Food Handler employed at facility as mandated by 410 I.A.C. 7-22:

Name of employee _____

Type of Certification (these are the only three accredited by Indiana):

___ ServSafe ___ Certified Professional Food Manager ___ Food Safety Mgr. Certif.
Certification # on certificate: _____

Type of operation: ___ Restaurant ___ Full Service Grocery ___ Convenient Store
___ Other: _____

All operations must comply with the Indiana Retail Food Establishment Sanitation Requirements Title 410 IAC 7-24. Any renovation, remodeling, or change of operations in a food establishment must be approved by the Starke County Health Department. NO FOOD ESTABLISHMENTS ARE ALLOWED TO OPERATE WITHOUT A VALID CURRENT PERMIT.

SIGNATURE: _____ (PRINTED)
(WRITTEN) _____ DATE: _____
TITLE: _____

THE 2011 PERMIT FEE IS: HIGH RISK \$100.00

MENU TYPES 2-5

LOW RISK \$70.00

MENU TYPE 1

Risk assessment based on menu type. See page 2 for Menu Type.

PERMITS CANNOT BE SOLD, ASSIGNED, LOANED or TRANSFERRED

Complete this form and mail to the address at the top of the page by 12-31-2010

MENU TYPE

1. Pre-packaged non-potentially hazardous foods. Limited preparation of non-potentially hazardous foods.

2. Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared to order and served immediately. Hot and cold holding of potentially hazardous foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 potentially hazardous foods.

3. Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Advanced preparation for next day service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.

4. Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of potentially hazardous foods. A variety of processes require hot and cold holding of potentially hazardous food. Food processes include advanced preparation for next day service. Category would also include those facilities whose service population is highly susceptible.

5. Extensive handling of raw ingredients. Food processing at the retail level, e.g. smoking and curing; reduced oxygen packaging for extended shelf life.