

HEALTH LICENSE APPLICATION

TOWNSHIP OF RIDLEY

100 E. MacDade Boulevard
Folsom, Pennsylvania 19033-2511
Phone: 610-534-4803 - Fax: 610-534-2545

FACILITY INFORMATION

Name of Facility: _____

Facility Address: _____

Phone #: _____ E-mail: _____

Mailing Address (*If Other Than Above*):

Name: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Phone #: _____ E-mail: _____

RESPONSIBLE OFFICIAL AT THE FOOD FACILITY (*If Not The Owner*)

NAME AND TITLE: _____

CONSTRUCTION/STRUCTURAL INFORMATION

- NEW CONSTRUCTION NO CONSTRUCTION OR CHANGES TO THE EXISTING FACILITY
- MAJOR REMODEL OF AN EXISTING FACILITY MAJOR EQUIPMENT CHANGE OR ADDITION
- MINOR CONSTRUCTION

ALL CONSTRUCTION AND FINISH COAT CHANGES MUST BE ADDRESSED ON YOUR PLANS OR DRAWINGS. THIS WOULD APPLY TO YOUR GENERAL STRUCTURE AND FLOORS, WALLS AND CEILING MATERIALS. AESTHETIC CHANGES, SUCH AS PAINTING, CARPET CHANGES, AND DECORATION CHANGES NEED NOT BE ADDRESSED.

PURPOSE OF THE APPLICATION

Please Select:

New Food Facility

New Construction of a Food facility

A new food business (in an existing physical structure not previously a food business)

Opening a food business that has been non-operational for more than 3 months

Currently operating (within the prior 3 months) and licensed food facility in which there will be a significant menu or food service style change.

Change of Ownership

A currently operating food business that will have new ownership but generally the same menu type and food service style, if the facility has been actively licensed and has been operational within the last 3 months. If not, select New Food Business above.

Remodel/Change to an Existing Operating Facility

A currently licensed and active food facility that is remodeling (non-aesthetic) part or all of the facility or is significantly changing food service style or processing methods.

TYPE OF SERVICE

(Check all that Apply)

Retail Grocery Store Farm Market Stand (Immediate Consumption Foods)

Dine-In Food Service Take-Out Food Service Catering Convenience Store

Mobile Facility Church/Fire Hall/Non-Profit Bar / Club On-the-Farm Retail Store

Salvage Food Organized Camp School Frozen Dessert

Other, Describe: _____

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EMPLOYEE INFORMATION

Do you have a Certified Food Handler on Staff? YES NO Exempt (Non-Profit) or other exempt facility

If YES: Please attach a copy of your National Certificate

If NO: Do you have a Person-In-Charge enrolled in Food Safety Training? YES NO

If YES, Name, Date, and Location of Course: _____

Do you have an employee Health Policy? YES NO

FACILITY OPENING

Anticipated date of opening and/or ownership settlement of the facility and/or remodeling completed. _____

PROJECTED CAPACITY

Number of seats= _____ (Include inside and outside seating. Mark "0" if no seating provided)

Patron served daily (Projected) = _____

REFUSE

(Check all that apply & complete fully)

The food facility refuse collector is: _____ *(Company Name)*

List any other refuse / waste collection companies (ex: grease collection) _____

I certify that the Township of Ridley Health Officer shall have the authority to enter areas covered by such license at any reasonable hour to enforce the provisions of the code(s) applicable to such license.

Signature of Owner or Authorized Agent

Date: _____

Print Name Signed Above

OTHER IMPORTANT FOOD SAFETY INFORMATION FOR REVIEW

Food Safety and Handling:

- A. All potentially hazardous foods shall be kept out of the temperature danger zone (41° F to 135° F). They must be kept cold or hot.
- B. Ready-to-Eat animal-derived foods must be cooked or reheated to the proper temperatures, unless a consumer advisory is provided.
- I. 145°F or eggs, fish, beef, pork
 - II. 155°F for ground meats
 - III. 165°F for poultry and stuffed meats
 - IV. 165°F for reheating cooked foods for hot holding
- C. All food shall be protected at all times from environmental and other sources of cross contamination.
- D. Proper warewashing includes 3 steps: wash, rinse, and sanitize. Sanitizing food equipment is a risk factor violation if not accomplished correctly.
- E. All unpackaged food shall be protected from direct consumer handling at all times until purchased. Self-service of ready-to eat foods shall have appropriate protection such as sneeze-guards I display covers and appropriate dispensing utensils.
- F. **No bare hand contact is allowed on any ready to eat foods.** Gloves or utensils, such as spatulas or hand papers, must be used.
- G. Good personal hygiene and proper handwashing are essential.