Office Use Only: ID #	Date Issued	Exp. Date	C#	Amount Rec.

STATE OF MAINE HEALTH INSPECTION PROGRAM LICENSE APPLICATION FOR - DELEGATED MUNICIPALITY EATING AND LODGING

_	Applicant Information	
	Establishment Name:	
	Location of Business, E-911 Address:	Town/City, Zip Code:
	Mailing Address; Town/City, Zip Code:	
	Business Telephone:	Business E-mail:
	Contact Person's Name:	Contact Phone #:
		Contact E-mail:
	NOT BE REVIEWED AND WILL BE RETURNED IS PERFORMED AND A LICENSE IS ISSUED.	RECEIPT OF A <u>COMPLETED</u> APPLICATION. INCOMPLETE APPLICATIONS WILL FOR COMPLETION. IT'S ILLEGAL TO OPERATE UNTIL AN INSPECTION
1.	Licensing Information:	
	ID#	nsed by the Health Inspection Program. If so, provide H.I.P. License EST sed by the Department of Agriculture, Conservation and Forestry (DACF). If
2.	Business Information:	
	Please check one: Corporation/LLC	C □ Individual □ Partnership □ Association □ Other
	Corporation, Association, Partnership	o or LLC Name:
	Owner(s) Name:	
	Owner(s) Mailing Address:	
	My business corporation is in good stand ☐ Yes ☐ No	ding with the Secretary of State and all State Licensing Boards.
	Planned Opening Date:application)	(Allow at least 30 days following your submission of a <i>completed</i>
	Duration of Operation: $\ \square$ Year-round $\ \square$	Seasonal: Opening Date Closing Date
	Name of Temporary Event	Temporary: Dates of event to
	If you have a mobile unit are you going t page 2 for license types and fees**)	o be attending fairs and festivals? Yes No (**Please see
3.	Former Owner's Information, if applic	able:
	Former Owner's Name:	Former Business Name:
4.	Business Proposal:	
		proposing to \square remodel \square change ownership \square change use \square increase
	B. Describe the business:	

C.	If applicable, indicate the proposed number of:
	Seating: Indoor Dining Seats: **Outdoor Dining Seats: Vending Machines:
	Lodging: Rooms: Cottages:
	Pools/Spas: If you have a public pool or spa included in your establishment, please complete the License
	Application for Public Pools and Spas: HHF-640

5. License Type & Fees for Lewiston, Portland, and South Portland only:

Check (\checkmark) **ONLY ONE BOX** for your proposal:

MUNICIPAL EATING PLACE	CHECK HERE	FEES
Eating Place - Catering		\$60.00
Eating Place - Mobile		\$60.00
Eating Place - Mobile Stick-Built		\$60.00
Eating Place		\$60.00
Eating Place - Takeout		\$60.00
*Eating Place - Temporary		\$60.00
Eating Place-Limited Menu		\$60.00
Eating Place- School		\$60.00
Eating Place- School Catering		\$60.00
Eating Place- School Satellite		\$60.00
Eating Place- Commissary		\$60.00
Correctional Facility		\$60.00
MUNICIPAL LODGING		
Bed and Breakfast		\$60.00
Lodging		\$60.00
MUNICIPAL COMBINATION		
Eating & Catering		\$60.00
Eating & Lodging		\$60.00
MOBILE UNITS OPERATING OUTSIDE OF MUNICIPALITY		
Eating Place - Mobile		\$270.00

MISCELLANEOUS FEES	
Reprint License	\$25.00
Late Renewal within 30 days of license expiration date	\$25.00
Late Renewal more than 30 days after expiration date	\$100.00 for 1st offense + \$25 for first 30 days
Additional Inspection	\$100.00
Insufficient Funds	\$25.00
Nonprofit – No license required if fewer than 12 events/year	\$0.00

^{*}If operating an Eating Place – Temporary in the city of Portland: No State application for an Eating Place – Temporary is needed. Contact the City of Portland for a Temporary Food Service License application at 207-756-8365 or http://www.portlandmaine.gov/594/Food-Service-Inspections

A separate State issued Liquor License is required if you plan to sell or serve alcoholic beverages. You must follow Health Inspection Program License requirements to obtain and retain a Liquor License. For more information, go to Liquor Licensing and Compliance at www.maine.gov/dps/liqr/applying.html or at 207-624-7220. Additional licenses may also be required, including but not limited to a Municipal Victualer's License. Please contact your Town or City for more information.

^{**}For Fees and Septic review purposes, outdoor seating is only counted in total number of seats if there is inside seating and there are 30 or more outdoor seats, or there is wait staff service to the outdoor seats regardless of number of seats.

6. Dı	rinking Water:
A.	Does your water come from a city/town water supply? □ Yes □ No
	If yes, provide the name of the city/town water supplier to which you pay your water bill and skip to Item 7, Wastewater Disposal.
	<u>If no</u> , continue:
В.	Is or was your business regulated by the State Drinking Water Program as a public water system? ☐ Yes ☐ No ☐ Don't Know (If your business uses city/town water you are not a regulated public water system).
	If yes, provide your Public Water System ID #, check the boxes that apply in section "C." below and skip to Item 7, Wastewater Disposal.
	• If you checked Don't know , contact the Drinking Water Program at 207-287-2070 for assistance. If the Drinking Water Program provides you with PWSID #, enter it here:, check the boxes that apply in section "C." below and skip to Item 7, Wastewater Disposal.
	• If no, continue:
C.	Will your business serve tap water in any of the following forms? Check all which apply.
	 Cups/glasses of water. Drinks made on site (soda, lemonade, slush drinks, iced tea, juices, etc.). Ice made onsite. Drinking water fountain. Cups in the restroom or near any sink available to the public. Water used as an ingredient for uncooked foods made onsite. For example, instant gelatin desserts. Other, specify:
	 If you <u>did not</u> check any boxes above and your business was not a regulated public water system in the past, complete the water tests listed in E.1.a & b below and submit water test results with this application. <u>Skip</u> to Item 7, Wastewater Disposal, on the following page.
	If you <u>did</u> check any boxes above, continue.
D.	Indicate source, or potential source, of water $\ \square$ Drilled Well $\ \square$ Dug Well $\ \square$ Surface Water.
	If you checked "Dug Well" or "Surface Water" call the Drinking Water Program at 207-287-2070 and skip to Item 7, Wastewater Disposal.
E.	Is the drinking water well an existing well (already drilled?) □ Yes □ No
	<u>If No</u> , please STOP. Contact the Maine Drinking Water Program at 207-287-2070 for further instructions before drilling the well.
	If Yes, please provide the following:
	E.1 Water Test Results from a Certified Laboratory for the following tests:
	 a. Total Coliform bacteria, nitrate, and nitrite: samples must be taken within three months before the date this application is received.
	b. Fluoride, chloride, hardness, antimony, iron, pH, manganese, uranium, arsenic: samples must be taken within one year before the date this application is received. (Please ensure all tests are included on your water test report to ensure timely processing of your application.)

c. If there are underground fuel storage tanks within 1000 feet of the well, a volatile organics water test (VOC 524).

d. Additional sampling may be required if known contamination has occurred near the well.

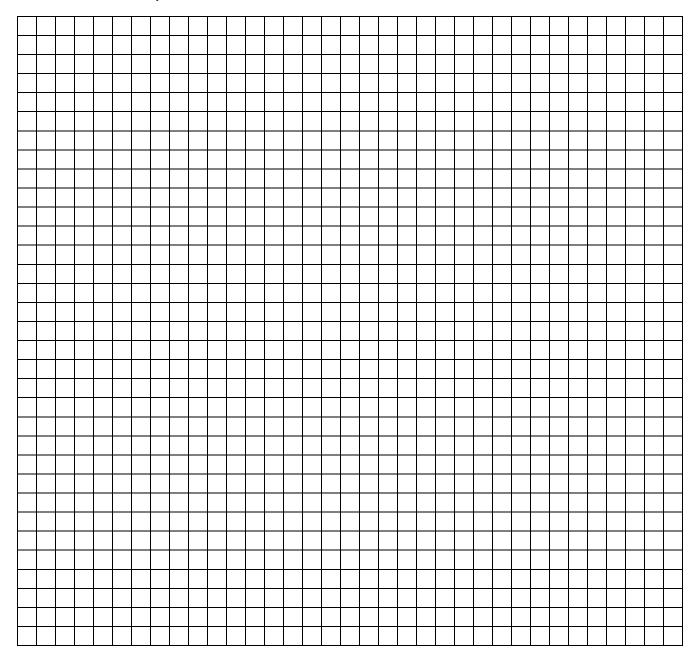
For a list of Certified Laboratories, see <u>www.medwp.com</u> or call the Maine Drinking Water Program at 207-287-2070.

E.2 A site plan (more detailed map of the well site)
E.3. Drilled well construction information (if known):
Depth ft. Length of casing ft. Yield gal/min.
E.4 A description of the major components in the water system:
Storage (type of tank and size):
Treatment (type, manufacturer):
Piping (type, above or below ground):
E.5 Distance from the well to the nearest point of all leachfields (septic systems) within 300 feet? (feet). If less than 300 feet, please STOP and contact the Drinking Water Program at 207-287-2070 before submitting this application.
E.6 Distance from the well to all underground storage tanks within 1000 feet?(feet). If less than 1000 feet, please STOP and contact the Drinking Water Program at 207-287-2070 before submitting this application.
E.7 Distance from the well to the nearest property line?(feet)
E.8 How much land is controlled and/or owned around the well? (acres)
If you qualify as a public water system (PWS), you will regulated by the Maine Drinking Water Program.
7. Wastewater Disposal:
Is wastewater disposed to an on-site wastewater disposal system, either proposed or existing? Ves No
If yes, you must complete the attached "Onsite Wastewater Disposal System – Local Review and Verification Form" (Appendix C) which requires your Local Plumbing Inspector to verify compliance with the Maine Subsurface Wastewate Disposal Rules, 10-144 CMR 241 (the Rules). The Local Plumbing Inspector must verify that either the existing subsurface wastewater disposal system has the capacity to accept the or that an expanded system has been designed and approved that meets applicable design requirements found in the Rules. Municipal records for your property should include copies of wastewater disposal system designs completed to date. If the municipality cannot locate a copy of the design(s) please contact DWP at 207-287-7690 to request a search of the State database of disposal system records.
Demonstration of adequate wastewater disposal system capacity for the use proposed is required prior to licensure by the Health Inspection Program.
Please visit our website for more information regarding wastewater disposal systems at www.mainepublichealth.gov/septic-systems or call us at 207-287-5689 if you have any questions.
<u>If no</u> , please provide the name of the city, town or utility district to which you pay your sewer bill, or a copy of an overboard discharge license issued by the Maine Department of Environmental Protection.
Public Sewer Entity:
8. Menu:

Attach a copy of your menu, or a draft menu.

9. Kitchen or Food Preparation Area Plan:

Use this grid or a separate sheet of graph paper to draw a floor plan, or provide a floor plan prepared by a knowledgeable party, for eating place food preparation area(s)/kitchen(s). If the plan is not drawn to scale, the dimensions must be clearly labeled.



The floor plan should include the following items.

Sinks:	Toilet Facilities:	Refrigeration:	Facilities:
1. Hand Washing	1. Toilets	1. Walk-in Coolers	Food Preparation Areas
2. Ware Washing	2. Sinks	2. Walk-in Freezers	2. Food Storage Areas
3. Utility	3. Urinals	3. Freestanding Coolers	3. Trash/Refuse/Redemption Areas
4. Food Prep	4. Other	4. Freestanding Freezers	4. Dining Areas
5. Dipper Wells		5. Ice Maker	5. Equipment/Counters/Seats/Tables

6. Other	6.	Other	6. Dry Storage/All Other Storage

10. Eating Place Business Review:

Complete the table below by filling in the blanks, and placing a check mark or number where appropriate.

COLD STORAGE PROPOSED OPERATING HOURS SERVICE PROVIDED				D	
Walk in Cooler	Cundow.	Δ N.4./ΓΩΝ.4	0.N.4/D.N.4	Take out	
Walk-in Cooler	Sunday:	AM/PM	AM/PM	Take-out	
Reach-in Refrigerator	Monday:	AM/PM	AM/PM	Buffet	
Closed Display Refrigerator	Tuesday:	AM/PM	AM/PM	Sit-Down	
Open Display Refrigerator	Wednesday:	AM/PM	AM/PM	Delivery	
Refrigerated Buffet Unit	Thursday:	AM/PM	AM/PM	Window	
Beverage Cooler	Friday:	AM/PM	AM/PM	Catering	
Refrigerated Food Prep.				Single Service	
Unit	Saturday:	AM/PM	AM/PM	Tableware	
Rapid Pull-down					
Refrigerator	WITOUEN E	NUMBERIT & OILUGO (M (TOU 57 54 0U ITIS	
Walk-in Freezer		QUIPMENT & SINKS (I	Numbers)	TOILET FACILITIES	5
Reach-in Freezer	Ice Machine(s)	a) with 2 basins		Number of Fixtures:	_
Closed Display Freezer	Ware washing Sink(Men's Bathroom Toilets	_
Open Display Freezer Freezer Buffet Unit	Ware washing Sink(Urinals	_
Other	Utility Sink(s)	S)		Sinks	
Other	Food Prep Sink(s)			Siliks	_
	Ware washing Mach	ino(c)		Women's Bathroom	
Metal Shelves	Microwave(s)	1116(5)		Toilets	-
Wooden Shelves	Hot Holding			Tollets	_
Plastic Shelves	Oven(s)			Sinks	
Cabinets	Other		Cirillo	_	
Bins (food grade)				Employee Bathroom	
Barrels (food grade)	ME	ALS BEING SERVED		Toilets	
Bulk				Urinals	
Pallets	Please check all that apply Sinks		Sinks		
Other					
	□ Breakfast □ Lunch		Other (describe)		
□ Supper					
CERTIFIED FOOD PROTECTION	N MANAGER(S) See bel	ow.			
Name:	Certificate	Date:			
Name:	Certificate Date:				
Name:	Certificate	Date:			
Name:	Certificate	Date:			
IMPORTANT: In order to complete your application, you <u>MUST</u> submit a valid copy of your Certified Food Protection Manager with your application for new establishments, or change of ownership. Contact the Health Inspection Program at 207-287-5671 for more information. Go to www.maine.gov/healthinspection for a list of CFPM courses. Provide a copy of a CFPM certificate for each certified person.					

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11.	Signature:
	I,, Owner/Operator of the business, hereby state that this PLEASE PRINT NAME CLEARLY application is accurate to the best of my knowledge. I further stipulate that I am aware that deliberate falsification of the information herein shall be sufficient cause for denial of a license to operate the business. Discovery of deliberate falsification of information on this application after a license is issued may subject the individual to penalties, fines and other sanctions authorized by licensing statutes and rules, as well as the imposition of any other penalties, fines and sanctions provided by law.
	Applicant's Signature Date of Signature
	THERE IS A 30 DAY REVIEW PERIOD AFTER RECEIPT OF A <u>COMPLETED</u> APPLICATION. INCOMPLETE APPLICATIONS WILL NOT BE REVIEWED AND WILL BE RETURNED FOR COMPLETION. A BUSINESS MUST NOT OPERATE UNTIL AN INSPECTION IS PERFORMED AND A LICENSE IS ISSUED.
	PLEASE MAIL TO: HEALTH INSPECTION PROGRAM 286 WATER STREET 3rd FLOOR AUGUSTA ME 04333-0011

Please refer to the License Type & Fees for specific fees for various licenses on page 2

MAKE CHECK OR MONEY ORDER PAYABLE TO: TREASURER, STATE OF MAINE (Fees are non-refundable.)

If you have questions, please call the Health Inspection Program at 207-287-5671.

We wish you remarkable success in your business!

Appendix C Onsite Wastewater Disposal System - Local Review and Verification Form

This form is to be used by Health Inspection Program license applicants to demonstrate that their facility has adequate **wastewater disposal** system capacity for the use proposed. This form must be presented to the Local Plumbing Inspector of the municipality where the facility is located for review and approval of wastewater disposal system capacity.

Please include this completed form with your license application.

Health Inspection Program Onsite Wastewater Disposal System Local Review and Approval Form HHE-602 Appendix C

To be completed by the Owner/Applicant	Date:
Facility Name:	
Facility Physical Address:	
Facility: [] Owner []Operator:	
Telephone:	E-Mail
Mailing Address if different from address above:	
□ change □ change in use □ increased use 2. Please describe the proposed use or propose a. Prior use as licensed:	win office verity that he/she has reviewed your proposal and has determined as the capacity required for your proposal; or, B) you have had a new or stalled and inspected that will meet the requirements for proper wastewater system design flows by more than 25%, including prior unapproved ansion or change of ownership as required in Section 9 of the Maine by the Local Plumbing Inspector:
	er of indoor/outdoor seats, rooms, campers and/or sites
	OUTROOMSCOTTAGESYOUTH CAMP CAMPERSYOUTH CAMP
(To request a record search for difficult to	o find permits please visit www.mainepublichealth.gov/septic-systems)
for the proposed use or the applicant has submitte	, the undersigned, have reviewed the proposal for the subject by an existing wastewater disposal system that meets the design requirements an application for an expanded system design (and installation if required the design requirements of the Rules and any relevant local ordinances for

LPI Signature	D . 4 .	
L PI Signamire	Date	1
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