Office Use Only: ID#	Assigned Inspector	Check#	Amount

STATE OF MAINE HEALTH INSPECTION PROGRAM

LICENSE APPLICATION FOR <u>EP-MOBILE, EP-MOBILE STICK BUILT AND EP-TEMPORARY</u> Applicant Information

int iniormation	
ame:	
ailing Address; Town/City, 2	Zip Code:
elephone:	Contact E-mail:
ontact Name:	Contact Phone #:
store all food in your mobile	*A Mobile Base Kitchen license is required in addition to your mobile unit license if you e unit. If you do not hold a license for the Mobile Base kitchen, you will need your own license Application (HHE-602) for an inspection and approval of the mobile base kitchen.
ase Kitchen Name:	ID#
cation: Applicant must pr	rovide name and location of fair, festival, or temporary event.
	Physical Address:
	primary location or the first event with location you plan to operate. <u>If applicable,</u> cations where you plan to operate.
Address:	or
	EIPT OF A <u>COMPLETED</u> APPLICATION. INCOMPLETE APPLICATIONS WILL OR COMPLETION. IT IS ILLEGAL TO OPERATE UNTIL A LICENSE IS ISSUED.
tly □ was previously licen #	I. Insed by the Health Inspection Program (HIP). If so, provide HIP License EST ID# sed by the Department of Agriculture, Conservation & Forestry (DACF). If so, provide Corporation/LLC Individual Partnership Association Other
No	ding with the Secretary of State and all State Licensing Boards. (Allow at least 30 days following your submission of a <i>completed</i>
peration: □ Temporary □ Y	ear-round □ Seasonal: Opening Date: Closing Date:
r's Information, if applica	ıble:
r's Name:	Former Business Name:
	ailing Address; Town/City, allephone: Intact Name:

4. Business Proposal:

A. Check all boxes that apply: Are you proposing to	\square remodel \square change ownership \square change use \square increased use \square	or □ other?
Specify:		
B. Describe the business:		

5. License Type & Fees:

Refer to the following explanations when selecting a license type(s) from the table below:

Eating Place – Mobile means a mobile vehicle designed and constructed to transport, prepare, sell, or serve food at several sites and is capable of being moved from its serving site at any time. This type of establishment is a self-contained food service operation, located in a vehicle or a movable stand on wheels.

If a mobile unit is not capable of supporting the preparation of all food items and/or proper ware washing, the unit is not self-sufficient, and the operator will be required to conduct these operations in their own licensed mobile base kitchen. In addition to this application.

Eating Place- Mobile Base Kitchen –means a commercial kitchen licensed by the owner of an eating place-mobile or eating place-mobile stick built (i.e., mobile units) for food preparation, storage and/or ware-washing that cannot be conducted within the mobile unit due to insufficient equipment and/or space. **Please complete application form HHE-602 if you need to license a Mobile Base Kitchen.**

Eating Place – Mobile Stick Built means food service equipment that may be assembled and disassembled for storage or transportation and may only operate at a fixed location for the duration of an approved community event (e.g. fairs, festivals, farm markets, etc.).

Eating Place – Temporary means an eating place or establishment that operates at a fixed location, for a period not exceeding 14 consecutive days, in conjunction with a single community event.

For more information please refer to our Mobile Guidance Document: https://www.maine.gov/dhhs/mecdc/environmental-health/el/site-files/forms/Mobile%20Guidance%20Document.pdf

Check (\Box) the appropriate box for your proposal:

EATING	CHECK HERE	FEES
Eating Place - Mobile		\$270.00
Eating Place - Mobile Stick Built		\$270.00
Eating Place - Temporary 1 - 4 Days		\$130.00
Eating Place - Temporary 5 -14 Days		\$205.00

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	
	\$200.00 for 2 nd consecutive offense + \$25 for first 30 days	
Additional Inspection	\$100.00	
Insufficient Funds	\$25.00	
Nonprofit – No license required if fewer than 24 events/year	\$0.00	

Drink	ing Water:
1.	Drinking Water:
	ease note Sections 6 and 7 should be filled out completely as is relevant to your establishment. Incomplete plications will be returned to the sender.
A.	Does your water come from a public city/town water supply?
	☐ Yes , provide the name of the city/town water supplier to which you pay your water bill Then, skip to #7 Wastewater Disposal.
	 No, please indicate private source or potential source of water: □ Drilled Well □ Surface Water □ Dug Well
	 B. Is or was your business regulated by the State Drinking Water Program as a public water system? 1. Yes, provide your Public Water System ID#, answer question 6C. and skip to #7 Wastewater Disposal.
	2. If no or unsure, please contact the Maine Drinking Water Program at 207-287-2070 and continue:
C.	Will your business serve tap water in any of the following forms? Check all which apply. If you checked "Yes" to any of the questions below, and are not served by public water, you will be regulated by the Maine Drinking Water Program and should contact them at 207-287-2070.
	☐ 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.
	\square Water is used as an ingredient for uncooked foods made onsite. For example, instant gelatin desserts.
	☐ Other, specify:
	D. Are you applying for a change of ownership? ☐ If Yes , please provide the following water test results from a certified Laboratory for the following tests:
	Nitrate, Nitrite, Total Coliform Samples must be taken within the last 3 months before the date this application is received.
	☐ If No , please provide the following water test results from a certified Laboratory for the following tests:
	Nitrate, Nitrite, Total Coliform Samples must be taken within the last 3 months before the date this application is received.

6.

For a list of Certified Laboratories, see $\underline{www.medwp.com}$ or call the Maine Drinking Water Program at 207-287-2070.

received.

Antimony, Arsenic, Chloride, Fluoride, Hardness, Iron,

Manganese, pH, Uranium

(Please ensure all tests are included on your water test report to ensure timely processing of your application.)

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

Samples must be taken within one year

before the date this application is

Certified Laboratories, see www.medwp.com or call the Maine Drinking Water Program at 207-287-2070.
G. A site plan (more detailed map of the well site)
H Drilled well construction information (if known):
Depthft. Length of casingft. Yieldgal/min.
I. 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):
(feet). If less than 300 feet, please stop and contact the Drinking Water Program at 207-287-2070 before submitting this application. K. 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. L. Distance from the well to the nearest property line?(feet)
M. How much land is controlled and/or owned around the well?(acres)
If you qualify as a public water system (PWS), you will be assessed a fee by the Maine Drinking Water Program on July 1 st of each year.
7. Wastewater Disposal:
Where do you plan to dispose of your wastewater?
If wastewater is disposed to a <u>private</u> on-site wastewater disposal system you must complete the attached "Onsite Wastewater Disposal System – Local Review and Verification Form" (Appendix C) and have your Local Plumbing Inspector verify compliance with the Maine Subsurface Wastewater Disposal Rules, 10-144 CMR 241 (the Rules). The Local Plumbing Inspector must verify that either the state of the subsurface wastewater Disposal Rules, 10-144 CMR 241 (the Rules).

If wastewater is disposed to a <u>private</u> on-site wastewater disposal system you must complete the attached "Onsite Wastewater Disposal System – Local Review and Verification Form" (Appendix C) and have your Local Plumbing Inspector verify compliance with the Maine Subsurface Wastewater 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 wastewater to be generated as required by the Rules 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 the Department 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.

Demonstration of adequate wastewater disposal system capacity for the use proposed is required prior to licensure by the Health Inspection Program.

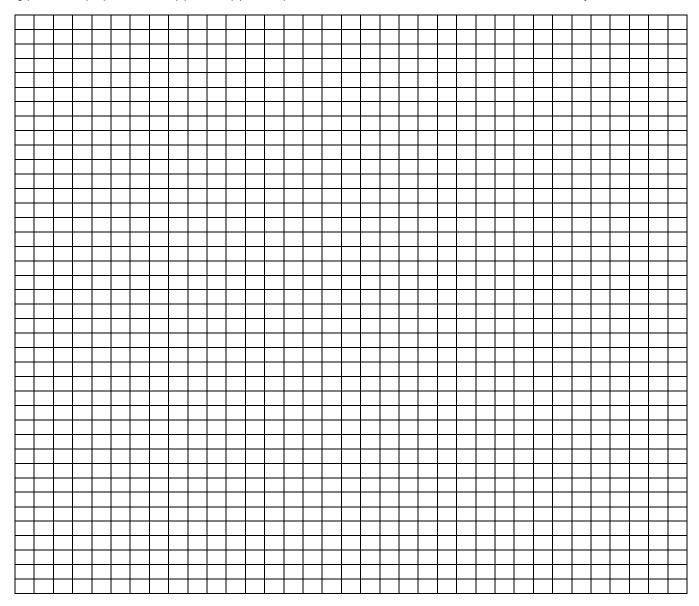
Please visit our website for more information regarding wastewater disposal systems at www.mainepublichealth.gov/septic-systems or call us at 207-287-5689 if you have any questions.

8. Menu:

Attach a copy of your menu, or a draft menu

9: Mobile Unit or Temporary Establishment Floor 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: Refrigeration: Facilities:

1. Hand Washing	Freestanding Coolers	1. Food Preparation Areas
2. Ware Washing	Freestanding Freezers	2. Storage Areas
3. Food Prep	3. Other	3. Equipment/Counters

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	#	KITCHEN EQUIPMENT & SINKS	#
Reach-in Refrigerator(s)		Ware washing sink with 3 basins	
Beverage Cooler (s)		Ware washing sink with 2 basins	
Prep Cooler(s)		Hand washing sink	
Reach-in Freezer(s)		Microwave(s)	
Other (specify)		Hot Holding Unit(s)	
		Oven(s)	
Other (specify)			
Meals Served (please select all that apply) □ Breakfast □ Lunch □Supper			

CERTIFIED FOOD PROTECTION MANAGER(S) See below.			
Name:	Certificate Date:		
Name:	Certificate Date:		
Protection Manager certifice Health Inspection Program	omplete your application, you MUST submit a valid copy of your Certified Food cate with your application for new establishments or change of ownership. Contact the at 207-287-5671 for more information. Go to www.maine.gov/healthinspection for a list a copy of a CFPM certificate for each certified person.		

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 are 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 PROCESSED AND WILL BE RETURNED FOR COMPLETION. IT IS ILLEGAL TO 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 email us at <u>HipLicensing.DHHS@maine.gov</u>

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-637 Appendix C

To be completed by the Owner/Ap	<u>plicant</u>	Date:
Facility Name:		
Facility Physical Address:		
Facility: [] Owner []Operator:_		
Telephone:	E-Mail	
Mailing Address if different from a	ddress above:	
☐ change ☐ change in use 2. Please describe the propose	☐ increased use or ☐ other? Spe	ing use for this property:
a. Prior use as license	d:d: d" or "not previously licensed")	(for example, "a takeout with no seats", "a
seat restaurant", "a 30-	-unit motel" or "no change in use").
	ne establishment (please circle)?	
		nat he/she has reviewed your proposal and has determined
		equired for your proposal; or B) you have had a new or
		ed that will meet the requirements for proper wastewater
		ows by more than 25%, including prior unapproved
		of ownership as required in Section 9 of the Maine
Subsurface Wastewater Disposal 1	Rules.	
To be	annlated by the Level	Dlumbing Inspectors
	completed by the Local	
WIANDATOKY: LPT piease w SEATS-IN	SEATS-OUT ROOMS	tdoor seats, rooms, campers and/or sites COTTAGES
		COTTAGES MPERSYOUTH CAMP STAFF
		harge System for wastewater disposal, contact DEP
Compliance staff: https://w	www.maine.gov/den/water/wd/OBD/	(index.html) # Gallons Licensed to Discharge
Compilative statis interprise	waren war obbi	machinem) # Gunons Election to Bischarge
(To request a record search	ch for difficult to find permits plea	se visit www.mainepublichealth.gov/septic-systems)
I.	. the u	undersigned, have reviewed the proposal for the subject
property and find that the property	is either served by an existing wast	indersigned, have reviewed the proposal for the subject ewater disposal system that meets the design requirements
for the proposed use or the applica	ant has submitted an application for	or an expanded system design (and installation if required
		ements of the Rules and any relevant local ordinances for
the proposed use.	Ξ.	-
T DY CL		.
LPI Signature		<u>Date</u>