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 #:
	THERE IS A 30 DAY REVIEW PERIOD AFTER NOT BE PROCESSED AND WILL BE RETURN IS PERFORMED AND A LICENSE IS ISSUED.	Contact E-mail: RECEIPT OF A COMPLETED APPLICATION. INCOMPLETE APPLICATIONS WILL RED FOR COMPLETION. IT IS ILLEGAL TO OPERATE UNTIL AN INSPECTION
1.	Licensing Information:	
	ID#	ensed by the Health Inspection Program. If so, provide H.I.P. License EST nsed by the Department of Agriculture, Conservation and Forestry (DACF). If
2.	Business Information:	
	Please check one: Corporation/LL	.C □ Individual □ Partnership □ Association □ Other
	Corporation, Association, Partnersh	ip or LLC Name:
	Owner(s) Name:	
	Owner(s) Mailing Address:	
	My business corporation is in good star ☐ Yes ☐ No	nding 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: ☐ Year-round ☐	Seasonal: Opening Date Closing Date
	Name of Temporary Event	Temporary: Dates of event to
	If you have a mobile unit are you going page 2 for license types and fees**)	to be attending fairs and festivals? Yes No (**Please see
3.	Former Owner's Information, if appli	cable:
	Former Owner's Name:	Former Business Name:
4.	Business Proposal:	
		proposing to remodel change ownership change use 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 p	pool or spa included in your	establishment, please complete the License
Application for Public Pools and	Spas: HHE-640.	

5. License Type & Fees for Lewiston, Portland, and South Portland only: (See Appendix A for Definition of Mobiles)

Check (✓) **ONLY ONE BOX** for your proposal:

MUNICIPAL EATING PLACE	CHECK HERE	FEES
Eating Place - Catering		\$100.00
Eating Place - Mobile		\$100.00
Eating Place - Mobile Stick-Built		\$100.00
Eating Place		\$100.00
Eating Place - Takeout		\$100.00
Eating Place -Mobile Base Kitchen		\$100.00
*Eating Place - Temporary		\$100.00
Eating Place-Limited Menu		\$100.00
A bar where food is served but has no kitchen, serves only pre-		
packaged foods or pre-packaged, precooked food to be heated prior to		
service. Eating Place- School		\$100.00
		\$100.00
Eating Place- School Catering Eating Place- School Satellite		\$100.00
Eating Place- School Satellite Eating Place- Commissary		\$100.00
Correctional Facility		\$100.00
MUNICIPAL LODGING		\$100.00
Bed and Breakfast		\$100.00
Lodging		\$100.00
MUNICIPAL COMBINATION		\$100.00
Eating & Catering		\$100.00
Eating & Caleing Eating & Lodging		\$100.00
MOBILE UNITS OPERATING OUTSIDE OF MUNICIPALITY		Ψ100.00
Eating Place - Mobile		\$270.00

MISCELLANEOUS FEES	
Reprint License	\$25.00
Late Renewal within 30 days of license expiration date	\$25.00
Late Renewal 30 days or more after expiration date	\$125.00
Additional Inspection	\$100.00
Insufficient Funds	\$25.00
Nonprofit – No license required if fewer than 24 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.

	king Water:					
	1. Drinking Water: Please note Sections 6 and 7 should be filled out completely as is relevant to your establishment. Incomplete					
	plications will be returned to the sender		our establishment. Incomplete			
A.	Does your water come from a public city/t	own water supply?				
		town water supplier to which you pay yo Then, skip to #7 Wastewater Di				
	No, please indicate private source□ Drilled Well□ Surface Water□ Dug Well	e or potential source of water:				
	B. Is or was your business regulated by th1. Yes, provide your Public Water Sysskip to #7 Wastewater Disposal.	e State Drinking Water Program as a pu tem ID#, answ				
	2. If no or unsure, please contact the M	Maine Drinking Water Program at 207-287	7-2070 and continue:			
C.	Will your business serve tap water in any of the questions below, and are not see Program and should contact them at 207-	erved by public water, you will be regulat	apply. If you checked "Yes" to ted by the Maine Drinking Water			
	☐ Cups/glasses of water.					
	☐ Drinks made on site (soda, lemonade	, slush drinks, iced tea, juices, etc.).				
	☐ Ice made onsite.					
	☐ Drinking water fountain.					
	\square Cups in the restroom or near any sink	available to the public.				
	\square Water is used as an ingredient for unc	cooked foods made onsite. For example,	, instant			
	gelatin desserts.					
	☐ Other, specify:					
	D. Are you applying for a change of owner If Yes , please provide the following w	ship? ater 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.					
	Antimony, Arsenic, Chloride, Fluoride, Hardness, Iron, Manganese, pH, Uranium Samples must be taken within one year before the date this application is received.					

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

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

Ε.	. If there are underground fuel storage tanks within 1000 feet of the well, a volatile organics water test (VOC 524) must also be done.
F.	Additional sampling may be required if known contamination has occurred near the well. For a list of Certified Laboratories, see www.medwp.com or call the Maine Drinking

Water Flogram at 207-2070.
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):
J. Distance from the well to the nearest point of all leach fields (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.
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 onJuly 1 st of each year.

7. Wastewater Disposal:

Is wastewater disposed to an on-site wastewater disposal system, either proposed or existing?

Yes
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 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 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) you may search here: https://apps.web.maine.gov/cgibin/online/mecdc/septicplans/index.pl

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.

If no, 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.

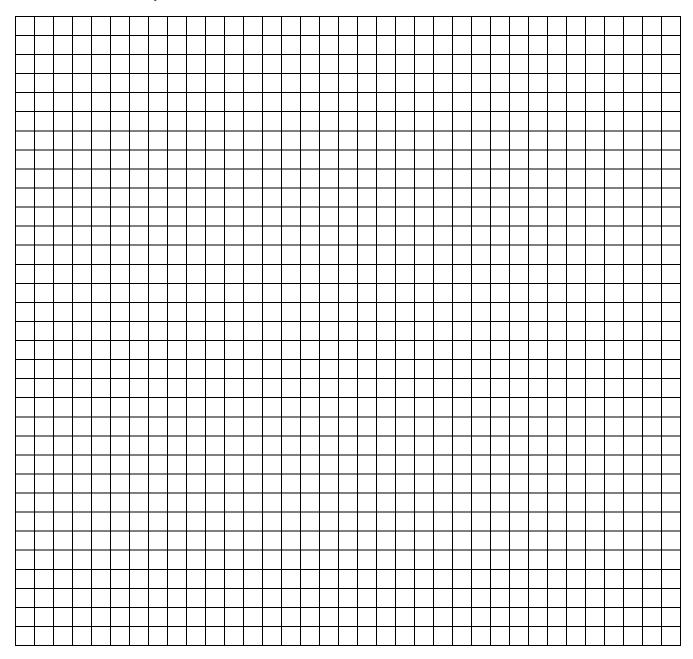
Public Sewer Entity:	
•	

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	1. 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	
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					
Walk-in Freezer	KITCHEN EC	QUIPMENT & SINKS	(Numbers)	TOILET FACILITIES	
Reach-in Freezer	Ice Machine(s)		,	Number of Fixtures:	
Closed Display Freezer	Ware washing Sink(s) with 3 basins		Men's Bathroom	
Open Display Freezer	Ware washing Sink(Toilets	
Freezer Buffet Unit	Hand washing Sink(Urinals	
Other	Utility Sink(s)	- /		Sinks	
	Food Prep Sink(s)				
	Ware washing Mach	ine(s)		Women's Bathroom	
Metal Shelves	Microwave(s)	\		Toilets	
Wooden Shelves	Hot Holding				
Plastic Shelves	Oven(s)		Sinks		
Cabinets	Other				
Bins (food grade)				Employee Bathroom	
Barrels (food grade)	MEALS BEING SERVED		Toilets		
Bulk			Urinals		
Pallets	Please check all that apply		Sinks		
Other					
	□ Br	eakfast 🗌 Lur	nch	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 cortificate 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 acknowledge 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 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.)

For more information, please refer to our rules http://www.maine.gov/sos/cec/rules/10/chaps10.htm
Ch. 200: Maine Food Code, Ch. 206: Rules Relating to Lodging Establishments

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

We wish you remarkable success in your business!

Appendix A

DEFINITIONS

Refer to the following explanations when selecting a license type from the table on page 2:

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, you will need to complete and submit the Eating and Lodging Application (HHE-602) for an inspection and approval of the mobile base kitchen.

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.

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

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/Applica	n <u>nt</u>	Date:
Facility Name:		
Facility Physical Address:		
Facility: [] Owner []Operator:		
Telephone:	E-Mail	
Mailing Address if different from address	ss above:	
□ change □ change in use □ ir 2. Please describe the proposed use a. Prior use as licensed:	ncreased use or other? Spee or proposed change in exist r "not previously licensed"); motel" or "no change in use" ablishment (please circle)? To at your town office verity that system has the capacity reesigned, installed and inspecter disposal system design from of expansion or change s.	(for example, "a take out with no seats", "a (List number of units for example, "40).
MANDATORY: LPI please write SEATS-INSEATS-INSEATS-INCAMPGROUND SITEOBD COMPLIANT (Y Compliance staff: https://www.i	in number of indoor/ou/ATS-OUTROOMS _ SYOUTH CAMP CA /N?) (If has an Overboard Disc maine.gov/dep/water/wd/OBD	tdoor seats, rooms, campers and/or sitesCOTTAGES AMPERSYOUTH CAMP STAFF charge System for wastewater disposal, contact DEP /index.html) # Gallons Licensed to Discharge
(10 request a record search for		se visit www.mainepublichealth.gov/septic-systems)
for the proposed use or the applicant ha	her served by an existing wast as submitted an application fo	andersigned, have reviewed the proposal for the subject ewater disposal system that meets the design requirements or an expanded system design (and installation if required ements of the Rules and any relevant local ordinances for
LPI Signature		Date