

Barton County Health Department

1301 E 12th Street

Lamar, MO 64759

Phone: 417-682-3363

Fax: 417-682-5548

Please check the appropriate box

- New Establishment
- Ownership Change
- Annual Renewal
- Exempt From Fees

*Fees are to accompany permit application

Application for a Permit to Operate a Food Service Establishment in Barton County Missouri

General Information

NAME OF ESTABLISHMENT:				MO TAX ID #:			
PHYSICAL ADDRESS:				BUSINESS TELEPHONE:			
MAILING ADDRESS:				FAX NUMBER:			
OWNER:				PERSON IN CHARGE:			
ESTABLISHMENT TYPE (Check all that apply) <input type="checkbox"/> Bakery <input type="checkbox"/> C. Store <input type="checkbox"/> Caterer <input type="checkbox"/> Deli <input type="checkbox"/> Tavern <input type="checkbox"/> Restaurant <input type="checkbox"/> School <input type="checkbox"/> Senior Center <input type="checkbox"/> Grocery Store <input type="checkbox"/> Other				Sewage Disposal <input type="checkbox"/> Public <input type="checkbox"/> Private		Water Supply <input type="checkbox"/> Community <input type="checkbox"/> Private	
Operating Days and Hours: (HH:MMam-HH:MMpm)	Sunday	Monday	Tuesday	Wednesday	Thursday	Friday	Saturday
TOTAL NUMBER OF EMPLOYEES:	ESTIMATED SQUARE FOOT OF ESTABLISHMENT:						
OTHER LICENSES THAT APPLY TO THIS ESTABLISHMENT:							

Ownership / Corporation Information

OWNER / CORPORATION NAME:	
ADDRESS OF OWNER / CORPORATION:	CONTACT PERSON:
CONTACT NUMBER:	E-MAIL ADDRESS:

Authority Statement

I certify that the information supplied in this application is complete and is true to the best of my knowledge and I understand that any misstatement or omission of fact will render this application and any permit issued invalid.

I am familiar with the contents of the Barton County Food Service Sanitation Ordinance as well as the current Missouri food code and understand that my food service permit may be suspended or revoked by the Barton County Health Department for failure to comply with the provisions of the ordinance.

If approved, I understand that food establishment permits may not be transferred from one person to another person, from one location to another location, or from one type of operation to another type of operation.

All applicants that sign the application must have legal authority from the food establishment.

By signing this application, the applicant agrees to have read and understood the General Requirements for Barton County Food Establishments and is willing to comply with these requirements.

SIGNATURE OF APPLICANT:	TITLE:
DATE: (Note: Please return this application to the Barton County Health Department no later than Dec. 31 of this year)	

Office Use Only

Date Received:	Fee Collected:	Check #	Permit Granted (Y or N)
Signature of Authority:		Date:	

AN EQUAL OPPORTUNITY/AFFIRMATIVE ACTION EMPLOYER. Services provided on a nondiscriminatory basis

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General Requirement for Barton County Food Establishments

1. Fill out food service application.
2. Pay appropriate fee.
3. Provide a component PERSON IN CHARGE during all hours of operation. (New establishments must provide documentation that the PERSON IN CHARGE has a thorough understanding of food safety and is certified by the Barton County Health Department or another accredited program in food safety).
4. All food items must come from an approved source.
5. The water supply shall be adequate, of safe, sanitary quality from an approved source. The water supply system must be constructed, protected, operated, and maintained in accordance with applicable laws and regulations.
6. Hot and cold running water under pressure shall be provided in all areas where food is prepared, where equipment and utensils are washed, and where restroom facilities and sinks are installed.
7. Sewage disposal system shall be constructed, operated, and maintained in accordance with applicable laws and regulations.
8. Plumbing shall be so sized and installed and maintained as to carry adequate quantities of water to required locations throughout the establishment as to prevent contamination of the water supply and to properly convey sewage and liquid wastes from the establishment to the municipal (community) sewer or onsite system and so that it does not constitute a source of contamination of food, equipment, utensils, or create an unsanitary condition or nuisance.
9. Hand washing facilities shall be provided and conveniently located for employees. Hand sinks shall be located within the area where food is prepared. At least one utility sink (mop) or curbed cleaning facility with a floor drain shall be provided and used for the cleaning of mops or similar wet floor cleaning tools and for the disposal of mop water or similar liquid wastes.
10. Floors, walls, and ceiling shall be constructed of smooth easily cleanable material. Floors, which are subject to food spoilage and soiling, should be finished as to facilitate washing and to prevent absorption of grease or other organic material. Where floors are subjected to fluid waste, properly installed floor drains are necessary to carry away the liquid promptly, thereby preventing a hazard or nuisance.
11. Lighting shall be provided in all areas where food is stored, prepared, and served to ensure adequate safety for employees and proper visibility. Shielding to protect against broken glass falling onto food shall be provided for all artificial lighting fixtures located over, by or within food storage, preparation, service, and display facilities and where utensils and equipment are cleaned and stored. Infrared or other heat lamps shall be protected against breakage by a shield surrounding and extending beyond the bulb, leaving only the face of the bulb exposed.
12. All equipment and utensils shall be so designed and of such material and workmanship as to be smooth, easily cleanable, and durable and shall be in good repair.
13. A three-compartment stainless sink shall be provided and used wherever washing and sanitizing of equipment or utensils is conducted manually.
14. Sinks used for manual washing and sanitizing operations shall be of adequate length, width, and depth to permit the complete immersion of the equipment and each compartment of such sinks shall be supplied with hot and cold running water.
15. Drain boards or easily movable dish tables of adequate size shall be provided for proper handling of soiled utensils prior to washing and for cleaned utensils following sanitizing and shall be located as to not interfere with the proper use of the dishwashing facilities.
16. Vermin are not allowed on premises. Effective measures to minimize the presence of rodents, flies, roaches, and other vermin shall be taken.
17. All rooms in which food is prepared or served or utensils are washed, dressing or locker rooms, restrooms, garbage and rubbish areas shall be well ventilated.
18. All parts of the establishment and its premises shall be kept neat, clean, and free of litter and rubbish.
19. All garbage and rubbish containing food waste shall, prior to disposal, be kept in leak proof, non-absorbent containers which shall be kept covered with tight-fitting lids when filled, stored, or not in continuous use.
20. Adequate and sanitary restroom facilities are required. They must have self-closing doors and covered trash receptacles.