

RETAIL FOOD ESTABLISHMENT APPLICATION & PERMIT DOCUMENT

Bureau of Environmental Health Services Division of Food Protection & Rabies Prevention

Application must be complete and legible. Any missing information will result in delays in processing this application. Any section that requires additional space or documentation shall be included as an attachment in the 8.5" X 11" format and be labeled to identify the appropriate section (3-302.14(A)(1)). Throughout this document, applicable sections from Regulation 61-25 - Regulation 61-25, as well as many fact sheets and other useful documents, are available at www.scattle-gov/food.

Establishment Name JUS FOOD Truck			
Establishment Address 12500 Main St. (Comr	nissary Address) City	Cola	Zip 29068
Phone 803-555-5575 E-mail Ac	dmin@jcfoodtruck.com	Cou	
List Hours of Operation:S Closed M 11am	-3pm T 11am-3pm W 11		3pmF 11am-3pmSa 11am-8pm
Permit Holder(s)/ Owner(s) Jonathan Clark			
24-hour Emergency Contact Number(s) 803-555	-5551		
Billing Address (if different from above) 125 Wa	lnut St.		
City Cola	State SC		Zip 29068
Phone 803-555-5577 Mobile 803-555-		n@jcfoodtruck.com	Σ.Ι.Ρ
Type of Ownership (check one): Individual			oration Non-Profit Organization
If different from the owner, provide the following: Christian Mowrer			
24-hour Emergency Contact Number(s):803-555	5-5579		
1. Certified Food Protection Manager(s) (Not rec (2-102.12, 2-102.20, 8-302.14(A)(10)) Name(s) Christian Mowrer	uired for Mobile Pushcarts)		Copy of Certification Attached
Certification Date 3/26/2015	Expiration Date	e 3/26/2020	
Course Taken Serve Safe Foods	Institution Sa	ndhills University	
2. Written Employee Health Policy (2-201.11, 2-201.12)			Document(s) Attached
3. Permit and Contents of Application (8-302.14, 8-303)			
New, Converted, or Remodeled Facility Change of Ownership Please complete D-17 6 instead	¥1.		terials and Finish Schedule Attached
4. Type of Retail Food Establishment (check all t	hat apply)		
Restaurant/Convenience Store Institution	Sushi preparation onsite		
Grocery Store: (check only those areas to be communicated in the communication of the communi		Produce Sushi	i Other Document(s) Attached Document(s) Attached
Immediate Outdoor Cooking (9-6) Barbecue Pit/Pit-Cooking Room Construction () 7)		Document(s) Attached
Please complete D-1717 instead of this fo		ice Establishments (9-8)	Document(s) Attached Community Festivals (9-9)
Special Pror	notions (9-10), Farmers Market	& Seasonal Series (9-11))

5. Menu or List of Foods to be Served (8-302.14(A)(2))		Document(s) Attached
6. Consumer Advisory (3-603)	Not Applicable	Onsite Location
7. Special Process Variance Requested (3-401.11(D)(4), 3-404.11, 3-502.11, 3-502.12, 8-103.	Not Applicable 10(A,C), 8-103.11, 3-201, 8-302.14(A)(4))	Document(s) Attached
8. Water Supply (5-101.11, 8-302.14(A)(5))	Provider City of Cola	- Filled at Commissary
9. Sewage Disposal (5-403.11, 8-302.14(A)(6))	Provider City of Cola	a- Emptied at Commissary
10. Refuse Contractor(s) (5-501, 5-502)	Refuse(Trash) Contractor Waste Extraction	Grease Disposal Contractor
11. Grease Trap(s) (5-402.12(A))	Not Required	Installed Location
12. Grease Interceptor(s) (5-402.12(B))	Not Required	Installed Location
13. Construction Variance(s) Requested (8-103.10(B), 8-103.11, 8-302.14(A)(4))	Not Applicable	Document(s) Attached
14.Mechanical Warewashing (List machines and check (4-204.113, 4-204.117, 4-204.119, 4-205.10, 4-301.13,	k all that apply) NSF/ANSI Certified (4302.13(B), 4501, 4-603.12)	Not Applicable
Sanitizing Method: Pre-rinse sink provided	Chemical OR Pre-wash cycle part of machine ope	Hot Water eration Tables
2. Manufacturer Sanitizing Method: Pre-rinse sink provided Drainboards	odel Number Chemical OR Pre-wash cypie part of machine oper Utensil Racks	Hot Water Tables
15. Manual Warewashing (check all that apply) (4-204.119, 4-205.10, 4-30 12, 4 20 13, 4-302.13)	4-605.15, <u>4-603.16</u>)	NSF/ANSI Certified
Temperature Measuring Device provided Drainboards	Clean In Place Utensil Racks	☐ Tables
16. Backflow Prevention Device: (check which equipm (5-207.13, 5-10, 4, 5-203.14, 5-203.15, 204.12) Warewasher Dipper Well Waste Fulper Rotisserie Oven Beverage Dispensers	Disposal Steam Table Steamer Pasta Cooker Water Chiller Proofer	☐ Scrapping Trough ☐ Combi-therm Oven ☐ Rack Oven

NSF/ANSI Certified

Document(s) Attached

(4-101, 4-202, 4-205.10, 4-301.11, 4-402, 8-302.14(A)(9))

Please list type, manufacturer and model number of cooking, heating, preparation, refrigeration, and cooling food equipment below. Listed equipment must meet NSF/ANSI, BISSC (or other accredited ANSI food equipment certification). For additional items, include an extra copy of this page and check "Document(s) Attached" above.

Туре	Manufacturer	Model Number	Location		
Hood	Green Aire	ABC 123	On Mobile Truck		
Flat Top Grill	Cleveban	ABC 123	On Mobile Truck		
Countertop Oven	Huban	ABC 123	On Mobile Truck		
Warming Cabinet	Huban	ABC 123	On Mobile Truck		
Under Counter Freezer	Huban	ABC 123	On Mobile Truck		
Reach in Refrigerator	Huban	ABC 123	On Mobile Truck		
Slicer	Huban	ABC 123	At Commissary		
Food Chopper	Huban	ABC 123	At Commissary		
Food Processor	Huban	ABC 123	At Commissary		
Walk in Cooler	Ameripak	ABC 123	At Commissary		
Walk in Freezer	Ameripak	ABC 123	At Commissary		
Coffee Maker	Buss	ABC/123	On Mobile Truck		
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DUEC 1760 (11/20:15)		III. MAA II HAR SAAAA AMAA AMAA AMAA AMAA AMAA AMAA A			

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18. Notes:								
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 Applicant shall be the c Food Establishment. 	wner of	the propose	ed Retail Fo	od Establish	ment or the pr	residing officer of the	e legal entity owning	the proposed Retail
2. To submit an application	n redue	st a nreone	rationaline	pection onto	obtain additio	and information con	staat vana la sal DIII	70-00-1
http://www.dhee.se.gov	/Home A	ndEnviror	ment DHE	Locations/	aptam addin	onal information, cor	itact your local DHI	EC office by visiting
3. Applicant shall submit facility (8-302.11) or w	a complithin fift	eted applicates (15) cal	ation for pe lendar days	rmit at least from the dat	thirty (30) ca e of the chang	alendar days before t ge of ownership (8-30	he date planned for $3.20(A)(1)(a)$.	opening of the new
1. Applicant must pay the	applicat	le sixty-do	llar (\$60) in	spection fee	at the time the	e completed applicati	ion has been submit	ted. (R. 61-37)
5. Applicant must request	the preo	perational i	nspection f	ourteen (14)	days prior to a	an inspection to issue	e a permit. (8-203.10))
, the undersigned, attest t	the acc	uracy of the	informatio	n provided in	this applicati	ion and I affirm that t	the retail food establ	ishment will comply
with SC DHEC Regulation upproved by the Department	n o 1-25. ent prior	to impleme	nd that chan entation and	ges in food p	reparation typ that I submit	oes, additions of equip a new application.	pment and/or structu	ıral changes must be
t is unlawful for a person	\						t, record, report, or i	form required by the
Should the facility fail to	adhere to	the require	ments of P	egulation 61	25 the normit	t to operate more he er	whicet to aufo	-44 ² 1
nclude civil peñaltaes pu	rsuant to	Section 44	I-1-150(B)	of the South	Carolina Coo	de of Laws and/or pe	ermit suspension/rev	it action, which may ocation pursuant to
Regulation 61-25, Retail I				Jonathar	Clork		40/40/0045	-
							12/13/2015	
Owner/Presiding Officer	ignat ure	e (8-302.13	(A))	Print Name			Submittal Date	
FOR OFFICE USE ONLY	Upc	late to Pre-l	Existing Per	rmit	Inspecti	ion Fee Received (8-3	302.13(D))	
Application complete					Reviewer _			
Pre-Operation Inspection					Reviewer_			
R.61-25 Permit Issuance	_				Reviewer _			· · · · · · · · · · · · · · · · · · ·
Process/Risk Category:	10	20	3 O	40	Permit #			

JC's Food Truck- Operations Plan (9-1(L)(8)(d))

- 1) Information about methods of cooking: All food will be cooked using the flat top grill, fryer and/or the countertop oven.
- 2) Hot and cold holding of food:

All cold foods prepared are served immediately and most hot foods are served immediately. There is a heating cabinet on the truck if food is not served immediately.

3) The mobile food unit or mobile food pushcart operational locations and the hours of operation at those locations:

JC's Food Truck sets up in the 15000 block of Harvais St in Cola, SC between the hours of 11am-3pm Monday-Friday and 11am-8pm on Saturday.

4) The location of the commissary, and the cleaning and servicing operations at the commissary:

Cathy's Country Cafe located at 12500 Main St. in Cola, SC will be used as the commissary for the mobile truck. There is a dumpster at Cathy's Country Cafe that is located on a concrete pad. The sewage tank from the food truck is dumped into the sanitary sewer system at the restaurant. All food equipment warewashing is completed at the commissary at the end of the day.