In accordance with Section 8-301.11, a person may not begin operation or extensive renovation of a food establishment without obtaining written approval issued by the regulatory authority. An application shall be submitted at least thirty (30) calendar days before the date planned for opening or renovating. The application shall be completed by an owner or officer of the legal ownership. This does not apply to temporary food establishments.

FACILITY IDENTIFYING INFORMATION					
NAME OF FACILITY					TELEPHONE NUMBER
LOCATION (STREET, CITY, STATE, ZIP CODE, COUNTY)					HOURS OF OPERATION
MAILING ADDRESS (STREET, CITY, STATE, ZIP CODE)					
FACILITY ADMINISTRATION					
OWNERSHIP					
Association Corporation Individ	dual   Partnership	Other			
A) OWNER(S), BOARD CHAIR OR PRESIDENT – If more than one owner, list on the back and provide the information below.					e information below.
NAME		TITLE			DATE OF BIRTH
ADDRESS (STREET, CITY, STATE ZIP CODE)					
TELEPHONE NUMBER		FAX NUMBER			
B) MANAGER(S) - Person(s) directly respons	sible for the food establic	shment If more	than or	ne manager in	dicate on the back
NAME		TITLE		io managor, in	DATE OF BIRTH
ADDRESS (STREET, CITY, STATE ZIP CODE)					
TELEPHONE NUMBER	FAX NUMBER	E-MAIL ADDRESS		E-MAIL ADDRESS	
C) SUPERVISOR(S) – Immediate supervisor	of the person identified	in B) above: suc	h as a	district or regio	nal supervisor
NAME		TITLE		<u>aloulot of rogic</u>	DATE OF BIRTH
ADDRESS (STREET, CITY, STATE ZIP CODE)					
TELEPHONE NUMBER	FAX NUMBER			E-MAIL ADDRESS	
FACILITY TYPE				<u> </u>	
□ NEW □ EXISTING		☐ MOBILE	MOBILE STATIONARY		
	W.10	- MODILE - OTATIONALLI			
CHECK ONE (1) OR MORE OF THE FOLLO	WING				
$\square$ Does not prepare, but offers for sale only pre-packaged food that is not potentially hazardous.					
☐ Prepares only non-potentially hazardous f	oods.				
Prepares, offers for sale, or serves potential on project demand and discards food that	•	•		•	·
Prepares potentially hazardous food in a reheating, hot or cold holding, freezing or		•			
Food preparation methods that involve establishment.	two or more steps, with	n delivery to and	d consu	mption at a loc	ation off the premise of the food
Food preparation methods that involv hospital, nursing home or senior center		r service to a h	ighly su	usceptible popu	ılation. (i.e. child/adult day care,

FOOD ESTABLISHMENT OPERATION (shall be addressed:	CHARACTERISTICS – Provide pertinent operational characteristics. At le	east, the following items		
☐ Menu				
Food storage equipment (dry goods	and refrigerated).			
Schematic drawing of the floor plan freezers, work tables, hand sink(s), p	of the kitchen and dining areas showing the layout of equipment incluorep sink(s), dry good storage, etc.	ding: stoves, refrigeration,		
Standard procedures for cleaning, machine and refrigeration temperature	employee illness, verification of cooking temperatures, equipment mores) will be written.	onitoring (commercial dish		
☐ Estimate of number of meals served	daily.			
PLEASE READ PRIOR TO SIGNING AF	PLICATION			
A) A properly completed application shall	all be submitted.			
B) The application and accompanying documents shall be reviewed and approved.				
C) A pre-opening inspection of the establishment with equipment in place will be conducted to determine if the facility complies with the provisions of this code.				
D) Only establishments that have completed the above items shall be approved to operate as food establishments.				
E) The owner(s) agree to:  a. Comply with the missouri food cool b. Allow the regulatory authority accool c. Provide records specified by the M				
SIGNATURE OF OWNER(S)		DATE		
SIGNATURE OF OWNER(S)		DATE		
SUBMIT FORM TO		<u>I</u>		
FOR REGULATORY USE ONLY				
APPLICATION APPROVAL				
☐ APPROVED TO OPEN	EPHS SIGNATURE	DATE		
□ NOT APPROVED TO OPEN	EPHS SIGNATURE	DATE		
	licant with a notice that includes specific reasons and code citations for al. The applicant has the right of appeal as specified in Chapter 536 RSN			