



Flavored Ice Permit Application

Physical Address: 22 South State Street, Clearfield, UT 84015

Mailing Address: P.O. Box 618, Farmington, UT 84025

Email Address: DCEnvHealth@daviscountyutah.gov

Phone: 801-525-5128, Fax: 801-525-5119

Establishment Information

Establishment Name:	Phone Number:
Physical Address:	City/State/Zip:
Email Address:	Hours of Operation:
Type of Application: <input type="checkbox"/> New Facility <input type="checkbox"/> Permit Renewal	

Invoice Information

Name:	
Billing Address:	City/State/Zip:

Mailing Information

Name:	
Billing Address:	City/State/Zip:

Owner/Corporation Information

Owner Name:	Owner Phone Number:
Owner/Corporation Address:	City/State/Zip:
Owner Email Address:	Corporation Name:
Local Contact Name:	Local Contact Phone/Email:

Conditions of Permit

BEFORE COMPLETING THIS APPLICATION, PLEASE READ THE FOLLOWING:

- A Flavored Ice Establishment is issued a Permit to Operate that is valid between April 1st and Oct 31st for a single location. The permit must be renewed annually.
- Food items allowed include: ice; flavored syrups; single-service containers of ice cream; packaged cream, milk, half-and-half; pressurized whipped cream; and sweetened condensed milk.
- All dairy items must be stored at or below 41° F.
- All waste water must be discharged to the sanitary sewer system.
- Permit fees are not refundable and permits are not transferrable.

*A Department representative must be provided access to the regulated premises upon providing identification. A permit is not transferable and the Davis County Health Department must be notified prior to making any changes or modifications to the approved facility, operations, or permit information. Failure to comply with the applicable rules and regulations may result in the suspension or revocation of the permit. **I hereby certify that all the information provided in the application is correct and I understand and agree to the conditions of this permit.***

Applicant Signature: _____ Name (Print): _____ Date: _____

Permit Approval (Office Use Only)

<input type="checkbox"/> Application	<input type="checkbox"/> Menu	Scheduled Start Date: _____	
<input type="checkbox"/> Permit Fee	Date Paid: _____	Amount Paid: \$ _____	Receipt # _____
<input type="checkbox"/> Plan/Site Review Fee	Date Paid: _____	Amount Paid: \$ _____	Receipt # _____

Food Preparation and Storage

All food preparation and storage must take place at the approved establishment or at an approved commissary.

Will food items be prepared off site? Yes No If yes, specify location: _____

Where will food be purchased? _____

Where will food items, ice, potable water be obtained? _____

What dairy products will be offered at your establishment?

Ice Cream Sweetened Condensed Milk N/A Other (specify): _____

Where will flavored syrups and ice be prepared? _____

Will other food items be served? Yes No If yes, specify: _____

All food must be stored at least six (6) inches off of the floor.

Cleaning / Sanitizing

Sanitizer is required to clean food contact / food preparation surfaces. Test strips must be available for the sanitizer being used to ensure appropriate concentrations (chlorine bleach = 100 ppm and quaternary ammonia = 150-400 ppm – follow manufacturer's recommendations).

Identify which sanitizer will be used at the establishment:

Chlorine Bleach Quaternary Ammonia Other (specify): _____

Cold Holding Equipment

Identify methods that will be used to maintain cold holding temperatures:

Mechanical Refrigeration/ Freezer Ice Chest
 Cold Table Other (specify): _____

A thermometer is needed in each refrigeration unit. Outdoor storage equipment must be secure.

Sink Requirements

HANDWASH SETUP

A permanent hand wash sink is required in all Flavored Ice Establishments. The establishment must have hot and cold running water during all hours of operation.

Operating without a fully equipped handwash sink may result in the suspension of the establishments operating permit.

A fully equipped handwash sink requires:

- Hand soap
- Paper towels
- Ten (10) gallon minimum clean water tank
- Waste water tank minimum 15% larger than clean water tank

DISHWASHING SETUP

A permanent three-compartment sink for washing syrup bottles, scoops, and other equipment is required in all Flavored Ice Establishments. Compartments must be large enough to accommodate all equipment to be cleaned and sanitized using this method.

Personnel

EMPLOYEE HEALTH

Do you have an employee health policy which requires employees to notify management if they are exhibiting any of the reportable symptoms? Yes No

Employees should notify management if they are exhibiting any of the following symptoms:

- Sore throat WITH a fever
- Jaundice (yellowing of the eyes/skin)
- Vomiting
- Diarrhea
- Open wounds, sores or lesions on the hands or arms

Is there a plan for cleaning up of vomit if an employee were to get sick while at work? Yes No

FOOD HANDLER PERMITS

Copies of food handler permits for all employees must be kept on file at the establishment and must be made available upon request during an inspection.

Equipment/Utensil Storage

- All eating and drinking utensils given to the public must be disposable.
- All utensils and equipment must be washed, rinsed, and sanitized before use, after potential contamination, and at least every 4 hours.
- Single-use utensils must be handled and stored to prevent contamination.
- All cups, utensils, and equipment must be stored at least six (6) inches off of the floor.

Waste Disposal

WASTE WATER

Where will waste water be disposed? _____

SOLID WASTE

Where will solid waste be disposed? _____

Physical Facilities

FLOORS, WALLS, & CEILINGS

All surfaces must be smooth, non-absorbent, easy to clean, and in good repair.

Flooring material: _____ Wall material: _____ Ceiling material: _____

FOOD EQUIPMENT

All food equipment must be maintained in good repair (no corrosion, cracks, chips, etc.)

INSECT CONTROL

All outer openings of the establishment must be protected from the intrusion of insects.

LIGHTING

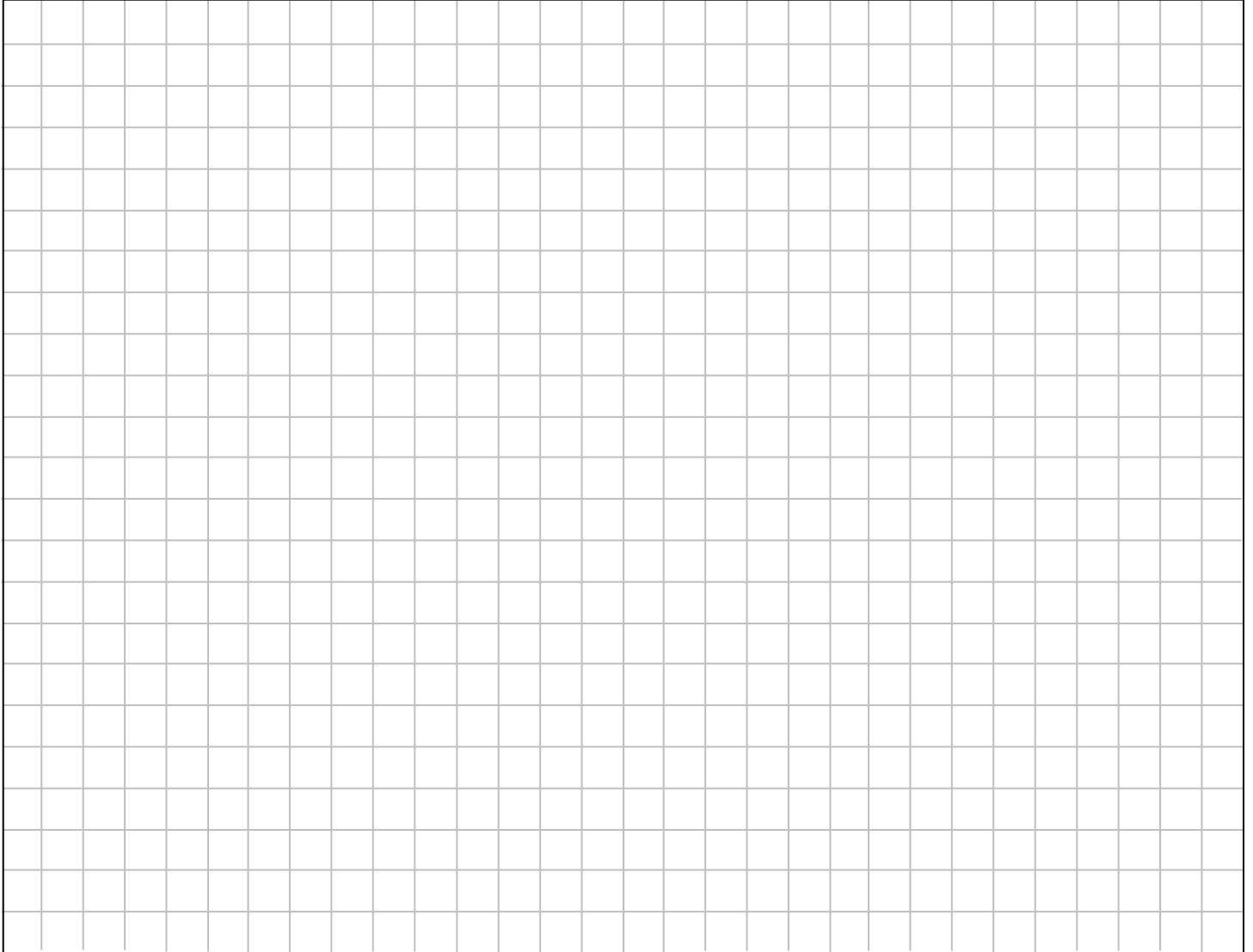
All lights must be shielded or shatter-resistant.

EMPLOYEE PERSONAL ITEMS

Where will employee personal items be stored during operation? _____

Flavored Ice Establishment Sketch

In the following space, provide a drawing of your proposed establishment. Draw and label all equipment, food preparation tables, food storage, dishwashing, and handwashing. See example at the bottom of this page.



Example:

