



Microenterprise Home Kitchen 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:
<input type="checkbox"/> New Facility <input type="checkbox"/> Permit Renewal	

Invoice 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

- Permit is non-transferable
- Permit is renewable on an annual basis
- Permit is restricted to the location and hours listed on the permit
- The operator shall provide the consumer with a notification that while a permit has been issued by the local health department, the kitchen may not meet all of the requirements of a commercial retail food establishment.

I hereby certify that all information provided is correct, and I fully understand that any deviation, without approval from the Health Department, may result in the suspension of any permit issued. I am providing written consent for the Health Department to enter the premises where food is prepared, cooked, stored, or harvested for the Microenterprise Home Kitchen.

*Requested permit will be issued only after a satisfactory pre-opening inspection has been conducted and the required permit fee has been received. Operating a food service establishment prior to permit issuance, other than an authorized renewal procedure, is a Class B Misdemeanor. Applicant agrees that maintenance of a health permit is predicated on compliance with the Davis County Food Service Sanitation Regulation. This permit is revocable for non-compliance. **I agree to comply with all laws governing food service in Davis County.***

Applicant Signature: _____ Applicant Name (Print): _____

Permit Approval (Office Use Only)

<input type="checkbox"/> Application	<input type="checkbox"/> Standard Operating Procedures		
<input type="checkbox"/> Permit Fee	Date Paid: _____	Amount Paid: \$ _____	Receipt # _____

Cooking equipment to be used:

Where will cooking be done: Outside Inside

All food preparation and storage must take place at the permitted site. Food shall be obtained from an approved source. Please indicated where the food supply will be obtained.

How will food be protected during storage and service:

Plan for maintaining time/temperature control for safety food at the appropriate temperatures (hot/cold equipment, etc.):

Cold Holding :

Hot Holding :

Will food be obtained by the consumer or delivered? If food is delivered, please discuss how time/temperature control for safety food will be maintained at the appropriate temperature during transport.

Procedures, methods, and schedules for cleaning utensils and equipment (all utensils and equipment must be washed, rinsed, and sanitized before use):

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 = 50-100 ppm and quaternary ammonium = 150-400 ppm – follow manufacturer’s recommendations). Identify which sanitizer will be used.

- Chlorine Bleach Quaternary Ammonium Wipes (EPA registered, approved for food contact surfaces)

Procedures and methods for disposal of refuse:

Water source available (public water system, well, etc.):

Method to notify consumers kitchen does not meet the requirements of commercial retail food establishment:

Employee illness policy:

Procedure for cleanup of vomit and diarrheal events: