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 (8-302.14(A)(1)). Throughout this document, applicable sections from Regulation 61-25 - Retail Food Establishments are referenced in parenthesis. Regulation 61-25, as well as many fact sheets and other useful documents, are available at www.scdhec.gov/food.

Establishment Name: Indigo Ridge Cafe
Establishment Address: 125 Indigo Ridge Place
City: Cola
Zip: 29068

Phone: 803-555-5555
E-mail: Admin@indigoridgecafe.com

List Hours of Operation:
M-Th: 12pm-5pm
Fri-Sat: 8am-9pm
Sun: Closed

Permit Holder(s)/Owner(s): Janet Smith, Owner
24-hour Emergency Contact Number(s): 803-555-5551
Billing Address (if different from above): 10 Richville Way
City: Cola
Phone: 803-555-5557
Mobile: 803-555-5558
E-mail: Janet@indigoridgecafe.com

State: SC
Zip: 29068

Type of Ownership (check one): Individual

If different from the owner, provide the following: Person(s) in Charge directly responsible for Daily Operations (2-101) (include title(s)):

Jonathan Clark
24-hour Emergency Contact Number(s): 803-555-5559

1. Certified Food Protection Manager(s) (Not required for Mobile Pushcarts) (2-102.12, 2-102.20, 8-302.14(A)(10))
Name(s): Jonathan Clark
Certification Date: 05/12/2015
Course Taken: Serve Safe Foods
Institution: Sandhills University

2. Written Employee Health Policy (2-201.11, 2-201.12)

3. Permit and Contents of Application (8-302.14, 8-301)
New, Converted, or Remodeled Facility: Yes
Change of Ownership: No
Please complete D-1717 instead of this form for Change to Existing Retail Food Establishment Permit

4. Type of Retail Food Establishment (check all that apply) (1-201.10 (105))
Restaurant/Convenience Store
Institution
Grocery Store: (check only those areas to be covered by this permit)
- Meat Market
- Seafood Market
- Deli
- Bakery
- Produce
- Sushi
- Other
Mobile Food (9-1)
Shared Use Operations/Commissary (9-3)
Immediate Outdoor Cooking (9-6)
Barbecue Pit/Pit-Cooking Room Construction (9-7)
Please complete D-1717 instead of this form for: Temporary Food Service Establishments (9-8), Community Festivals (9-9), Special Promotions (9-10), Farmers Market & Seasonal Series (9-11)

DHEC 1759 (11/2015)
Information collected on this form is subject to public scrutiny or release and the Freedom of Information Act
5. Menu or List of Foods to be Served
(S-302.13(A)(3))

6. Consumer Advisory
(3-602)

7. Special Process Variance Requested
(3-401.11(D)(4), 3-404.11, 3-502.11, 3-502.12, 8-103.10(A,C), 8-103.11, 8-201, 8-302.14(A)(4))

8. Water Supply
(S-101.11, S-302.14(A)(3))

9. Sewage Disposal
(S-403.11, S-302.14(A)(6))

10. Refuse Contractor(s)
(S-101, S-501)

11. Grease Trap(s)
(S-102.12(A))

12. Grease Interceptor(s)
(S-102.12(B))

13. Construction Variance(s) Requested
(S-103.10(B), S-103.11, S-302.14(A)(4))

14. Mechanical Warewashing (List machines and check all that apply)
(4-204.113, 4-204.117, 4-204.119, 4-205.10, 4-301.13, S-302.13(A), S-501, 4-603.12)

<table>
<thead>
<tr>
<th>Manufacturer</th>
<th>Model Number</th>
<th>Sanitizing Method</th>
<th>Model Type</th>
<th>Hot Water</th>
<th>Chemical</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>ABC123</td>
<td>Pre-rinse sink provided</td>
<td>Pre-wash cycle part of machine operation</td>
<td>Hot Water</td>
<td>Chemical</td>
</tr>
<tr>
<td></td>
<td></td>
<td>Drainboards</td>
<td>Utensil Racks</td>
<td>Tables</td>
<td></td>
</tr>
</tbody>
</table>

15. Manual Warewashing (check all that apply)
(4-204.119, 4-205.10, 4-301.12, 4-304.13, 4-302.13, 4-603.15, 4-903.16)

- Temperature Measuring Device provided
- Clean In Place
- Drainboards
- Utensil Racks
- Tables

16. Backflow Prevention Devices (check which equipment have backflow prevention devices)
(S-204.1, S-204.14, S-301.14, S-203.15, S-201.12)

- Warewasher
- Dipper Well
- Wok Stove
- Beverage Dispensers
- Nose Reel
- Waste Pulper
- Rotisserie Oven
- Coffee/Tea
- Disposal
- Steam Table
- Scraping Trough
- Steamer
- Pasta Cooker
- Combi-therm Oven
- Water Chiller
- Proofer
- Rack Oven
- Other
### 17. Equipment List

(4-101, 4-202, 4-205.10, 4-301.11, 4-402, 8-307.14(AY91))

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

<table>
<thead>
<tr>
<th>Type</th>
<th>Manufacturer</th>
<th>Model Number</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>Hood</td>
<td>Green Aire</td>
<td>ABC 123</td>
<td>Cook's Line</td>
</tr>
<tr>
<td>Kettle</td>
<td>Cleveban</td>
<td>ABC 123</td>
<td>Cook's Line</td>
</tr>
<tr>
<td>Range</td>
<td>Vular</td>
<td>ABC 123</td>
<td>Cook's Line</td>
</tr>
<tr>
<td>Combi-Therm Oven</td>
<td>Garbend</td>
<td>ABC 123</td>
<td>Cook's Line</td>
</tr>
<tr>
<td>Tilting Skillet</td>
<td>Cleveban</td>
<td>ABC 123</td>
<td>Cook's Line</td>
</tr>
<tr>
<td>Hot Food Unit</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Front Line</td>
</tr>
<tr>
<td>Heating &amp; Proofing Cabinet</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Front Line</td>
</tr>
<tr>
<td>Countertop Oven</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Front Line</td>
</tr>
<tr>
<td>60 Quart Mixer</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Prep Area</td>
</tr>
<tr>
<td>Ingredient Bins</td>
<td>Pipen</td>
<td>ABC 123</td>
<td>Prep Area</td>
</tr>
<tr>
<td>Ice Machine</td>
<td>Hoshzan</td>
<td>ABC 123</td>
<td>Dry Storage Room</td>
</tr>
<tr>
<td>Slicer</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Prep Area</td>
</tr>
<tr>
<td>Food Chopper</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Prep Area</td>
</tr>
<tr>
<td>Food Processor</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Prep Area</td>
</tr>
<tr>
<td>Walk in Cooler</td>
<td>Ameripak</td>
<td>ABC 123</td>
<td>Back of Kitchen</td>
</tr>
<tr>
<td>Walk in Freezer</td>
<td>Ameripak</td>
<td>ABC 123</td>
<td>Back of Kitchen</td>
</tr>
<tr>
<td>Cold Food Unit</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Cook's Line</td>
</tr>
<tr>
<td>Steam Table</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Cook's Line</td>
</tr>
<tr>
<td>Reach-in Refrigerator</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Cashier Area</td>
</tr>
<tr>
<td>Pass Thru Refrigerator</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Cook's Line</td>
</tr>
<tr>
<td>Blast Freezer</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Prep Area</td>
</tr>
<tr>
<td>Undercounter Refrigerator</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Cook's Line</td>
</tr>
<tr>
<td>Coffee Maker</td>
<td>Buss</td>
<td>ABC 123</td>
<td>Cashier Area</td>
</tr>
</tbody>
</table>
1. Applicant shall be the owner of the proposed Retail Food Establishment or the presiding officer of the legal entity owning the proposed Retail Food Establishment.

2. To submit an application, request a preoperational inspection, or to obtain additional information, contact your local DHEC office by visiting http://www.dhec.sc.gov/HealthAndEnvironment/DHECLocations/.

3. Applicant shall submit a completed application for permit at least thirty (30) calendar days before the date planned for opening of the new facility (8-302.11) or within fifteen (15) calendar days from the date of the change of ownership (8-303.20(A)(1)(a)).

4. Applicant must pay the applicable sixty-dollar ($60) inspection fee at the time the completed application has been submitted. (R. 61-37)

5. Applicant must request the preoperational inspection fourteen (14) days prior to an inspection to issue a permit. (C-203.10)

I, the undersigned, attest to the accuracy of the information provided in this application and I affirm that the retail food establishment will comply with SC DHEC Regulation 61-25. I understand that changes in food preparation types, additions of equipment and/or structural changes must be approved by the Department prior to implementation and may require that I submit a new application.

It is unlawful for a person to willfully give false, misleading, or incomplete information on a document, record, report, or form required by the laws of this State.

Should the facility fail to adhere to the requirements of Regulation 61-25, the permit to operate may be subject to enforcement action, which may include civil penalties pursuant to Section 44-1-150(B) of the South Carolina Code of Laws and/or permit suspension/revocation pursuant to Regulation 61-25, Retail Food Establishments.

Janet Smith
Owner/Presiding Officer Signature (8-302.13(A))

Print Name

12/13/2015
Submittal Date

DHEC 1769 (11/2015)
DEPARTMENT OF HEALTH AND ENVIRONMENTAL CONTROL
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