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   Cathy's Country Cafe

Establishment Address  12500 Main St.  City Cola  Zip 29068

Phone 803-555-5565  E-mail Cathy@countrycafe.com  County Richville

List Hours of Operation: M Closed  Tu 7am-3pm  W 7am-3pm  Th 7am-3pm  F 7am-7pm  Sa 7am-7pm  Su

Permit Holder(s)/ Owner(s)  Cathy Jones, Owner

24-hour Emergency Contact Number(s)  803-555-5561

Billing Address (if different from above)  Same As Above

City                  Phone 803-555-5567  Mobile 803-555-5568  E-mail Cathy@countrycafe.com  State

Type of Ownership (check one): Individual  Partnership  Limited Liability Company  Corporation  Non-Profit Organization

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

Christian Martin

24-hour Emergency Contact Number(s): 803-555-5569

1. Certified Food Protection Manager(s) (Not required for Mobile Pushcarts)  [ ] Copy of Certification Attached

   (2-102.12, 2-102.20, 8-302.11(A)(10))

   Name(s)  Cathy Jones

   Certification Date  9/13/2015  Expiration Date  9/13/2020

   Course Taken  Serve Safe Foods  Institution  Sandhills University

2. Written Employee Health Policy  [ ] Document(s) Attached

   (2-201.11, 2-201.12)

3. Permit and Contents of Application  [ ] Layout, Construction Materials and Finish Schedule Attached

   (8-302.14, 8-301)

   [ ] New, Converted, or Remodeled Facility

   [ ] Change of Ownership

   Please complete D-17.6 instead of this form for Change to Existing Retail Food Establishment Permit

4. Type of Retail Food Establishment (check all that apply)  [ ] Document(s) Attached

   (1-201.10(106))

   [ ] Restaurant/Convenience Store

   [ ] Sushi preparation onsite

   [ ] Institution

   [ ] Grocery Store: (check only those areas to be covered by this permit)

   [ ] Meat Market

   [ ] Seafood Market

   [ ] Deli

   [ ] Bakery

   [ ] Produce

   [ ] Sushi

   [ ] Other

   [ ] Document(s) Attached

   [ ] Document(s) Attached

   [ ] Document(s) Attached

   [ ] Document(s) Attached

   [ ] Document(s) Attached

   [ ] Document(s) Attached

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   Please complete D-17.17 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 1769 (11/2015)  DEPARTMENT OF HEALTH AND ENVIRONMENTAL CONTROL

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5. Menu or List of Foods to be Served
   (8-302.14(A)(3))

6. Consumer Advisory
   (3-603)
   - Not Applicable
   - Onsite Location

7. Special Process Variance Requested
   (3-401.11(D)(4), 3-104.11, 3-502.11, 3-502.12, 8-103.11(A)(4), 8-103.11, 8-201, 8-302.14(A)(4))

8. Water Supply
   (5-103.11, 8-302.4(A)(5))
   - Provider: City of Cola

9. Sewage Disposal
   (5-403.11, 8-302.4(A)(6))
   - Provider: City of Cola

10. Refuse Contractor(s)
    (5-501, 5-502)
    - Refuse (Trash)
      - Contractor
      - Waste Collection
    - Grease Disposal
      - Contractor
      - Tank Service

11. Grease Trap(s)
    (5-402.12(A))
    - Not Required
    - Installed Location
      - Behind the Loading Dock

12. Grease Interceptor(s)
    (5-402.12(B))
    - Not Required

13. Construction Variance(s) Requested
    (8-103.10(B), 8-103.11, 8-302.14(A)(4))
    - Not Applicable

14. Mechanical Warewashing (List machines and check all that apply)
    (4-204.113, 4-204.117, 4-204.119, 4-205.10, 4-321.13, 4-202.13(B), 5-501, 5-503.12)
    - NSF/ANSI Certified

1. Manufacturer

   Sanitizing Method:
   - Pre-rinse sink provided
   - Drainboards
   - Model Number
     - Chemical OR Hot Water
     - Pre-wash cycle part of machine operation
     - Utensil Racks
     - Tables

2. Manufacturer

   Sanitizing Method:
   - Pre-rinse sink provided
   - Drainboards
   - Model Number
     - Chemical OR Hot Water
     - Pre-wash cycle part of machine operation
     - Utensil Racks
     - Tables

15. Manual Warewashing (check all that apply)
    (4-204.119, 4-205.10, 4-302.12, 4-302.13, 4-302.13(A), 4-603.15, 4-603.16)
    - Temperature Measuring Device provided
    - Drainboards
    - Clean In Place
    - Utensil Racks
    - Tables

16. Backflow Prevention Devices (check which equipment have backflow prevention devices)
    (5-204.11, 5-204.14, 5-204.14, 5-203.15, 5-204.12)
    - Washer
    - Dishwasher
    - Hose Reel
    - Drip Pan
    - Waste Pulp
    - Wok Stove
    - Rotisserie Oven
    - Beverage Dispensers
    - Coffee/Tea
    - Disposal
    - Steam Table
    - Scrapping Trough
    - Pasta Cooker
    - Combi-therm Oven
    - Rack Oven
    - Other
    - Proofer
# Equipment List


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.

<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>Combi-Therm Oven</td>
<td>Cleveban</td>
<td>ABC 123</td>
<td>Cook's Line</td>
</tr>
<tr>
<td>Fryer</td>
<td>Vulart</td>
<td>ABC 123</td>
<td>Cook's Line</td>
</tr>
<tr>
<td>Flat Top Grill</td>
<td>Cleveban</td>
<td>ABC 123</td>
<td>Cook's Line</td>
</tr>
<tr>
<td>Countertop Oven</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Front Line</td>
</tr>
<tr>
<td>Steam Table</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Cook's Line</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>Reach in Refrigerator</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Cashier Area</td>
</tr>
<tr>
<td>Pass Thur Refrigerator</td>
<td>Huban</td>
<td>ABC 123</td>
<td>Cook's Line</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/HomeAndEnvironment/DHEC_Contact.aspx](http://www.dhec.sc.gov/HomeAndEnvironment/DHEC_Contact.aspx).

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 (8-303.11) 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. (8-203.10)

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.

Cathy Jones
Owner/Presiding Officer Signature (8-302.13(A))

<table>
<thead>
<tr>
<th>Print Name</th>
<th>Submittal Date</th>
</tr>
</thead>
<tbody>
<tr>
<td>Cathy Jones</td>
<td>12/13/2015</td>
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<table>
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<tr>
<th>FOR OFFICE USE ONLY</th>
<th></th>
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<tbody>
<tr>
<td>Update to Pre-Existing Permit</td>
<td>□</td>
</tr>
<tr>
<td>Application complete</td>
<td>Date</td>
</tr>
<tr>
<td>Pre-Operation Inspection</td>
<td>Date</td>
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<tr>
<td>R.61-25 Permit Issuance</td>
<td>Date</td>
</tr>
<tr>
<td>Process/Risk Category:</td>
<td>1 2 3 4</td>
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<tr>
<td>□ Inspection Fee Received (8-302.13(D))</td>
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<tr>
<td>Reviewer</td>
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<td>Reviewer</td>
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<td>Reviewer</td>
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<td>Permit #</td>
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Cathy's Country Cafe- Facilitator Information (9-5(C)(1))

Associated Retail Food Establishment:
JC's Food Truck will use my retail food establishment as their commissary.

Schedule of the Associated Retail Food Establishment:
Jonathan Clark (owner of JC's Food Truck) has agreed to use my kitchen for their food prep in the mornings and clean-up in the evenings on the following days and times:

Sunday-Not in service.
Monday-Friday: 9-11am, 3-5pm
Saturday: 9-11am, 8-10pm