



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 County Richville
 List Hours of Operation: S 12pm-5pm M Closed T 8am-9pm W 8am-9pm Th 8am-9pm F 8am-10pm Sa 8am-10pm

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 State SC Zip 29068
 Phone 803-555-5557 Mobile 803-555-5558 E-mail Janet@indigoridgecafe.com

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

1. Certified Food Protection Manager(s) (Not required for Mobile Pushcarts) Copy of Certification Attached
 (2-102.12, 2-102.20, 8-302.14(A)(10))
 Name(s) Jonathan Clark
 Certification Date 05/12/2015 Expiration Date 05/12/2020
 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 (8-302.14, 8-303)
 New, Converted, or Remodeled Facility Layout, Construction Materials and Finish Schedule Attached
 Change of Ownership
 Please complete [D-1716](#) 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 (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 _____
 Mobile Food (9-1) Document(s) Attached
 Shared Use Operations/Commissary (9-5) Document(s) Attached
 Immediate Outdoor Cooking (9-6) Document(s) Attached
 Barbecue Pit/Pit-Cooking Room Construction (9-7) Document(s) Attached
 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)

5. Menu or List of Foods to be Served
(8-502.14(A)(2))

Document(s) Attached

6. Consumer Advisory
(3-603)

Not Applicable

Onsite Location _____

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))

Not Applicable

Document(s) Attached

8. Water Supply
(5-101.11, 8-302.14(A)(5))

Provider City of Cola

9. Sewage Disposal
(5-403.11, 8-302.14(A)(6))

Provider City of Cola

10. Refuse Contractor(s)
(5-501, 5-502)

Refuse(Trash) Contractor Waste Extraction

Grease Disposal Contractor Sandhills Grease Service

11. Grease Trap(s)
(5-402.12(A))

Not Required

Installed Location Behind building underground

12. Grease Interceptor(s)
(5-402.12(B))

Not Required

Installed Location _____

13. Construction Variance(s) Requested
(8-103.10(B), 8-103.11, 8-302.14(A)(4))

Not Applicable

Document(s) Attached

14. Mechanical Warewashing (List machines and check all that apply) NSF/ANSI Certified Not Applicable
(4-204.113, 4-204.117, 4-204.119, 4-205.10, 4-301.13, 4-302.13(B), 4-501, 4-603.12)

1. Manufacturer Champ

Model Number ABC123

Sanitizing Method:

Chemical OR Hot Water

Pre-rinse sink provided

Pre-wash cycle part of machine operation

Drainboards

Utensil Racks

Tables

2. Manufacturer Champ

Model Number ABC 123

Sanitizing Method:

Chemical OR Hot Water

Pre-rinse sink provided

Pre-wash cycle part of machine operation

Drainboards

Utensil Racks

Tables

15. Manual Warewashing (check all that apply) NSF/ANSI Certified
(4-204.119, 4-205.10, 4-301.12, 4-301.13, 4-302.13(A), 4-603.15, 4-603.16)

Temperature Measuring Device provided

Clean In Place

Drainboards

Utensil Racks

Tables

16. Backflow Prevention Devices (check which equipment have backflow prevention devices)
(5-202.13, 5-202.14, 5-203.14, 5-203.15, 5-204.12)

Warewasher

Hose Reel

Disposal

Steam Table

Scrapping Trough

Dipper Well

Waste Pulper

Steamer

Pasta Cooker

Combi-therm Oven

Wok Stove

Rotisserie Oven

Water Chiller

Proofer

Rack Oven

Beverage Dispensers

Coffee/Tea

Other _____

JC's Food Truck- Operations Plan (9-l(L)(8)(d))

1) Information about methods of cooking:

All food will be cooked using the flat top grill, fryer and/or the countertop oven.

2) Hot and cold holding of food:

All cold foods prepared are served immediately and most hot foods are served immediately. There is a heating cabinet on the truck if food is not served immediately.

3) The mobile food unit or mobile food pushcart operational locations and the hours of operation at those locations:

JC's Food Truck sets up in the 15000 block of Harvais St in Columbia, SC between the hours of 11am-3pm Monday-Friday and 11am-8pm on Saturday.

4) The location of the commissary, and the cleaning and servicing operations at the commissary:

Cathy's Country Cafe located at 12500 Main St. in Columbia, SC will be used as the commissary for the mobile truck. There is a dumpster at Cathy's Country Cafe that is located on a concrete pad. The sewage tank from the food truck is dumped into the sanitary sewer system at the restaurant. All food equipment warewashing is completed at the commissary at the end of the day.

Cathy's Country Cafe- Facilitator Information (9-5(C)(I))

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

EXAMPLE