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:
- M: Closed
- T: 8am-9pm
- W: 8am-9pm
- Th: 8am-9pm
- F: 8am-10pm
- Sa: 8am-10pm
- Su: 12pm-5pm

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)
- Jonathan Clark
- Copy of Certification Attached
- 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

3. Permit and Contents of Application
- 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)
- Restaurant/Convenience Store
- Institutional
- Grocery Store: (check only those areas to be covered by this permit)
  - Meat Market
  - Seafood Market
  - Deli
  - Bakery
  - Produce
  - Sushi
- Mobile Food (2-1)
- 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 (3-8), Community Festivals (3-9), Special Promotions (3-10), Farmers Market & Seasonal Series (3-11)

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
(5-302.14(A)(2))

6. Consumer Advisory
(3-603)

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
(5-101.11, 8-302.14(A)(5))

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

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

11. Grease Trap(s)
(5-102.12(A))

12. Grease Interceptor(s)
(5-102.12(B))

13. Construction Variance(s) Requested
(8-103.10(B), 8-102.11, 8-302.14(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, 5-302.13(B), 5-501, 4-603.12)

1. Manufacturer
Sanitizing Method:
- Pre-rinse sink provided
- Drainboards

Model Number: ABC123
- Hot Water
- Chemical
- Pre-wash cycle part of machine operation
- Utensil Racks
- Tables

2. Manufacturer
Sanitizing Method:
- Pre-rinse sink provided
- Drainboards

Model Number: ABC123
- Hot Water
- Chemical
- Pre-wash cycle part of machine operation
- Utensil Racks
- Tables

15. Manual Warewashing (check all that apply)
(4-204.119, 4-205.19, 4-301.12, 5-302.13, 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, 5-302.14, 5-203.15, 5-204.12)

- Warewasher
- Dipper Well
- Coke/Coffee/Tea
- Dispenser
- Steam Table
- Scrapping Trough
- Nose Reel
- Waste Pulper
- Water Chiller
- Pasta Cooker

- Wok Stove
- Rotisserie Oven
- Steamer
- Proofer

- Beverage Dispensers
- Coffee/Tea
- Other
- Rack Oven
17. Equipment List
(4-101, 4-202, 4-205.10, 4-301.11, 4-402, 8-307.14(A)(9))

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>Kettle</td>
<td>Cleveban</td>
<td>ABC 123</td>
<td>Cook’s Line</td>
</tr>
<tr>
<td>Range</td>
<td>Vulart</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/HomeAndEnvironment/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 (6-302,11) or within fifteen (15) calendar days from the date of the change of ownership (R-303,20(A)(1)(a)).

4. Applicant must pay the applicable sixty-dollar (660) 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. (R-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

<table>
<thead>
<tr>
<th>FOR OFFICE USE ONLY</th>
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<tbody>
<tr>
<td>Update to Pre-Existing Permit</td>
<td></td>
<td>Inspection Fee Received (8-302.13(D))</td>
<td></td>
</tr>
<tr>
<td>Reviewer</td>
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<td>Reviewer</td>
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<td>Reviewer</td>
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<tr>
<td>Permit #</td>
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<td>Permit #</td>
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<tr>
<td>Process/Risk Category: 1 2 3 4</td>
<td></td>
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<td></td>
</tr>
</tbody>
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DHEC 1769 (11/2015)  DEPARTMENT OF HEALTH AND ENVIRONMENTAL CONTROL
Information collected on this form is subject to public scrutiny or release and the Freedom of Information Act
JC's Food Truck- Operations Plan (9-I(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