

## Commonwealth Healthcare Corporation

Commonwealth of the Northern Mariana Islands Environmental Health Disease Prevention



## **Sanitary Permit Inspection Request**

FORM A	Control # :					
Section A: APPLICATION STATUS						
Pre-Operation     New     Renewal     Follow-up       Change of Name     Change of Location     Change of Management     Other						
Section B: GENERAL INFORMATION						
DBA Name : Type of Business:						
orporation Name : Business Tel #:						
Mailing Address :	Fax #:					
Physical Location :	Email:					
	Days of Operation :					
Street Name/ Village	Hours of Operation :					
Water System: Direct to Public Water System Onsite Water Tanl	k Both Seating Capacity:					
Name of Person-in-Charge (PIC) :	Contact # :					
Name & Title						
Name of Owner (if different from PIC):       Contact # :						
Signature of applicant:	Date :					
Print & Sign I/We attest to the accuracy of the information provided, agree to comply with a	pplicable regulations and will allow the regulatory authority					
Print & Sign	pplicable regulations and will allow the regulatory authority					
Print & Sign I/We attest to the accuracy of the information provided, agree to comply with a (EHDP) access to the facility during any reasonable time to inspect, conduct tests	pplicable regulations and will allow the regulatory authority s or collect samples as required.					
Print & Sign I/We attest to the accuracy of the information provided, agree to comply with a (EHDP) access to the facility during any reasonable time to inspect, conduct tests Section C: SUPPORTING DOCUMENTS	<ul> <li>pplicable regulations and will allow the regulatory authority s or collect samples as required.</li> <li>al of the Sanitary Permit.</li> <li>Full Menu (provide copy)</li> <li>Water Testing Results (if applicable)</li> <li>Proof of Certified Pest Control Service (Food Service/ Manufacturing, provide copy)</li> <li>Delivery Vehicles (Valid Driver's License, Food Handler Certificate, Car Insurance &amp; Registration)</li> </ul>					
Print & Sign         I/We attest to the accuracy of the information provided, agree to comply with a (EHDP) access to the facility during any reasonable time to inspect, conduct tests         Section C: SUPPORTING DOCUMENTS         All required documentation must be submitted prior to inspection and approvation         • Valid Business License (provide copy)       •         • Valid Building Occupancy Certificate (provide copy)       •         • Floor plan of proposed establishment/ kitchen layout. (Food Service/ Manufacturing, Attachment A)       •         • Equipment Listing (Food Service/ Manufacturing, Attachment B)       •         • Location/Map of establishment (Attachment C)       •	<ul> <li>pplicable regulations and will allow the regulatory authority sor collect samples as required.</li> <li>al of the Sanitary Permit.</li> <li>Full Menu (provide copy)</li> <li>Water Testing Results (if applicable)</li> <li>Proof of Certified Pest Control Service (Food Service/ Manufacturing, provide copy)</li> <li>Delivery Vehicles (Valid Driver's License, Food Handler Certificate, Car Insurance &amp; Registration)</li> </ul>					
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## Attachment A: FLOOR PLAN

ESTBALISHMENT NAME :

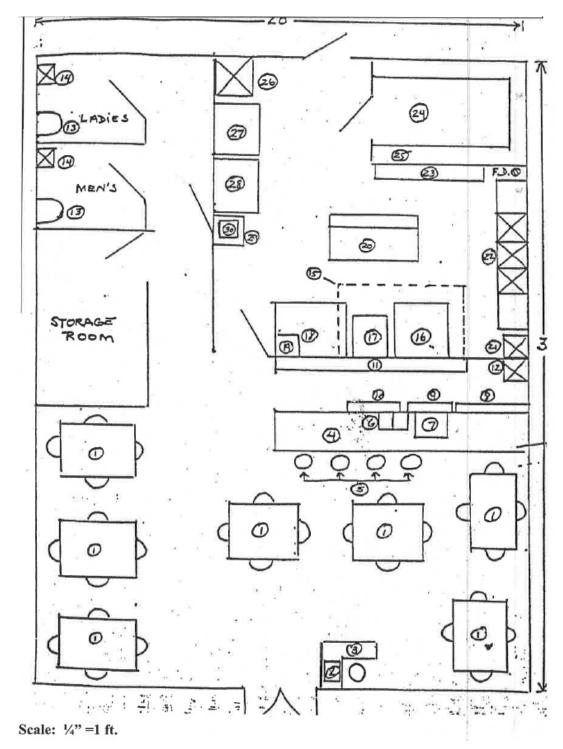
## LOCATION :

Please provide a detailed floor plan including all applicable equipment, rooms, furniture, appliances,etc. with set-up and labels. The floor plan must include specific areas of your premise. Label & identify all areas i.e. dining area, bar, lounge, dry storage, warewashing sink, food prep tables, dinning tables and chairs, etc.

Attachment B: Equipment Listing#Equipment TypeMake/modelExampleHot holding box/cabinetVulcan				
#	Equipment Type	Make/model		
Example	Hot holding box/cabinet	Vulcan		
-				

Attachment C: Vicinity Map				
Establishment Name:				
Location:	Tel. # :			
Please show landmarks, street names, nearby buildings and businesses, and any other				
significant sites that will assist the EHDP in locating your estblishment.				

Attachment D: Personnel Listing						
Establishment Name:						
Certified Food Protection Manager:						
#	Name of Employee	Position Duty	EHDP Verification			
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Example of Equipment Schedule Corresponding to Floor Plan

- 1. Dining Tables
- 2. Cash Register
- 3. Counter
- 4. Counter
- 5. Stools
- 6. Coffee/Tea
- 7. Beverage Dispenser
- 8. Draft Beer Box
- 9. Ice Bin
- 10. Table
- 11. Back Bar (Utensil storage)
- 12. Hand sink
- 13. Toilet
- 14. Hand sink
- 15. Hood
- 16. Stove
- 17. Deep Fryer
- 18. Table
- 19. Microwave Oven
- 20. Sandwich Unit
- 21. Hand sink
- 22. 3-Compartment Sink with drain boards
- 23. Shelves
- 24. Walk-in Refrigerator
- 25. Storage racks
- 26. Mop sink
- 27. Freezer
- 28. Reach-in Refrigerator
- 29. Table
- 30. Slicer