

Missouri Department of Health and Senior Services
 Bureau of Environmental Health Services
 APPLICATION FOR FOOD ESTABLISHMENTS

In accordance with Section 8-301.11, a person may not begin operation or extensive renovation of a food establishment without obtaining written approval issued by the regulatory authority. An application shall be submitted at least thirty (30) calendar days before the date planned for opening or renovating. The application shall be completed by an owner or officer of the legal ownership. This does not apply to temporary food establishments.

FACILITY IDENTIFYING INFORMATION		
NAME OF FACILITY		TELEPHONE NUMBER
LOCATION (STREET, CITY, STATE, ZIP CODE, COUNTY)		HOURS OF OPERATION
MAILING ADDRESS (STREET, CITY, STATE, ZIP CODE)		
FACILITY ADMINISTRATION		
OWNERSHIP <input type="checkbox"/> Association <input type="checkbox"/> Corporation <input type="checkbox"/> Individual <input type="checkbox"/> Partnership <input type="checkbox"/> Other		
A) OWNER(S), BOARD CHAIR OR PRESIDENT If more than one owner: list on the back and provide the information below.		
NAME	TITLE	DATE OF BIRTH
ADDRESS (STREET, CITY, STATE, ZIPCODE)		
TELEPHONE NUMBER	FAX NUMBER	
B) MANAGER(S) Person(s) directly responsible for the food establishment. If more than one manager, indicate on the back.		
NAME	TITLE	DATE OF BIRTH
ADDRESS (STREET, CITY, STATE, ZIPCODE)		
TELEPHONE NUMBER	FAX NUMBER	E-MAIL ADDRESS
C) SUPERVISOR(S) Immediate supervisor of the person identified in B) above; such as a district or regional supervisor		
NAME	TITLE	DATE OF BIRTH
ADDRESS (STREET, CITY, STATE, ZIPCODE)		
TELEPHONE NUMBER	FAX NUMBER	E-MAIL ADDRESS
FACILITY TYPE <input type="checkbox"/> New <input type="checkbox"/> Existing		<input type="checkbox"/> Mobile <input type="checkbox"/> Stationary
CHECK ONE (1) OR MORE OF THE FOLLOWING		
<input type="checkbox"/> Does not prepare, but offers for sale only pre-packaged food that is not potentially hazardous.		
<input type="checkbox"/> Prepares only non-potentially hazardous foods.		
<input type="checkbox"/> Prepares, offers for sale, or serves potentially hazardous food: only to order upon a consumer's request, or in advance in quantities based on project demand and discards food that is not sold or served, or uses time as the public health control as specified under 3-501.19.		
<input type="checkbox"/> Prepares potentially hazardous food in advance using a food preparation method that involves two or more steps (cooking, cooling, reheating, hot or cold holding, freezing or thawing) which may include combining potentially hazardous ingredients.		
<input type="checkbox"/> Food preparation methods that involve two or more steps, with delivery to and consumption at a location off the premises of the food establishment.		
<input type="checkbox"/> Food preparation methods that involve two or more steps, for service to a highly susceptible population. (i.e. child/adult day care, hospital, nursing home or senior center)		