City of Lake Ozark Food Service Establishment (FSE) Checklist

New ConstructionChange of Ownership OnlyChange of Menu Only			☐ Existing Building☐ Change of Name of Business Only☐ Other			
Business Name:		1304 o Angley y Childhilliann (1885) (1864) (1864) (1865) (1864) (1865) (1864) (1865) (1865) (1865) (1865) (1865)				_
						DAMESTA.
Contact Person:						
	Name		Title	Teleph	one	
	Fax		Email Address			
Local Contact:						
	Name		Title	Telepho	one	
Facility Type (Check a	II annlicabl	la)			
Restaurant	Yes N					٠
Fast Food	Yes N	-	Bar or Pub with alcohol		Yes	No
Convenience Store	Yes N		Other facility with alcoh Sandwich Shop	ioi saies		No
Hospital	Yes N		Supermarket with meat	auttina	Yes	No
School		。一	Coffee Shops-No food	Jutting		No
Cafeteria		<u>.</u> П	Coffee Shops-With food	i		No[
Care Facility		о П	Bakery		Yes Yes	No
Ice Cream Shop	Yes N	o 🗍	Other:		r es	140[
Building Inform	mation					
Free standing	Yes	lo	Strip Center/Mall		V [1 x r C
Expansion		t Transcen	New Construction		Yes_	No
Building Remodel			rew Construction		Yes	INOL
Hours of Opera	ation					
Days of Operation:	reioii	drive then	D-15			
Number of Employees:		Shift	Delivery2 nd Shift		-	
	•	5IIII	2 Siiit			
Average daily water con	nsumption	in gallons/davs				
Time and duration of di	ischarge:					
Seating Capaci						
Total Occupancy of Foo	od Servina	Aroni				
Average number of mea	ole served n	niea:				
Breakfast:	Lunch:	or day.	Dinner:	-		

Meals Information • Type of dishes/utensils:

	es No	% Washable % Disposable					
 Please attach a copy of your menu along with this completed form Type of products cooked, heated, fried, or served: 							
Meat Po	ultry 🗌	Vegetables	Seafood [
Method(s) of cooking	/heating:	MATERIAL STATE OF THE STATE OF	144				
Kitchen Equip	<u>nent</u>						
Fryer Char broiler Grill Stove Oven Oven Broiler Wok Stove Other	Yes No	Number of Units	Size and/orCapacity				
Sinks (including bar area) 3 – Compartment 2 – Compartment 1 – Compartment Hand Sink Vegetable Prep Sink Mop/Floor Sink Utility Sink Garbage Disposal Walk-In Cooler Walk-In Freezer Floor Drains Dishwasher (make/model) Make/Model of Dishwashe	Yes No Ye		Chemical or High Temp				
Kitchen Water Heater Tank Size (Gallons) Demand (Tankless) Water Heater Gas BTU/hr Electric kW							

Cooking Grease Handling Procedures

Grease Interceptor(s) No. of Units	Yes No No	Volume _	Gallons
Under sink Grease Trap	Yes No	· /	Ib. Gpm
On-site Oil Dumpster	Yes No		
I certify under penalty of under my supervision in a personnel properly gather submitted is, to the best of am aware that there are si including the possibility of information.	accordance wit and evaluate to f my knowledge gnificant pena	h a system design the information su ge and belief, true, Ities for submittin	ed to assure that qualified bmitted. The information accurate, and complete I
Signature	And the second s	Date	
Name Printed		Title	
	Office	Use Only	
Approved 🗌	Denied 🗌	Da	te:
Application Fee \$50.00	Date Pa	aid:	
Director/Superintendent			