City of Lake Ozark Food Service Establishment (FSE) Checklist

☐ New Construction ☐ Change of Ownership <u>Only</u> ☐ Change of Menu <u>Only</u>		☐Existing Building ☐Change of Name of Business <u>Only</u> ☐Other		
Business Name:		PATER TO THE TOTAL STATE OF THE	agranding (n. j. injender jergenspyre	
Business Address:		tallings in the term of the entire contracts are a property or the entire contracts and the enti	e Mahajah Signaya yang mengang mengah MANIMA	
Contact Person:	Name	Title Telepho	AMBRITAN BERTHAMAN STATE OF THE	
	ivaine	Title Telepho	ine	
	Fax	Email Address		
Local Contact:	Name	Title Telepho		
	ivaine	Title Telepho	ine	
Facility Type	(Check all applica	ble)		
Restaurant	Yes No	Bar or Pub with alcohol sales	Yes No	
Fast Food	Yes No	Other facility with alcohol sales	******	
Convenience Store	Yes No	Sandwich Shop	Yes No	
Hospital	Yes No	Supermarket with meat cutting	Yes No	
School	Yes No	Coffee Shops-No food	Yes No	
Cafeteria	Yes No	Coffee Shops-With food	Yes No	
Care Facility	Yes No	Bakery	Yes No	
Ice Cream Shop	Yes No	Other:		
Building Infor	·mation			
Free standing		Strip Center/Mall	Yes No	
Expansion	Yes No	New Construction	Yes No	
Building Remodel			1 00[] 1 (0[_	
Hours of Oper	ration			
,		Delivery		
Number of Employee	s: 1 st Shift	2 nd Shift	_	
Average daily water c	onsumption in gallons/d	ays:		
Time and duration of	discharge:		_	
Seating Capac				
Total Occupancy of F	ood Serving Area:		_	
Average number of m	eals served per day:		_	
Breakfast:	Lunch:	Dinner:		

Meals Information • Type of dishes/utensils:

Washable Yes No Disposable Yes No		% Washable % Disposable				
Please attach a copy of your menu along with this completed form Type of products cooked, heated, fried, or served:						
Meat 🗌	Poultry [Vegetables	Seafood			
Method(s) of cool	king/heating:					
Kitchen Equ	<u>ipment</u>					
Fryer Char broiler Grill Stove Oven Oven Broiler Wok Stove Other	Yes No	Number of Units	-			
Sinks (including bar a 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/mo	Yes No Odel) Yes					
Kitchen Water Heater Tank Size (Gallons) Demand (Tankless) Water Heater Gas BTU/hr Electric kW						

Cooking Grease Handling Procedures

Grease Interceptor(s)	Yes 🗌	No 🗌	Volume	Gallons				
No. of Units _ Under sink Grease Trap On-site Oil Dumpster	Yes Yes	No 🗌 No 🗌	Size(s) Name of Oil R	lb. Gpm ecycler				
under my supervision in personnel properly gathe submitted is, to the best am aware that there are s	accordan or and evator of my knowing and the second	ce with a luate the owledge t penalti	a system desigr e information su and belief, true es for submittir	attachments were prepared ned to assure that qualified abmitted. The information accurate, and complete. It ag false information, owingly providing inaccurate				
Signature		-	Date	41-10-0				
Name Printed		-	Title					
Office Use Only								
Approved	Denied		Ι	Date:				
Application Fee \$50.00		Date Pai	id:					
Director/Superintendent								