

STATE OF FLORIDA DEPARTMENT OF HEALTH

Certificate	Number

APPLICATION FOR A SANITATION CERTIFICATE

AUTHORITY: Chapter 381, Florida Statue

<u>Instructions:</u> 1. Provide the remainder of the information requested below. 2. If any of the pre-completed information is incorrect, please make necessary changes. 3. Sign the application and return it, along with the required fee (do not send cash), to the County Health Department. A new application is not required for next year's renewal as long as the information below remains the same.

NAME OF FACILITY			
LOCATION			
Street	City	State	Zip Code
OWNER'S NAME			
OWNER'S ADDRESSStreet	City	State	Zip Code
Sueet	City	State	Zip Code
OWNER'S PHONE	BUSINESS PHONE		
Type of Food Service Establishment	-		
School Cafeteria	Fraternal/Civic Lounge		ntion Facility
Hospital	Bar/Lounge		ential Facility
Nursing Home	Movie Theater	201 007 207	Food Service
Child Care Center	Assisted Living Facility	Mobile	e Food Unit
Limited Food Service			
THE ANNUAL FEE FOR YOUR FACILITY order payable to: Commailing address Payment must be received at the above	ounty Health Department		, FL Zip Code
T ayment must be received at the above	address belore		
The undersigned owner/owner's reprethis application in accordance with the readministrative Code. The information coand correct. I understand that any mis sanitary standards, is grounds for denial of the control of t	equirements of Chapter 381, Floric intained in this application, which is representation to the facts in this or revocation of the sanitation certi	da Statues, and C serves as the base s application, or ficate.	Chapter 64E-11, Florida sis for licensure, is true failure to comply with
Signature, Owner/Owner's Represe)ate
Signature, Environmental Hea	ılth	Date of	Certificate



STATE OF FLORIDA FLORIDA DEPARTMENT OF HEALTH-BROWARD COUNTY 2421 S.W 6 Ave 2nd Floor, #240 Fort Lauderdale, FI 33315 954-467-4700 X 4202

For Office Use Only				
Certificate Number				
□South	□North			
Date Well	Date Septic			
Approval	Approval			

Plan Review Fee \$140 PLAN REVIEW GUIDE FOR FDOH FOOD REGULATED FACILITIES

NOTE - Please submit completed plan review guide with plan review fee(s), and supporting documents. **SECTION 1 – SUPPORTING DOCUMENTS** Please attach the following documents: Copy of Driver License 2 sets of floor plans DRAWN TO SCALE (one If not the register agent: a notarized letter to set of plans will be kept) showing location of conduct business on his/her behalf equipment and plumbing fixtures) If renting: copy of lease agreement □ Copy of intended menu Copy of utility bill showing sewer charges or ☐ Catering contract (*If applicable) System evaluation signed ☐ Copy of Division of Corporation Manager's Certification ☐ Certificate of Occupancy or proof of approval Fire Inspection by local building authority. **SECTION 2 – PLAN REVIEW TYPE** Please check the box that best describes your establishment. Please check only one box. New Reopen a Remodeling of **Newly Built** ☐ Establishment in ☐ Closed ☐ Existing ☐ Ownership Change Establishment **Existing Structure** Establishment Establishment **SECTION 3 – TYPE OF ESTABLISHMENT** Please check the box that best describes your establishment. Check all that apply. ☐ Adult Day Care ☐ Domestic Violence Shelter ☐ School (9 months or less) ☐ After School Meal Program ☐ School (9 months or more) ☐ Crisis Stabilization Unit ☐ Assisted Living Facility ☐ Residential Treatment Center (ACHA) ☐ Detention Facility ☐ Bar/Lounge ☐ Short-Term Residential Treatment Center (DCF) ■ Movie Theater ☐ Civic Organization ☐ Transitional Living Facility ☐ Recreational Camp ☐ Fraternal Organization ☐ Intermediate Care Facility for Developmental Disabled ☐ Hospice ☐ CCFP-Religious Exempt ☐ Prescribed Pediatric Extended care Center ☐ Homes for Special Services **SECTION 4 – ESTABLISHMENT INFORMATION** Establishment Name (DBA) Location Address Citv Zip Code (+4 optional) Phone Number Fax Number **SECTION 5 – OWNER INFORMATION** Note: This address will be where the department will mail all official paperwork Name (please check one: ☐ Corporation ☐ Partnership ☐ Individual) First Name Last Name Street Address or Post Office Box City State Zip Code Phone Number Extension E-mailed Address Fax Number Contact Name Title (Agent, Architect, etc.) (Name of person to contact if there are any questions about the plan review, if different than the owner) Phone Number Fax Number Extension E-mailed Address

	SECTION 6 – FOOD OPERATION						
Please check the box t	hat best desc	cribes your estab	lishment	t. Check <u>all</u> t	hat apply.		
☐ After School Meal F	Program			Delicatessen	s/Sandwich Sho	qq	
☐ Caterer				☐ Non-Alcoholic Beverage Shop			
☐ Concession Stand				☐ Restaurant-Style			
☐ Mobile Food Unit				☐ Bakery-type			
☐ Satellite Kitchen				☐ Retail Food Store			
☐ Vending Machine D	isnensina PH	4F					
☐ Main Operation	risperioring i i	"		☐ Canteen			
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		ce (**State Fee exen als/ <u>No</u> -ware was		overnight sto	rage/ <u>No-</u> reheati	ng/ No -re-service	
☐ Catering Operation							
						eral regulatory food program.	
When catering is provided		ry means of food s		<i>copy of a currel</i> icense Numbe			
Name of Catering Serv	rice			icense numbe	∃ I	License Agency(DBPR/DACS/FDOH)	
Describe Food Operati	ion						
2 0000 : 000 opo.ca.							
Will there be service to 5 th grade), individuals 6						children or younger (birth through stodial care? ☐ Yes ☐ No	
Anticipated Construction	•			ipated Openir		Operating Hours	
Plans/applications sul						operating ribare	
i idiio/appiiodiioiio odi		s tollowing dutilo	111100 011	the following	dates.		
Building	_ Fir	re Authority		Planning			
Plumbing	_ Zo	oning		Other			
<u> </u>							
Discourie l'acte de la company				INISH MATE		4.2	
Please indicate the typ		used in the follo	wing area	as (e.g., tile, s	stainless steel, e		
		used in the follo	wing area	as (e.g., tile, soth, easily cle	stainless steel, e anable and no	nabsorbent.	
C		used in the follo	wing area	as (e.g., tile, s	stainless steel, e anable and no		
Food Preparation		used in the follo	wing area	as (e.g., tile, soth, easily cle	stainless steel, e anable and no	nabsorbent.	
C		used in the follo	wing area	as (e.g., tile, soth, easily cle	stainless steel, e anable and no	nabsorbent.	
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Food Preparation Food Storage		used in the follo	wing area	as (e.g., tile, soth, easily cle	stainless steel, e anable and no	nabsorbent.	
Food Preparation Food Storage Dishwashing Area		used in the follor finishes must k Floor	wing area	as (e.g., tile, s oth, easily cle Walls	stainless steel, e anable and no	nabsorbent.	
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SECTION 11 – POTABLE WATER The above name facility/business uses the following water supply (choose one type), and/or complete evaluation						
☐ Municipal/Public Water System		Name of Supplier:				
☐ Onsite Well System	Permit Number:					
☐ Establishment serv	ed by a 64E-8, F.A.C., Li	imited Use Public Water Sys	tem, DOH Regul	ated		
☐ Establishment serv **SYSTEM EVALUATION RESULT:		ter Drinking Act (DEP or DO				
☐ Approved	Denied	y omy completed by FDOH II on a	a DON Water System)		
Printed Name	Signature		Date			
	SECTION 12 – V					
The above name facility/business u	uses the following wate), and/or compl	ete evaluation		
☐ Municipal/Public Sewer		Name of Supplier:				
☐ Septic System (Requires Approval from EH Engineering) ***Engineering Section: 954-467-4700 X 4231 Permit Number:		Permit Number:				
**SYSTEM EVALUATION RESULT: (This section below normally only completed by FDOH if on a DOH water system)						
☐ Approved	☐ Denied					
Printed Name	Signature		Date			
SECTION 13 – OWNER/OPERATOR/AGENT SIGNATURE						
I hereby certify that all the information I have provided is correct. I understand that if I failed to complete the plan review guide or submit the required supporting documents, my plan review will be delayed.						
Printed Name	Signature	Title		Date		
FOR OFFICE USE ONLY						
Plans approved with the noted and attached provisions						
Plan Review approved by:			Date	Date		
This facility has met all requirements and is approved to open						
Environmental Specialist (Print)	Signature		Date			
***All construction is subject to the provisions of the South Florida Building Code, all local building codes, and any other						

Final Approval and Inspection

*** Approval of your plans means that your plans appear to meet the minimum requirements of the Florida Department of Health. You must make sure that you meet all other requirements that apply. In addition, a satisfactory pre-opening INSPECTION by the department and ISSUANCE of a Sanitation Certificate are required prior to operation or signage of Alcoholic Beverages Papers.

^{***}All construction is subject to the provisions of the South Florida Building Code, all local building codes, and any other jurisdictional authorities.