Washington County Health Department
Application for Food Establishment Guide

Please complete the “Application for Food Establishments” thoroughly; with written details and diagrams as necessary.

Potentially hazardous foods vs not potentially hazardous foods:

Potentially hazardous foods is a food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting growth of microorganisms (Items that will spoil without refrigeration).

Not potentially hazardous foods would include prepackaged and/or ready-to-eat foods that do not require refrigeration (Example cookies, trail mix, chips, bread etc.)

Time as a Public Health Control:

If time without temperature control is used as a public health control for potentially hazardous food before cooking or for ready-to-eat potentially hazardous food that is displayed for sale or service:

1) Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify methods of compliance.

2) Time food was prepared and removed from appropriate temperature control unit (hot 135 degrees F, cold 41 degrees F), time food must be sold/discard 4 hours from the time it was removed from the temperature control unit.

Highly Susceptible Population:

People who are more likely than other people in the general population to experience foodborne illness. This includes child/adult day care, hospital, nursing home or senior care, immunocompromised patrons. The following items may not be served to this population: raw or partially cooked animal foods, raw eggs, raw seed sprouts, and unpasteurized juices (pasteurized eggs or egg products can be substituted for raw eggs).

When completing the check list (Don't just check the boxes):

- Give examples: name/description of foods offered
- If catering or delivery is available describe the method used to keep foods protected and at appropriate temperatures during transport.
- If applicable-What steps are taken to ensure highly susceptible population is being served appropriately?
- Attach a copy of the menu
• Provide list of Brand name, type, and capacity of food storage equipment being used. (Example Whirlpool Refrigerator 26cu ft, GE Chest Freezer 10cu ft)
• Provide current schematic drawing/layout of establishment; kitchen, storage, seating (indoor/outdoor). Location of refrigeration/freezer units, stoves, hand sinks, warewashing sinks, and dry goods storage/cleaners-chemical storage, with approximate square footage of establishment.
• Is there outdoor cooking? If so, is there proper overhead protection and screening?
• Provide a brief description of how the temperature monitoring will take place for verification of cooking temperatures (make daily sample food in fryer/grill), equipment temperature monitoring (Daily temperature log for refrigeration units), what types of items/equipment will be cleaned and how often (hourly, daily, weekly).
• Are there working thermometers inside each refrigerator? Is there a working thermometer for food monitoring available (0-220 degrees)?
• The establishment may adopt the Washington County Health Department Employee Illness Policy or create their own (must follow 2013 Missouri Food Code).
• What type of water supply is being used, Private? Public? What type of sewage system, On-site? Public? Does DNR regulate these systems?
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• If chlorinator present how will monitoring of the system be kept/recorded?
• If in City of Potosi: Is there backflow prevention device in place?
• Are the restroom and exterior doors self-closing and pest/rodent proof (no large gaps around doors)?
• Is there going to be professional pest service? Routinely scheduled?
• What type of trash receptacles are available? Are they of large enough capacity for the refuse generated at the establishment? Are they clean and in good repair?