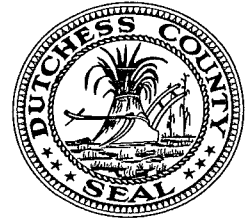


October 2009



Dear Applicant,

The New York State Workers' Compensation Law (NYS WCL) is requiring that the Dutchess County Health Department verify that a permit applicant possess documentation concerning Workers' Compensation and Disability Insurance coverage where necessary prior to permit issuance or renewal.

One or more of the following forms **must** accompany the application to document compliance with the WCL. ***If the proper paperwork is not ATTACHED with your application, you will not be issued a permit to operate. It is imperative that the correct forms are submitted with the application and not sent under separate cover.***

1) When WC/DB coverage IS NOT required:

Form CE-200 Certificate of Attestation of Exemption from NYS Workers' Compensation and/or Disability Benefits Coverage. To apply and obtain this certificate immediately, go on-line to www.wcb.state.ny.us and click the "WC/DB Exemptions Form CE-200" box located on the homepage. Instructions are provided that will explain whether your business qualifies. Once the application is completed, print out the certificate and sign. *(Be advised that falsely submitting this form may subject you to penalties in accordance with the Workers' Compensation Law and NYS laws.)*

2) When NYS WC/DB coverage IS provided:

A. Workers' Compensation

- Form C-105.2 Certificate of Workers' Compensation Insurance (issued by the applicant's insurance carrier); **NOT FORM C-105**
OR
- Form U-26.3 Certificate of Workers' Compensation Insurance (issued by State Insurance Fund); **NOT FORM C-105**
OR
- Form SI-12 Certificate of Workers' Compensation Self-Insurance; **OR**
- GSI-105.2 Certificate of Participation in Workers' Compensation Group Self-Insurance; **NOT FORM C-105**
AND

B. Disability Benefits

- DB-120.1 Certificate of Disability Benefits (issued by the applicant's insurance carrier); **NOT FORM DB-120**
OR
- Form DB-155 Certificate of Disability Benefits Self-Insurance

"ACORD" FORMS REGARDING THE ABOVE INFORMATION are not ACCEPTABLE DOCUMENTATION. For further questions on Workers' Comp. and Disability call 866-750-5157.

Application for a Permit to Operate

GENERAL INSTRUCTIONS

Complete all items that apply to your establishment.

All applicants must complete sections A, B, G, & H. If you have any questions, contact the local health department that issues your permit.

SECTION A: Facility Information

Facility Name, Facility Address, Telephone Number, Fax Number and Municipality: Self explanatory

Capacity

- A. Food services: enter actual seating capacity, or enter 00 for take out only.
- B. Recreational vehicle parks, campsites, agricultural fairgrounds and mobile home parks: enter the number of actual sites.
- C. Children's camp: enter the maximum number of campers the camp is approved for at one time.
- D. Temporary residences and migrant farmworker labor camps, swimming pools, bathing beaches, mass gatherings: enter the maximum number of people the facility is approved to hold.
- E. Recreational aquatic spray ground: enter 00.

Facility Status: Check either profit or nonprofit. If nonprofit, submission of documentation (incorporation paper) verifying status may be required.

Facility Type: From the list below enter the facility type that best describes the main or primary operation of the facility. Some multiple operation facilities may require submission of separate permit application(s). Please consult the health department that issues your permit with any questions.

Facility Types

Agricultural Fairgrounds

Bathing Beaches
 Freshwater River
 Impoundment/Pond
 Lake
 Ocean Surf
 Other Saltwater

Campground/Recreational Vehicle Park

Children's Camps

Day Camp
 Day Camp – Developmentally Disabled
 Day Camp – Municipal
 Day Camp – Traveling
 Overnight Camp
 Overnight Camp – Developmentally Disabled
 Overnight Camp – Municipal

Mass Gathering

Migrant Farm Worker Housing
 Farm Labor Housing

Mobile Home Parks

Recreational Aquatic Spray Grounds

Indoor
 Outdoor

Swimming Pools

Indoor
 Outdoor
 Indoor/Outdoor
 Wave Pool – Indoor
 Wave Pool – Outdoor
 Wave Pool – Indoor/Outdoor
 Aquatic Amusement – Indoor
 Aquatic Amusement – Outdoor
 Aquatic Amusement – Indoor/Outdoor
 Spa

Temporary Residences

Labor Camps other than Migrant
 Interior Corridor – Single Story
 Interior Corridor – Two Story
 Interior Corridor – Three Story
 Interior Corridor – Four or more Story
 Exterior Corridor – Single Story
 Exterior Corridor – Two Story
 Exterior Corridor – Three Story
 Exterior Corridor – Four or more Story
 Cabin or Bungalow Colony

Food Service Establishment

Restaurant
 Caterer
 School Institution
 State Office for the Aging (SOFA) – Prep Site
 State Office for the Aging (SOFA) – Satellite Site
 Summer Feeding Program (USDA) – Prep Site
 Summer Feeding Program (USDA) – Satellite Site

Temporary Food

Mobile Food

Vending Food Machines

State Agency Licensed Facilities

State Licensed Inspected Facility
 State Owned Operated Facility
 Day Care Center – Residential
 Day Care Center – Non-Residential

Water Supply/Sewage System:

Check "public" if the facility is serviced by a municipal or public system. Check "private" (onsite) if the system(s) and its operation is onsite and only for this facility. A water/sewage system that is commonly used by several establishments (i.e.: a mall operation) would be a public system.

Operations under this registration:

Provide the number of specific operations that apply to this registration. Complete even if the primary or main operation of the facility was identified under the facility type. A swimming complex with one spa, one beach, one indoor and two outdoor pools would report a facility type swimming pool-indoor and enter 1 for spa, 1 for bathing beach, 1 for indoor pool and 2 for outdoor pools in the operations under this registration Section A. Some facilities with multiple operations require separate applications, (i.e., a food service operated at a swimming pool complex would require a separate swimming pool and food service application, and would report their specific operations on the appropriate application forms).

Expected Opening/Closing Date:

Enter the expected opening and closing dates (i.e., June 1 is 06/01). If the operation is year-round, enter 01/01 for opening and 12/31 for closing.

Days of Operation:

Check each box for the day(s) the facility will be open under routine operation.

Hours of Operation:

Enter the hour the facility is expected to open and close under routine operation. Circle A.M. or P.M. as appropriate.

SECTION B: Operator/Owner Information

Name of Legal Operator or Operating Corporation (Person in Charge)

Enter name of the legal entity that operates the facility. If the facility is operated by a corporation, enter the name of the operating corporation and the name of the person in charge of the day to day operation. Provide the name(s) of the corporate officers/partners in Section F.

Permanent Address of Operator and Telephone Number

Enter the mailing address including street, city, state and zip code where the legal operator wants to receive mailed correspondence. Enter the telephone and fax number of the legal operator.

Employer Identification/Social Security Number

Enter the **Employer Identification or Social Security Number** of the operator of the facility.

Email Address and Fax No.

Enter the email address and fax no. where important health and safety alert messages should be sent during an emergency

Name of Owner

Enter the name of the owner of facility if different from the operator.

Permanent Address of Owner and Telephone Number

Enter the mailing address and telephone number of the owner if different from operator.

SECTION C: Complete only for temporary food service establishments, regulated under Subpart 14-2 NYSSC

SECTION D: Complete only for mobile food service vehicles or pushcarts, regulated under Subpart 14-4 NYSSC

Check the appropriate type of unit. If motorized, provide the license plate number. Provide the name and address of the commissary where the food is prepared. Attach a separate list of the types of food(s) and/or beverages to be served.

SECTION E: Complete only for food/beverage vending machines regulated under Subpart 14-5 NYSSC

Attach a list of the number and type of food dispensing machines including the address and telephone number of each site under this permit.

SECTION F: Partners and Corporation Officers

If a facility is operated by a partnership or corporation, provide the name, title, permanent mailing address and telephone number of all corporate officers or partners involved in the operation or ownership of the facility.

SECTION G: Workers' Compensation and Disability Insurance

Provide copies of appropriate forms documenting compliance with the Worker's Compensation Law for (1) both Workers' Compensation and New York State Disability Insurance coverage, or (2) exemption from coverage.

SECTION H: Signature

Provide the signature of the individual operator, a corporate officer or other authorized identified official in Section F. Please print the name, title and date in the space provided. **Failure to sign the form may delay issuance of your permit to operate. Operation without a valid permit is a violation of the State Sanitary Code and is punishable by fines.**

Section I: To be completed by the local health department

Section D: Complete for mobile food service establishments or pushcarts only.

Type of Vehicle Motorized Pushcart Other (specify) _____

Motor vehicle license no. (for motorized vehicles) _____

Commissary name _____

Address _____

City _____ State _____ Zip _____ Telephone no. (____) _____

List on separate sheet types of food and beverages served.

Section E: Food and beverage machines only. Attach a list of all machine locations and food dispensed.

Section F: Partners and Corporate Officers

List all partners and corporate officers in the operation of the facility. Include vice president(s), secretary, treasurer. Attach DOH-2135 (or additional sheets) as necessary.

Name	Title	Address	Telephone No.
			()
			()
			()
			()

Section G: Workers' Compensation and Disability Insurance (All applicants must complete this section.)

Check the appropriate lines and submit copies of the following documentation with the application to document compliance with the Worker's Compensation Law:

A. Workers Compensation and Disability Insurance Coverage Provided

Workers Compensation

- Form C-105.2 – Certificate of Worker's Compensation Insurance **OR**
 Form U-26.3 – Certificate of Workers' Compensation Insurance **OR**
 Form SI-12 – Certificate of Workers' Compensation Self-Insurance **OR**
 GSI – 105.2 – Certificate of Participation in Workers' Compensation Group Self-Insurance

AND

Disability Insurance

- DB-120.1 - Certificate of Disability Benefits **OR**
 Form DB-155 – Certificate of Disability Benefits Self-Insurance

B. Workers Compensation and Disability Insurance Coverage NOT Provided

- Form CE-200 – Certificate of Attestation of Exemption from NYS Workers' Compensation and/or Disability Benefits Coverage

Section H: Signature (Entire section must be completed by all applicants.)

FALSE STATEMENTS MADE ON THIS APPLICATION ARE PUNISHABLE UNDER THE PENAL LAW.

Failure to sign this form may delay issuance of your permit to operate. Operation without a valid permit is a violation of the State Sanitary Code.

Signature of individual operator or authorized official _____

Print name of person signing _____ Title _____ Date _____

Section I: FOR OFFICE USE ONLY

Permit issuance recommended? Yes No Permit Effective Date Permit Expiration Date

Conditions of approval _____

Signature _____ Title _____ Date _____

METHOD OF OPERATION APPLICATION
SUBPART 14-2
TEMPORARY FOOD SERVICE ESTABLISHMENTS

Location of
Temporary
Food Service

Event: _____
Street: _____
Town/City: _____

Expected opening date: _____ Expected closing date: _____

Food to be served: _____

Food to be obtained from: _____

1. Type of foods to be prepared and served: _____

2. Describe how the foods will be prepared, and what equipment will be used for the preparation:

3. If food is prepared off site, provide the name, address, and phone number of the approved commercial kitchen that will be utilized. (Note: food preparation is not allowed in personal home kitchens):

How will the food be transported to the site? (e.g., coolers w. ice, cambro units, etc.):

4. Describe the method of food service (e.g., will foods be cooked to order, held hot or cold during service period, self-serve by customer?):

5. Describe the equipment used to keep foods cold (at or below 45 degrees F):

6. Describe the equipment used to keep foods hot (at or above 140 degrees F):

7. How will the foods be dispensed and handled? (Note: utensils or plastic gloves must be used to prevent bare hand contact with food):

8. Describe the construction of your food preparation area: _____

9. Describe the hand washing station (at your concession), and location of toilets:

10. What is the source of water supply and ice? _____

11. How will wastewater be disposed of at the site? _____

12. Describe means of refuse/garbage storage and disposal: _____

SPECIAL NOTE: All persons handling food are to be free from infectious disease which can be transmitted by foods and are not to have a boil, infected cut or sore, or infectious disease. They are to wear clean clothing, not smoke or use tobacco while handling food or in food preparation areas, and use hair restraints to minimize hair contact with hands, food and food-contact surfaces. All personnel handling food are to wash their hands with soap and water after using the toilet, smoking, eating or when soiled. The Department of Health reserves the right to limit the type of food to be served.

TEMPORARY FOOD SERVICE TIPS FOR FOOD SAFETY

To help ensure that customers have a safe dining experience, make sure that the following items are addressed when preparing food for service.

Source:

- ✓ All food and ice used in food preparation and service must be obtained from a commercial source
- ✓ All food that will be served to the public must be cooked and processed on-site or in a permitted commercial facility (no home preparation is allowed)
- ✓ Cold food must be transported at 45 degrees Fahrenheit or below

Personal Hygiene: Persons working with food must meet the following requirements:

- ✓ Should not be ill with any contagious disease, especially diarrhea and vomiting, or have open cuts or wounds on their hands
- ✓ Always wash their hands before starting work, after using the toilet, and when hands get dirty
- ✓ Wear disposable gloves when handling any food that will not be cooked
- ✓ Wear clean clothes and use hair restraints, as needed
- ✓ Never smoke or use tobacco products when preparing and/or working around food

Food Preparation/Food Service Area:

- ✓ Food prep/service area must have equipment and surfaces that are durable, in good repair, allow for easy cleaning, and are designed so as to prevent food contamination
- ✓ Handwashing facilities must be available
- ✓ Food should be prepped as close to service as possible

Utensils:

- ✓ Cooking utensils and food contact surfaces must be kept clean and stored in a clean location and, between uses, washed and sanitized to prevent cross-contamination of other foods
(the Dutchess County Health Department recommends using a bleach & water solution made up of a capful of bleach to every 1 gallon of water)
- ✓ All items for food service to public must be single service/disposable (paper or plastic cups, plates, knives, forks and spoons)

Food Temperature Control:

- ✓ Keep food out of the temperature danger zone (between 45 degrees Fahrenheit and 140 degrees Fahrenheit)
- ✓ Minimize the amount of potentially hazardous food that is not under refrigeration, hot holding, or in the cooking process

Cold Storage:

- ✓ Adequate refrigeration must be available to hold potentially hazardous food at 45 degrees Fahrenheit or below

PLEASE KEEP THESE GUIDELINES FOR YOUR REFERENCE

Cooking:

- ✓ **A stem-type thermometer must be available to measure food temperatures**
- ✓ Foods must be cooked to the following minimum internal temperatures:
 - Eggs: 145 degrees Fahrenheit
 - Ground Beef: 158 degrees Fahrenheit
 - Pork: 150 degrees Fahrenheit
 - Chicken: 165 degrees Fahrenheit
 - Other potentially hazardous products: 140 degrees Fahrenheit
 - Reheated foods: 165 degrees Fahrenheit

Hot Storage

- ✓ After preparation, adequate facilities must be provided to keep hot foods at 140 degrees Fahrenheit or higher prior to service

General:

- ✓ Garbage must be stored in cleanable, rodent-proof containers that are kept covered
- ✓ Wastewater must be properly disposed of
- ✓ Appropriate precautions must be taken to control insects; if pesticides are necessary they are to be applied by a NYSDEC registered pesticide applicator only. Food service workers must not spray pesticides in or around the food preparation area.