## NEW APPLICATION FOR MANUFACTURED FOOD PROCESSING PERMIT TO OPERATE

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EST.		1875
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ALABAMA DEPARTMENT

OF PUBLIC HEALTH

Date Received
Receipt Number
Receipt Date
Fee Amount
Fee Code
Fee Exempt

County	
District	Priority
Region	☐ Cat 1
Client Number	□ Cat 2
Permit Number	□ Cut 2

N CE	•1•4													
											ΒΔΜΔ	7in Code		
						ALABAMA Zip Code Facility Email Address								
Facility Poi						_ I definty	Line	411 <i>I</i> 1	_					
•				ī	ast Name	e					Title			
☐ Individ	ation, Limi ual/Sole Pi	ited La roprie	iability Cor tor – Includ	e total n	umber o	f employee	s No	TC i	ncluding			Municipal	ity	
			Vame								t Name			
												Zip		
Owner/Pres	ident/CEO	(Cell)	Phone Nur	nber			_ E1	mail	Address	S				
Business T	ype Select all	that apply	7			Total Sq	uare	Foc	otage of I	Facility _				
□Retail (Se	ells to Final	Consu	ımer)			Operation	ons i	n Sh	ared Kit	chen □ Y	es – Per	mit #	[	□ No
□ Wholesale (Sells to Other Businesses) Water Source □ Public □ Well														
☐ Intrast	ate (Inside	AL)				Sewage Disposal □ Public Sewer □ Septic - Permit #								
☐ Interst	ate (Outsid	e AL)												
Distrib	ution Locat	ions: _				Projecte	d Gr	oss	Annual I	Percent V	Vholesal	e	%	
☐ Wholesa	le and Reta	il on S	ame Premise	es										
☐ Central I	Kitchen					Projecte	d Ar	ınua	l Gross S	Sales				
Food Provided to Permit #s			$\square \le \$24,999$ $\square \$1,000,000 - \$4,999,999$ $\square \$25,000 - \$49,999$ $\square \$5,000,000 - \$9,999,999$											
☐ Other: _														
Operating	Schedule													
Months	□Year	□Jaı	n □Feb	□Mar	□ Apr	□May	□J	un	□ Jul	□Aug	□Sept	□ Oct	□Nov	□ Dec
	Round													
Days	□Weekd	ays	□Sun		Mon	□Tues			Wed		nurs	□Fri	[	⊥ □Sat
1	I													

## PROCESSING AND DISTRIBUTION OPERATIONS

CATEGORY	RETAIL	WHOLESALE					
Acid/Acidified Food - Shelf Stable (Pickles, Relish, Salsa)							
Alcohol: Beer/Wine/Distilled Sprits							
Bakery Products (Dough/Mixes/Icings)							
Bottled Coffee/Tea							
Bottled Water							
Candy and Confectionery Products							
Coffee Bean Roasting							
Deli Sandwiches/Wraps							
Dressing and Condiments							
Fats/Oil Refining and Blending							
Fermented Foods (Kombucha/ Sauerkraut)							
Fresh Fruit/Vegetable							
Fruit/Vegetable Juice – HACCP							
Grain Milling							
Ice Production on the Premise							
Jams/Jellies/Fruit Spreads							
Low Acid Canning – HACCP (Vegetables/Soups)							
Nuts: Blanching/Roasting/Grinding							
Oils/Vinegars Infused							
Packaged Meals & Meal Kits							
Reduced Oxygen Packaging - HACCP							
Repacking from Bulk Quantities							
Sandwich Spreads and Salads (Pimento Cheese/Egg Salad)							
Snack Foods							
Spices, Flavors, and Salt							
Sprout Processing							
Other:							
BUSINESS MODEL (Briefly describe your business model and business location.)							
FOOD PRODUCTION AND PROCESSING METHODS (Briefly describe products received	bled beerbeam ber	and/an distributed )					
FOOD PRODUCTION AND PROCESSING METHODS (Briefly describe products received	vea, producea, neia,	and/or distributed.)					
STORAGE AND TRANSPORTATION (Briefly describe storage and transportation. Include addresses of offsite storage locations.)							
By signing this form, I attest that the information contained herein, including any supplemental documentation attached to this document for the submission process, is accurate for my intended operations. I understand that any changes to my business model or facility operations may necessitate additional facility and/or equipment requirements. I will notify the Alabama Department of Public Health prior to beginning any change of operation not originally disclosed on this form, so the facility and/or equipment requirements can be reassessed to ensure continued compliance with the Department's regulations.							
I am aware that completion of this application does not grant me permission to begin construction, conversion, or remodeling, and that doing so constitutes a violation of the Alabama State Committee of Health Rules.							
Signature:Title:	Date	2:					