Central Nevada Health District https://www.centralnevadahd.org/ **PLAN REVIEW FOR FOOD ESTABLISHMENT** **MOBILE FOOD VEHICLE**	CNHD CENTRAL NEVADA HEALTH DISTRICT	**Tracking No:** _____ **Date Approved** _____ **Expiration Date** _____

Submitting incomplete plans will delay the plan review process. Please answer **every** question that applies to your food service operation

NAME OF MOBILE FOOD VEHICLE	
PHYSICAL STORAGE LOCATION	
PHONE	

OWNER		**PHONE**	
ADDRESS			
ALTERNATE PHONE		**E-MAIL**	

SERVICE DEPOT		**PHONE**	
ADDRESS			
ALTERNATE PHONE		**E-MAIL**	

SERVICE DUMP SITE		**PHONE**	
ADDRESS			
ALTERNATE PHONE		**E-MAIL**	

VEHICLE IDENTIFICATION NUMBER (VIN)	
STATE LICENSE PLATE NUMBER	
VEHICLE MAKE	
VEHICLE MODEL	
VEHICLE COLOR	
PROVIDE ROUTE DETAILS ☐ **REGULAR DAILY ROUTE,** Describe Route ☐ **TEMPORARY EVENTS, PLUS DAILY** ☐ **TEMPORARY EVENTS, ONLY**	

Facility Information: Applications and/or plans have been submitted to the following regulatory authorities for review:

State City or County	☐ STATE BUSINESS LICENSE	☐ LOCAL BUSINESS LICENSE	☐ FIRE DEPARTMENT
State, City Or County Below	**PROVIDE NUMBER BELOW**	**PROVIDE NUMBER BELOW**	**PROVIDE DATE OF APPROVAL**
Churchill County	*Number*	*Number*	*12/19/2017*

Mobile Food Establishment Vehicle Type: The term does not include a pushcart or any portable unit for the service of food.			
☐	Full Service Mobile Unit	a unit, in which food including PHF/TCS, may be stored, prepared, cooked and/or served.	
☐	Food Service Trailer	a unit designed to be towed where food including PHF/TCS may be stored, prepared, cooked and/or served.	
☐	Pre-Packaged Food Truck	a unit designed to store ready-to-eat foods (No Cooking) (i.e., ice cream, pre-packaged shelf-stable items)	
☐	Off-Premises Catering Vehicle	a self-contained vehicle used for preparation, delivery and/or service of foods prepared as part of a catering operation. Food handling on the vehicle is limited to hot or cold holding	
	NOT ALLOWED	Hot dog carts, Portable Units for Food, Portable Bar Units, Rolling Hot Holding Units	Various Designs

I have spoken with my Environmental Health Specialist and a Service Depot will be Required. ☐ Yes ☐ No

What is the Service Depot Requirement About? A service depot is a food establishment or facility permitted or licensed by the Central Nevada Health District. Service Depots provide a location where food trucks are cleaned, supplied with water, food, single-service items, and where waste water is properly disposed of. Service Depot functions MAY be provided at multiple locations

☐ **I HAVE PROVIDED A SERVICE DEPOT AGREEMENT FOR EACH SERVICE LOCATION (SEE ATTACHMENT)**

☐ **I AM OPERATING WITH OUT A BASE OF OPERATIONS WITH HEALTH AUTHORITY APPROVAL**

LOCATION	FACILITY NAME	ADDRESS	PHONE	CONTACT
Food Preparation				
Clean Water				
Dumping or waste Water				
Dish Washing or Cleaning				
Other				

LIST THE DAYS AND TIMES YOU WILL BE USING THE SERVICE DEPOT ☐ *Without Base Operation*						
MONDAY	**TUESDAY**	**WEDNESDAY**	**THURSDAY**	**FRIDAY**	**SATURDAY**	**SUNDAY**

I HAVE SPOKEN WITH MY ENVIRONMENTAL HEALTH SPECIALIST AND A CERTIFIED FOOD MANAGER CERTIFICATE WILL BE REQUIRED. ☐ YES ☐ NO

A person-in-charge who possesses a food safety certificate from an approved authority must be on board during all hours of operation. Menu determines type of certificate required. Recertification is required every 3 years to 8 years.

☐ A designated person in charge that can demonstrate knowledge of: Foodborne disease prevention, application of food safety hazards analysis critical control points (HACCP) principles, and the requirements of the food code, will be available during all hours of operations.

☐ This facility does not handle potentially hazardous foods (TCS) and a Food Protection Manger is not required for this facility type.

STAFF FOOD SAFETY KNOWLEDGE. HOW WILL FOOD EMPLOYEES BE TRAINING IN GOOD FOOD SANITATION PRACTICES (CHECK ALL THAT APPLY)

☐ On the Job Training
☐ A written food safety handbook
☐ Video
☐ Class room training
☐ Other: _____

DESCRIBE ROUTE RESTROOM AVAILABILITY

☐ ROUTE <u>with</u> a restroom available for employee use, the mobile food vehicle will operate a route and not remain in one location longer than 4 hours.

☐ ROUTE <u>without</u> a restroom available for employee use, the mobile vehicle will operate a route without restrooms available and not remain in one location longer than 1 hour.

☐ NO ROUTE - The mobile food vehicle will be used at special events for more than 4 hours, restrooms are provided by event.

ESTIMATED NUMBER AND TYPE OF MEALS/BEVERAGES TO BE SERVED PER DAY					
BREAKFAST		LUNCH		DINNER	
MAXIMUM NUMBER OF KITCHEN STAFF AVAILABLE PER SHIFT					
BREAKFAST		LUNCH		DINNER	

RISK CATEGORY: DESCRIBE RISK CATEGORY BASED ON EXAMPLES PROVIDED (SELECT ONE)	
☐	**Low Risk – Category 1** These units can serve only intact, packaged foods and non-potentially hazardous drinks. No preparation or assembly of foods or beverages may take place on the unit. Non-potentially hazardous beverages must be provided from covered urns or dispenser heads only. No dispensed ice is allowed. (Example: Packaged snacks, sodas, pre-packaged ice cream)
☐	**Moderate Risk – Category 2** These units may dispense unpackaged foods. However, no cooking, preparation or assembly of foods is allowed on the unit. No self-service by customers is allowed. Dispensed ice is allowed. (Example: Prepackaged sandwiches etc.)
☐	**High Risk – Category 3** These units may cook, prepare and assemble food items. Prepare and handle raw ingredients. Complex preparation including cooking, and hot holding involves many potentially hazardous foods (TCS foods). No cooling or reheating is allowed.
☐	**Very High Risk – Category 4** These units may serve a full menu including specialized processes, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.

CHECK THE BOX FOR THE TYPE OF FOOD SERVICE YOU WILL BE PROVIDING:					
		PROCESS 1	PROCESS 2		PROCESS 3
PROCESS	COMMERCIALLY PACKAGED FOOD ONLY	NO COOK STEP	PREPARATION FOR SAME DAY SERVICE (Approved for mobile vehicle)		COMPLEX FOOD PREPARATION (Depot Only)
Check Box	☐	☐	☐	☐	☐
	Receive	Receive	Receive	Receive	Receive
	Store	Store	Store	Store	Store
	Sell	Prepare	Prepare	Prepare	Prepare
		Hold Cold	Cook Or Heat	Cook	Cook
		Serve	Serve	Hot Hold	Cool
				Serve	Reheat
					Hot Hold
					Serve

IMPORTANT: Preparation of potentially hazardous food (time/temperature control for safety food) inside a mobile unit must be accomplished daily, for service that same day. Choose the most complex operation.

DESCRIBE TYPE OF SPECIAL PROCESSES	☐ THIS ESTABLISHMENT PERFORMS NO SPECIAL PROCESSES
☐	Sous Vide
☐	Reduced Oxygen Packaging
☐	Using Food Additives or Components to improve shelf-life or render foods shelf-stable
☐	Smoking for Preservation
☐	Curing, Drying Meat, Poultry or Fish
☐	Molluscan Shellfish Life Support System Display Tank
☐	Raw Fish Products: Sashimi, Sushi or Ceviche
☐	Custom Processing of Animals
☐	Juice Processing and Packaging for off-site sale
☐	Fermenting Pickles and Sauerkraut or Sausage
☐	Acidification, Low Acid Canned Food,
☐	Sprouting

FOOD DELIVERY SCHEDULES AND STORAGE CAPACITY			
PROJECTED FREQUENCY OF DELIVERY:		STORAGE CAPACITY (CUBIC FEET) IN DEPOT	STORAGE CAPACITY (CUBIC FEET) ON-TRUCK
Frozen	☐ Daily ☐ Weekly ☐ As Needed		
Refrigerated	☐ Daily ☐ Weekly ☐ As Needed		
Dry Good	☐ Daily ☐ Weekly ☐ As Needed		
Single Service Utensils	☐ Daily ☐ Weekly ☐ As Needed		
DESCRIBE ANY SPECIAL SCHEDULES			

FOOD PREPARATION REVIEW ☐ NOT APPLICABLE					
INDICATE THE CATEGORIES OF POTENTIALLY HAZARDOUS FOODS (TCS/PHF) TO BE HANDLED, PREPARED AND SERVED					
Thin meats, poultry, fish, and eggs					
☐ Thin Beef Strips	☐ Deli Slices	☐ Eggs	☐ Hamburger	Yes ☐	No ☐
				Other	
Thick meats, whole poultry (Examples - roast beef; whole turkey, chicken and pork)					
☐ Whole Roast Beef	☐ Whole Raw Turkey/Chicken	☐ Whole Raw Pork	☐ Tripe	Yes ☐	No ☐
				Other	
Cold processed food					
☐ Salad	☐ Potato Salad	☐ Sandwiches	☐ Cut Vegetables	Yes ☐	No ☐
				Other	
Hot processed foods					
☐ Soup	☐ Rice	☐ Noodles	☐ Sauce	Yes ☐	No ☐
				Other	
Bakery Items					
☐ Pie	☐ Custard	☐ Bread	☐ Empanadas	Yes ☐	No ☐
Beverage Items					
☐ Milk	☐ Soy Milk	☐ "Nut" Milk etc	☐ Juice		
Other:				Yes ☐	No ☐

PROVIDE MENU ITEMS AND FOOD SOURCES (Add additional items on separate page if necessary)
ADD ADDITIONAL PAGES IF NECESSARY – LIST ALL ITEMS INCLUDING PACKAGED GOODS

ARE ALL FOOD PRODUCTS FROM INSPECTED AND APPROVED SOURCES? ☐ YES ☐ NO

Food Item	Source	State/Country	Preparation Location	
Refried Beans	*ABC Grocery Chain*	*Nevada*	☒ *Depot*	☐ *On-Truck*
			☐	☐
			☐	☐
			☐	☐
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			☐	☐
			☐	☐

FOOD SAFETY MEASURES: THAWING METHOD - INDICATE (1) HOW FROZEN POTENTIALLY HAZARDOUS FOODS WILL BE THAWED (2) WHAT TYPES FOODS WILL BE THAWED (3) LOCATION ☐ NOT APPLICABLE

☐**Refrigeration**	☐**Under running water 70° F**	☐**Cooked from a frozen state**	☐**Microwave as part of cooking process**	**NO THAWING ON COUNTER**
State Food Types	State Food Types	State Food Types	State Food Types	State Food Types
☐ Meat ☐ Poultry ☐ Pork ☐ Fish ☐ Shellfish	☐ Meat ☐ Poultry ☐ Pork ☐ Fish ☐ Shellfish	☐ Meat ☐ Poultry ☐ Pork ☐ Fish ☐ Shellfis	☐ Meat ☐ Poultry ☐ Pork ☐ Fish ☐ Shellfish	☐ Meat ☐ Poultry ☐ Pork ☐ Fish ☐ Shellfish

Food Safety Method: Cooling Methods - Foods must be cooled from 135° F to 70° F in 2 hours or less and from 70° F to 41° F in 4 hours or less (The total from 135° F to 41° F should be no more than 6 hours total) ☐ Not applicable					
Cooling Method	Shallow pans	Ice Paddles/Sticks	Ice Baths	Rapid Chill Equipment (e.g., Blast freezers)	Volume Reduction (i.e. quartering)
Example: Pinto Beans	☒	☒	☒	☐	☐
Solid Food: Roast(s), Turkey, Steaks	☐	☐	☐	☐	☐
Soft, Thick Foods: Beans, Rice, Gravy, Soups, Sauce,	☐	☐	☐	☐	☐
Baked Boiled Potatoes	☐	☐	☐	☐	☐
Pasta	☐	☐	☐	☐	☐
Deli Salads (Tuna/Chicken)	☐	☐	☐	☐	☐
	☐	☐	☐	☐	☐
	☐	☐	☐	☐	☐

FOOD WILL BE PREPARED A DAY OR MORE IN ADVANCE FOR SALE OR SERVICE? ☐ YES ☐ NO ☐ NOT APPLICABLE			
WHAT FOOD?	**HOW LONG? (DAYS/HRS)**	**DEPOT**	**ON-TRUCK**
		☐	☐
		☐	☐
		☐	☐
		☐	☐
		☐	☐

WILL THE ESTABLISHMENT HAVE FOOD ITEMS THAT MUST BE DATE MARKED? ☐ YES ☐ NO ☐ NOT APPLICABLE
Describe:

WILL RAW MEATS, POULTRY AND SEAFOOD BE STORED IN THE SAME REFRIGERATOR OR FREEZER WITH COOKED AND READY-TO-EAT FOODS? ☐ YES ☐ NO (State which foods below) ☐ NOT APPLICABLE

FOOD SAFETY METHOD: COOKING METHODS –
Column "Equipment"- Stove Top, Oven, Grill, BBQ, Broiler, Rotisserie, Steamers, Microwave, Other
Column "Cooking Method"- Baking, Blanching, Boiling, Barbeque, Broiling and Grilling, Curing, Frying, Poaching, Roasting, Smoking, Simmering, Steaming, Moist heat, Dry heat, Other
Column "Verify Final Cook Temperature"- Logs, Assigned Staff, Random Checks, By SOP, By equipment design, RTE (None Required)

Product	Equipment	Cooking Method	How will you verify final cook temperature?	Depot	On-Truck
Eggs				☐	☐
Fish				☐	☐
Whole Meat				☐	☐
Ground Beef				☐	☐
Pork, Veal, Lamb				☐	☐
Chicken, Turkey		Choose an item.		☐	☐
Ham				☐	☐
Stuffed Items				☐	☐
Reheating				☐	☐
Plant Food for Hot Holding				☐	☐

Food Safety Method: Temperature Maintenance During Preparation – Describe the procedure used for minimizing length of time potentially hazardous foods will be out of approved temperature during preparation.
☐ Not applicable

What Method?	What Foods?
Prep and Store Immediately	☐ Meat ☐ Poultry ☐ Pork ☐ Fish ☐ Shellfish ☐ Vegetables
Volume Reduction	☐ Meat ☐ Poultry ☐ Pork ☐ Fish ☐ Shellfish ☐ Vegetables
Time-Temp Indicators (TTI)	☐ Meat ☐ Poultry ☐ Pork ☐ Fish ☐ Shellfish ☐ Vegetables
Refrigerated Preparation Areas	☐ Meat ☐ Poultry ☐ Pork ☐ Fish ☐ Shellfish ☐ Vegetables
Store Food on Ice	☐ Meat ☐ Poultry ☐ Pork ☐ Fish ☐ Shellfish ☐ Vegetables

Food Safety Method: Thermometer Use – Check as many as apply
Column "Calibration Method" (A) Ice Point Method (B) Boiling Point Method (C) Specialized Equipment (D) Specific Date
Column "Verification Method" (A) Log (B) SOP (C) Assigned Staff, (D) Other, State Method

Thermometer Type	Calibration Method	Verification Method	DEPOT	ON-TRUCK
Example: Analog thermometer	*A & B*	*A & C*	☒	☒
☐ Dial Oven-Safe (Analog)			☐	☐
☐ Digital Instant Read			☐	☐
☐ Thermocouple			☐	☐
☐ Oven Probe			☐	☐
☐ Liquid-filled (Glass/Metal stem)			☐	☐
☐ Refrigerator/Freezer Thermometers			☐	☐

ON TRUCK: Food Safety Method: Dishwashing – Check as many as apply	☐ Not applicable	
Dishwashing Methods: Check all that apply ☐ Manual Sink(s) No.: _____		
Manual Compartment Units		
1. Does the largest pot or pan fit into each compartment of the sink?	Yes ☐	No ☐
(a) If no describe cleaning procedure.	Yes ☐	No ☐
2. Are there drain boards at both ends of the sink?	Yes ☐	No ☐
3. How many compartments are being used for ware washing? ☐ 2-Compartment ☐ 3-Compartment		

Cleaning Method	**Chemical Type** (A) Chlorine, (B) Quaternary Ammonium, (C) Hot Water @ 180 °F (D) Other, Specify	**Concentration** (A) Chlorine @ 50-100 PPM (B) Quaternary Ammonium @ Approved Range	**Test Kit**	
Use Letter's A, B, C or D, in blank space if this is completed by hand.				
Example: Counter Tops	*Chlorine or A, B, C or D.*	*Chlorine or A or B*	Yes ☒	No ☐
☐ Cooking Equipment			Yes ☐	No ☐
☐ Dishware			Yes ☐	No ☐
☐ Cutting Boards			Yes ☐	No ☐
☐ Counter Tops			Yes ☐	No ☐
☐ Clean-in-Place Items			Yes ☐	No ☐
☐ Food Contact Surfaces			Yes ☐	No ☐
☐ Non-Food Contact Surfaces			Yes ☐	No ☐
☐ Floors, Walls, Ceiling			Yes ☐	No ☐
☐ Ventilation System (Hood)			Yes ☐	No ☐
☐ Other: _____			Yes ☐	No ☐

Food Safety Method: Produce Washing ☐ Not applicable		
Will produce be washed on-site prior to use? ☐ Yes ☐ No		
Is there a designated "food preparation" sink for this purpose ☐ Yes ☐ No		
One Compartment Sink	Two Compartment Sink	Three Compartment Sink
☐	☐	☐
If not, describe where produce will be washed?		
Vegetables will be washed in the following manner? ☐ Yes ☐ No		
Step 1 Step 2 Step 3 Step 4 Step 5		

Catering and Off-Site Services	☐ Not applicable

Complete if establishment will cater foods to another location or performing any cooking or preparations off-site at other locations.

Will **HOT** food be held at proper temperature during transportation, preparation and serving?	Yes ☐	No ☐

☐ Insulated Bag Warmers ☐ Cambro ☐ Insulated Foam

☐ Electric Appliance ☐ Electric Chafing Dish ☐ Sterno Chafing Dish

Will **COLD** food be held at proper temperature during transportation, preparation and serving?	Yes ☐	No ☐

☐ Cold Bags ☐ Ice Chest(s) ☐ Cambro

☐ Electric Appliance ☐ Non-Toxic Ice Bags ☐ Insulated Foam

Will food be protected from contamination during transportation, preparation and serving?	Yes ☐	No ☐

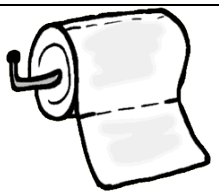
☐ Lids on Containers ☐ Special Containers ☐ Foil/Plastic Wrap

☐ Boxes ☐ Bags ☐ Sneeze Guards

HOW WILL EMPLOYEES AVOID BARE-HAND CONTACT WITH READY-TO-EAT FOODS? (CHECK ALL THAT APPLY)				
☐ DISPOSABLE GLOVES	☐ SUITABLE UTENSILS	☐ FOOD GRADE DELI TISSUE	☐ OTHER, DESCRIBE	☐ SPECIAL PROCESS
				Approved by the health authority with letter on file

Equipment			
☐ Hand sink ☐ New ☐ Used 	☐ Under Counter Reach-In ☐ New ☐ Used 	☐Flame Grill Top ☐ New ☐ Used 	☐ Cheese melter ☐ New ☐ Used
☐ Three (3) compartment sink ☐ New ☐ Used 	☐ Reach-in Refrig/Freezer ☐ New ☐ Used 	☐ Flat Top ☐ New ☐ Used 	☐ Commercial Crockpot ☐ New ☐ Used

☐ Food Preparation Sink ☐ New ☐ Used 	☐ Sandwich Prep Table ☐ New ☐ Used 	☐Microwave ☐ New ☐ Used 	☐ Coffee Makers ☐ New ☐ Used
☐ Ice Machines ☐ New ☐ Used 	☐ Panini Presses ☐ New ☐ Used 	☐ Hot Holding Unit ☐ New ☐ Used 	☐ Fryer ☐ New ☐ Used
☐Burners ☐ Oven ☐ New ☐ Used 	☐Hot Holding Table ☐ New ☐ Used 	☐ Rotisserie ☐ New ☐ Used 	☐Refrigerated Display Case ☐ New ☐ Used
☐Soft serve machines ☐ New ☐ Used 	☐Cutting Board ☐ New ☐ Used Wood Plastic 	☐ Display Case ☐ New ☐ Used 	☐Open Top Ice Bin ☐ New ☐ Used
Other, Describe	Other, Describe	Other, Describe	Other, Describe
Other, Describe	Other, Describe	Other, Describe	Other, Describe

DO HAND WASH SINKS HAVE ALL THE FOLLOWING ITEMS? Check box for Yes!			
☐ COMBINATION FAUCETS	☐ HOT AND COLD WATER	☐ SOAP	☐ PAPER TOWELS
			

DESCRIBE HOW WATER SYSTEMS (CLEAN AND DIRTY) ARE DESIGNED?					
HOW IS THE CLEAN WATER TANK SHAPED?	HOW LARGE IS THE CLEAN WATER TANK?	HOW LARGE IS THE DIRTY WATER TANK?	WHAT IS THE WATER HOSE TO FILL TAKE MADE OF	WHERE DO YOU GET CLEAN WATER?	WHERE DO YOU DUMP DIRTY WATER?
☐ Slopped Bottom ☐ Flat Bottom →Where is the inlet? ☐ Top ☐ Side →Are vents facing down and covered? ☐ Yes ☐ No	☐ 15 Gallons ☐ 20 Gallons ☐ 25Gallons ☐ 30 Gallons ☐ 35 Gallons ☐ 40 Gal. Min. ☐ 50 Gallons ☐ 60 Gallons ☐ 70 Gallons ☐ 80 Gallons ☐ 90 Gallons	☐ 17.25 Gal. ☐ 23 Gallons ☐ 28.75 Gal ☐ 34.5 Gal ☐ 40.25 Gal ☐ 46 Gal. Min ☐ 58 Gallons ☐ 69 Gallons ☐ 81 Gallons ☐ 92 Gallons ☐ 104 Gallons	☐ Garden Hose ☐ Food Grade Hose ➔ Is back flow prevention used on the hose? ☐ Yes ☐ No	☐ Home ☐ Well ☐ Community ☐ Service Depot ☐ Well ☐ Community ☐ RV Park Water Source ☐ Well ☐ Community Water is Tested? ☐ Yes ☐ No Does well have a permit? (NDEP) ☐ Yes ☐ No	☐ Home ☐ Service Depot ☐ RV Park Dump Station

Finish Schedule					
	Floor	Lights	Walls	Ceiling	Shelves
Example: Kitchen	*Diamond Plate*	*Covered and shielded*	*FRP, Smooth, White Stainless Steel*	*FRP*	*Stainless Steel*
Around Grill or Stove					
Around Sinks					
Storage					
Self Service Areas					

PLEASE INCLUDE THE FOLLOWING DOCUMENTS WITH THIS PLAN REVIEW APPLICATION:

☐ Menu - including seasonal, off-site catering and banquet menus.

☐ List of intended, scheduled events or areas of operation if known.

☐ Manufacturer specification sheets for each piece of equipment shown on the plan. If applicable, all shop drawings of all custom-built equipment. An equipment schedule must link specification sheets to each piece of equipment on the plan.

☐ *Mobile Vehicle Plan* Easily readable layout to scale indicating the location of all equipment (e.g., cooking equipment, hood, refrigerators, food prep counters, handwashing sink(s), three-compartment sink, and food prep sink).

- Intended materials for floors, walls and ceilings.
- Intended materials for counters and cabinetry.

☐ Obtain any required approvals from other agencies, such as zoning/planning, building, fire marshal, or city or county authorities

☐ Submit a Mobile Food Unit Service Agreement, if applicable.

☐ Certified Food Manager Documentation: As of December 2013, most food establishments are required to have one (1) full time employee on duty with this certification.

IMPORTANT NOTICE

This document contains some detailed information about the rules for the construction and operation of mobile food units, it does not contain all the requirements for your unit. Please refer to NRS and NAC, Chapter 446, Food Establishment Rules at the Nevada Law Library:

- Nevada Revised Statutes, Chapter 446. https://www.leg.state.nv.us/NRS/NRS-446.html
- Nevada Administrative Code, Chapter 446. https://www.leg.state.nv.us/NAC/NAC-446.html

I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior permission from the EHS Program may nullify final approval and may delay or prevent timely opening of my establishment.

Signature of Applicant	**Print Name**	**Date**