POPULATION HEALTH UNIT

Population Health Unit PO Box 1920 – 1016 La Ronge Avenue La Ronge, SK SOJ 1L0

Northern Saskatchewan

Phone: 306-425-8512 Fax: 306-425-8550 Email: healthinspectors@pophealthnorthsask.ca

| FACILITY & CONTACT INFORMATION: | | | | | | |
|--|---|---------------------------------|-------------------------|--|-----|--|
| Facility Name: | | | | | | |
| Legal Name (Corporate # or Name): | | | | | | |
| Business Type: □ Corporation □ Partnership □ Sole Proprietorship □ Cooperative □ Not for profit | | | | | | |
| Legal Owner/Operator: | | | | | | |
| Facility Manager: | | | | | | |
| Physical Address: | Street: | | Town/City: | Town/City: | | |
| Province/State: | Country: | | Postal Code/Zip | Postal Code/Zip Code: | | |
| Mailing Address: As above | Street: | | City/Town: | | | |
| Province/State: | Country: | | Postal Code/Zip Code: | | | |
| Telephone(s): | Email: | | | | | |
| FACILITY TYPE: | | | | | | |
| □ Food processor (fish processor, meat processor) □ Public Eating Establishment (mobile food cart, restaurant) | | | | | | |
| □ Public Eating Establishment (hunting bear, deer) □ Public Eating Establishment (fishing camp) | | | | | | |
| Public Eating Establishment (Approved Kitchen) | | | | | | |
| This facility is: Existing Facility New Construction Renovation | | | | | | |
| This facility operates: | | r Round or F 🗆 M 🗆 A 🗆 M 🗆 J | | $\Box \text{ Seasonally (check all that apply)} \\ J \Box A \Box S \Box O \Box N \Box D$ | | |
| FOR PUBLIC EATING ESTABLISHMENT (PEE) LICENCE APPLICANTS ONLY: | | | | | | |
| Food service provided: Dine-in | | | | | | |
| Seating capacity: | | | | | | |
| If hunting / fishing camp: | | | | | | |
| (A) # guest per week: (B) # weeks per year: (C.) Ave # guest/year: | | | | | | |
| For Caterers: List all approved kitchens where food will be stored, prepared and cooked. Note: only licenced or | | | | | | |
| approved kitchens inspected by the Provincial Health Authority are permitted for use. | | | | | | |
| 1. 2. | | | | | | |
| POTABLE WATER: | | | | | | |
| Water source: Municipal Private | | | | | | |
| Private sources only: | | | | | | |
| If Private has water treatment been approved by Provincial Health Authority: | | | | | | |
| WASTE WATER (SEPTIC): | | | | | | |
| | | | | | | |
| How will waste water be disposed? | unicipal Private (check those that are applicable) Holding Tank Septic Tank Absorption Field | | | | | |
| | \square Holding Tank \square Septic Tank \square Absorption Field \square Lagoon \square Mound \square Jet Type Disposal System | | | | | |
| | | | | | | |
| Is the facility equipped with a grease interceptor? □ Yes □ No □ Don't Know SOLID WASTE MANAGEMENT: | | | | | | |
| | | | | | | |
| How will solid waste (garbage) be disposed: | | * | | | | |
| SUPPORTING DOCUMENTS: | | Enclosed | Previously Submitted | Forthcoming | N/A | |
| Facility floor plan | | | | | | |
| Cleaning schedule | | | | | | |
| Proposed menu | | | | | | |
| Commercial equipment list | | | | | | |
| Manufacturer's NSF specifications | | | | | | |
| Approved safe food handling certificates | | | | | | |
| Other agency permits and licences | | | | | | |
| SIGNATURE: | | DATE: | | | | |