CATERING FOOD SERVICE ESTABLISHMENT PERMIT APPLICATION



Permit review by appointment ONLY. Call for an appointment (518) 565-4870.

Permit applications are required to be submitted at least 30 days prior to operation date. If submitted less than 30 days, CCHD cannot guarantee permit issuance prior to operation date.

Note: Completing this application does not constitute approval to operate.

The link to pay online is:

https://www.velocitypayment.com/client/clintoncounty/healthdepartment/permitfees/index.html (NOTE: 2.5% fee will be added if using a credit card, or .50 cents flat rate if using a check)



Environmental Health and Safety 135 Margaret Street Plattsburgh, NY 12901 Phone 518-565-4870 Fax 518-565-4843

19 ST DEPARTURE





Rev. 1 2024

NEW YORK STATE DEPARTMENT OF HEALTH Bureau of Community Environmental Health and Food Protection

Application for a Permit to Operate

Clinton County Health Department 133 Margaret Street Plattsburgh, NY 12901

Complete all items that apply to your establishment (all applicants must complete Sections A, B, G and H), sign on the back page and return with the appropriate fee at least 30 days prior to the expected opening date to:

SECTION A: Facility Infor	SECTION A: Facility Information (Entire section must be completed by all applicants.)				
Facility name					
Facility address					
City	State Zip	Telephone no. () Fax no. ()			
Municipality	Municipality [T] [V] [C] Capacity [] Facility Status [] Profit [] Non-profit				
Facility Type [] Indicate days operation is open S M T W T F S			
Expected opening date M	Expected colonth/Day	closing date Hours of operation Open AM PM Close			
Water Supply	Sewage System	Number of operations under this registration			
[] Public (municipal) [[] Public (municipal)	[] Indoor Pools [] Bathing Beaches [] Food Services [] Day Camps			
[] Private (onsite)	[] Private (onsite)	[] Outdoor Pools [] Spa Pools [] Recreational Aquatic Spray Grounds			
		[] Tanning Devices			
SECTION B: Operator/Ow	vner Information (Enti	re section must be completed by all applicants.)			
Legal operator or operating (If corporation or partnersh					
Person in charge		Telephone no. () Fax no. ()			
Permanent address		Email address			
		Email address Employee Identification Number [] [] [][][][][]			
CityS	tateZip	Employee Identification Number [] [] [][][][]			
CityS	tate Zip Tele	Employee Identification Number [] [] [][][][][] Or Social Security Number [][]-[][]-[][][] phone ()			
CityS	tate Zip Tele	Employee Identification Number [] [] [][][][][]			
CityS Owner Permanent address	tate Zip Telep	Employee Identification Number [] [] [][][][][][] Or Social Security Number [][]-[][]-[][][] phone () City State Zip			
Owner Permanent address SECTION C: Complete for	tate Zip Telep	Employee Identification Number [] [] [][][][][] Or Social Security Number [][]-[][]-[][][] phone ()			
Owner Permanent address SECTION C: Complete for Name and location of even	r temporary food serv	Employee Identification Number [] [] [][][][][] Or Social Security Number [][]-[][]-[][][] phone () City State Zip vice establishments only (attach additional sheets as necessary).			
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SECTION D: Complete for mobile food service establishments or pushcarts only.				
Type of vehicle [] Motorized [] Pushcart [] Other (specify)				
Motor vehicle license number (motorized vehicles only)				
Commissary name	Commissary name Telephone No. ()			
Address		City	State _	Zip
List on a separate sheet of paper th	e type of food and beverag	es served.		
SECTION E: Food and beverage r	nachines only. Attach a li	ist of all machine locations	and food dispe	ensed.
SECTION F: Partners and Corpor	ate Officers			
List all partners and corporate office additional sheets) as necessary. Name	rs in the operation of the fa	acility. Include vice president(s Address	s), secretary, tre	easurer. Attach DOH-2135 (or Telephone No.
Name	Title	Address		тејерноне но.
SECTION G: Workers' Compensa	tion and Disability Insura	nce (All applicants must co	omplete this se	ction.)
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 [] Form U-26.3 – Certificate of Workers' Compensation Insurance [] FormSI-12 – Certificate of Workers' Compensation Self-Insurance [] GSI – 105.2 – Certificate of Participation in Workers' Compensation Group Self-Insurance				
AND				
<u>Disability Insurance</u> [] DB-120.1 - Certificate of Disability Benefits OR [] Form DB-155 – Certificate of Disability Benefits Self-Insurance				
B. Workers Compensation and Dis	sability Insurance Coverage	e 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				
SECTION I: FOR OFFICE USE ON	LY			
Permit issuance recommended? [Conditions of approval				
Signature		Title		Date

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DETAILS OF PROPOSED FOOD SERVICE

Service Type		
Table Service Only Yes □ No □		
"Take Out" Service Only Yes □ No □		
Food Delivery Yes □ No □		
Offsite Catering/Food Handling Yes □ No □		
Car hop Yes □ No □		
Self-service Salad Bar or Buffet Yes □ No □		
Frozen desserts/ Soft ice cream Yes □ No □		
Vacuum packaging Yes □ No □		
Other sample (explain)		
Cold Storage	Туре	Size
Hot Holding Equipment	Туре	Size
		l .
Dish and Utensil Washing Facilit	ies	
Dishwasher Heat □ Chemical □		
NSF Approved Yes □ No □ Company/Model #		
	st bay (L x W x I	D)
Dirty dish storage and drain boards location		
Hot water heater storage capacity (Gallons)		_
Washer and Dryer □ Linen Service □		

Sinks/Handwashing	Location	Size (L x W x D)
Food prep sink with indirect drain		
Utility/mop sink		
Hand wash Sink		
Personnel		
How many food handlers, including yourself if applicable, w	vill there he per shift?	

reisoillei				
How many food handlers, including yourself if applicable, will there be per shift?				
How will food handling and safety responsibilities be divided? (i.e. 1 cook, 2 wait staff, 1 dishwasher, etc)				
Manu				
Menu				
Attach a copy of the menu with this application packet and fill in below:				
FOOD CATEGORIES (check all that apply)				
□Thick meats (roasts, poultry, ham, etc.)				
□Cook and Serve Food (meat/burgers, fish, eggs, etc.)				
□Shellfish				
□Soups, chowders, stews, casseroles and rice				
□Cold vegetables, cold salads, sandwiches				
□Baked goods				
□Frozen desserts/ Soft ice cream				
Thermometers				
Number of food probe thermometers :				
Number of ambient (refrigeration) thermometers:				
Sanitizer				
Chemical(s) to be used:				
Container type:				
Type of test strips:				

OFF-SITE CATERING PLAN REQUIREMENTS

Type of Event(s): Greatest number of people to be served(Will service be: County-wide[FOR:
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FOOD SERVICE ESTABLISHMENT NOT ON PUBLIC SEWAGE

- If you intend to use an existing sewage treatment system, you must complete this form below so the CCHD can determine whether or not your proposed sewage treatment system is a new or replacement system.
- If a new system is intended, you must hire a New York State Licensed Engineer to design your sewage treatment system. All new systems must meet all the requirements of the Clinton County Sanitary Code, Article IX, Section 4; and NYSDEC Bulletin, Design Standards for Wastewater Treatment Works. You must do one of the following: A) If your Food Service Establishment produces more than 1,000 gallons of wastewater per day, you need to contact DEC at (518) 897-1200 for a SPDES Permit Application; or B) If your Food Service produces less than 1,000 gallons of wastewater per day, you need to continue with the following instructions.
- All sewage treatment system engineering plans for new or replacement systems must be reviewed and approved by CCHD prior to the system being installed. A CCHD representative must witness the deephole and percolation tests.
- Once installed, your design engineer must submit a "Letter of Completed Works" to CCHD certifying that the system was installed in OO A FINAL **INSP**

ATE:			
	X		
WNER:	CCHD REPR	ESENTATIVI	E:
ar structure was built/ structure po ar prior sewage system was insta	alled	-	
	laced on let	1	
B) Prior Certificate of Occupancy g Town Codes Officer?	granted by		
Occupancy: A) Has lot been continuously of verify)	ccupied to present? (Town Codes Officer	can	
C) Was it approved by the Clinton (County Health Department?		
B) Has it been in use for the pas	t 5 years?		
A) Was there a previous septic s this lot?	system installed on		
Prior System:		YES	NO
REPLA	ACEMENT SEWAGE TREATMENT SYS	TEM	
Has lot been unoccupied for 5 years or	more?		
C) Seasonal dwelling converted to	-		
B) Addition of more seating, or inc	creased water usage		
Change in Size or Intended Usage: A) Change from residential use to	o commercial use		
New Certificate of Occupancy required by	by Town?		
New construction on previously undevelopment	oped property?		
		YES	NO

(CIRCLE ONE)

USE OF Commissary/Shared Kitchen Agreement

All Food Establishments must operate out of an approved/permitted facility. Many food operations such as Mobile Food Units and Caterers utilize commissaries that are not under their own ownership. This form shall be completed if you are not the owner of the commissary or if you will be sharing kitchen facilities with other vendors. The commissary must have facilities for supplying storage, equipment cleaning, food preparation and other servicing activities. Minimum plumbing requirements for a commissary include a 3-compartment sink, a mop sink for dumping waste water, and a hand wash sink. An indirectly drained food preparation sink will be required if produce washing occurs as part of the preparation activity. Plan/Permit approval is contingent upon thorough documentation of the servicing activities to be performed at the commissary. Provide scale drawings of the commissary kitchen showing the food service equipment and storage to be used.

(All of these items must be addressed as incomplete plan submittals may delay approval.) Indicate which of the following services will be allowed for use at the commissary:

Hand Washing Sink

Food Prep Sink Dry Storage Space (Linear square feet Restroom Access Key Accessibility to Commissary (if Ne Preparation Table/Equipment Off Street Parking for Trucks/Trailers	Ice Machine
Commissary Information: Name of the Business:	·
Address:Cit	y:Zip:
	Title:
Email:	Phone:
Do other vendors use this commissary? Yes (if a subject of the commissary of the c	so, how many) or \square No se of Business: Title:
Email:	Phone:
	City:
(Commissary Owner/Agent – Print Name & Title)	(Mobile Unit/Caterer/Vendor – Print Name & Title)
(Commissary Owner/Agent – Signature & Date)	(Mobile Unit/Caterer/Vendor – Signature & Date)
hat both parties agree to the allowed use of the	nissary and the operator of the mobile unit, caterer or vendor signif commissary as specified. Note that this agreement is not transferable the commissary or mobile unit caterer/yendor, or should there be a

This agreement between the owner of the commissary and the operator of the mobile unit, caterer or vendor signifies that both parties agree to the allowed use of the commissary as specified. Note that this agreement is not transferable. Should there be a change in ownership of either the commissary or mobile unit caterer/vendor, or should there be any modification or cancellation of this agreement between parties, then the Clinton County Mobile/Caterer/Vendor Food Service Establishment Permit may be suspended. As part of the commissary agreement the CCHD may conduct an inspection during food preparation at the commissary or at the location of the food service event.

For Office I	Jse Onl	y
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3-Compartment Sink

Health Department approval	for use of commissary by the mobile to	od unit owner/vendor identified above:
 (Date)	(Print Name)	(Signature)
	Dogo 7	

Page 7

Required Workers' Compensation and Disability Insurance Forms Instructions To learn what required Workers' Compensation and Disability Insurance Forms that you need to submit with your permit application, please, go to the following

web address:

http://www.wcb.ny.gov/content/main/Employers/Employers.jsp

Now look up the required form on the website, and follow the instructions.

Workers' Compensation Forms

Form Number	Form Title	Who Files	Where to File	When to File
C-105.2	Certificate of NYS Workers' Compensation Insurance Coverage (All private NYS licensed workers' compensation carriers are required to issue the C-105.2. Please note that the State Insurance Fund issues a different form, the U-26.3 form, as its version of the C-105.2)	Employers insured for workers' compensation through a private insurance carrier	Filed with the government agency issuing a permit, license or contract. The C-105.2 must be completed by the insurance carrier or its licensed insurance agent.	Upon obtaining a permit, license or contract from a government agency. Employers must obtain this form from their private insurance carrier. Carriers and their licensed agents may contact the Board's Bureau of Compliance to obtain this form.
U-26.3	NY State Insurance Fund Certificate of Workers' Compensation Coverage (This is the State Insurance Fund's equivalent of Workers' Compensation Board Form C-105.2)	Employers insured for workers' compensation through the State Insurance Fund	Filed with the government agency issuing a permit, license or contract.	Upon obtaining a permit, license or contract from a government agency. Employers must obtain this form from the State Insurance Fund.
SI-12	Affidavit Certifying That Compensation Has Been Secured	Employers with Board-approved self- insurance for workers' compensation	Filed with the government agency issuing a permit, license or contract. The SI-12 must be completed by the Board's Self-Insurance Office and approved by the Board's Secretary.	Upon obtaining a permit, license or contract from a government agency. Board-approved self-insurers must obtain this form from Board's Self-Insurance Office. (518) 402-0247
I-105.2	Certificate of Participation in Workers' Compensation Group Board-approved self- insurance	Employers participating in group self-insurance for workers' compensation	Filed with the government agency issuing a permit, license or contract. The GSI-105.2 must be completed by the group self-insurance administrator.	Upon obtaining a permit, license or contract from a government agency. Employers must obtain this form from their group self-insurance administrator. For further information contact the Board's Self-Insurance Office at (518) 402-0247.

Disability Insurance Forms

Form Number	Form Title	Who Files	Where to File	When to File
DB-120.1	Certificate Of Insurance Coverage Under The NYS Disability Benefits Law	Employers insured for NYS statutory disability benefits insurance through an insurance carrier.	Filed with the government agency issuing a permit, license or contract. The DB-120.1 must be completed by either the NYS statutory disability benefits insurance carrier, or a licensed NYS insurance agent of that carrier.	Upon obtaining a permit, license or contract from a government agency. Employers must obtain this form from either their NYS statutory disability benefits insurance carrier or a licensed NYS insurance agent of that carrier. Carriers and their licensed agents may contact the Board's Bureau of Compliance to obtain this form.
DB-155	Compliance With Disability Benefits Law	Employers with Board-approved self- insurance for disability benefits	Filed with the government agency issuing a permit, license or contract. The DB-155 must be completed by the Board's Self-Insurance Office.	Upon obtaining a permit, license or contract from a government agency. <u>Board-approved self-insured employers must obtain this form from Board's Self-Insurance Office.</u> (518-402-0247)

WC/DB Exemptions

Form Number	Form Title	Who Files	Where to File
	Paper application	A paper application to obtain the CE-200. The	Mail the completed CE-200 APPLY application to:
CE-200	for the CE-200,	CE-200 is used by the applicant to certify they	NYS WCB
Used as a paper	Certificate of	are not required to carry workers' compensation	Bureau of Compliance
application for	Attestation of	and/or disability benefits when obtaining a	Form CE-200
Form CE-200	Exemption from	license, permit, or contract from State, county or	100 Broadway
which replaces	NYS Workers'	municipal agencies in New York State.	Albany, NY 12241-0005
Forms WC/DB-	Compensation	Applicants using this paper application process	or
100 and C-	and/or Disability	may wait up to four weeks before receiving a	Fax: 800-486-7175
105.21.	Benefits Coverage	CE-200. This delay results from Workers'	Once the applicant receives the CE-200, the applicant can then
		Compensation Board staff having to manually	verify the information on the CE-200, sign it and then submit that
		enter information from the applicant's paper	CE-200 to the government agency from which he/she is getting the
		application into the web based application.	permit, license or contract.
		Accordingly, to avoid delays, all applicants for	Please also print the related instructions for filling out Form CE-200
		exemptions are strongly encouraged to use the	Help Line: Business Express: 518-485-5000 option #4
		on-line Form CE-200.	Worker's Compensation phone: 877-632-4996
05.000	Certificate of	Applicants for permits, licenses or contracts	Please file with the government agency that is issuing the permit,
CE-200	Attestation of	from State, county or municipal agencies in New	license or contract. (Examples: The New York City Department of
online	Exemption from	York State that are not required to carry NYS	Buildings or the New York State Department of Health)
(D 1	NYS Workers'	workers' compensation and/or disability benefits	These exemption forms can ONLY be used to attest to a
(Replaces	Compensation	insurance coverage.	government entity that an applicant requesting a permit, license or
WC/DB-100 and	and/or Disability		contract from that government entity is not required to carry NYS
Form C-105.21)	Benefits Coverage		workers' compensation and/or disability benefits insurance.
			Apply on line: www.businessexpress.ny.gov

Certificate of Attestation of Exemption



Instructions for obtaining and filing a Certificate of Attestation of Exemption from Workers' Compensation and/or Disability and Paid Family Leave Benefits (CE-200) through New York Business Express

Follow these steps:

- 1. Go to businessexpress.ny.gov.
- **2.** Select **Log in/Register** in the top right-hand corner. A NY.gov Business account is required.
- 3. If you do not have a NY.gov business account, go to step 4 to set up your account.
 If you have a NY.gov log-in and password, go to step 16.
- 4. Select Register with NY.gov under New Users.
- **5.** Select **Proceed**.
- **6.** Enter the following:
 - First and Last Name
 - Email
 - Confirm Email
 - Preferred Username (check if username is available)
- 7. Select I'm not a robot.
 - You may have to complete a Captcha Verification before proceeding.
- 8. Select Create Account.
 - If you already have a NY.gov account, the screen will display your existing accounts, either Individual or Business.
 - Do one of the following:
 - If the account(s) shown is a NY.gov Individual account, select **Continue**.
 - If the account(s) shown is a NY.gov Business account, select Email Me the Username(s).
- **9.** Verify that the account information is correct.
 - Select Continue.

- 10. An activation email will be sent.
 - If you do not receive an email, see the No Email Received During Account Creation page.
- 11. Open your activation email and select Click Here.
 - Specify three security questions.
 - Select Continue.
- **12.** Create a password (must contain at least eight characters).
- **13.** Select **Set Password**. You have successfully activated your NY.gov ID.
- 14. Select Go to MyNy.
 - At the top of the screen select **Services**.
 - Select **Business**.
 - Select New York Business Express.
 - Select Log in/Register.
- **15.** On the New York Business Express home page, do one of the following:
 - Scroll down to Top Requests and select Certificate of Attestation of Exemption, or
 - Search Index A-Z for CE-200.
- **16.** Under **How to Apply**:
 - Select Apply as a Business, or
 - Select Apply as a Homeowner (applies to those obtaining permits to work on their residence).
- 17. Complete application screens.
- 18. Review Application Summary.
- 19. Attest and submit.

You will receive an email when your certificate has been issued.

To view your certificate:

- Select Access Recent Activity from your email, or
- Access businessexpress.ny.gov, and then access your Dashboard (under your login name on right).

Print and <u>sign</u> the *Certificate* of *Attestation* of *Exemption*.

Submit your *CE-200* for your license, permit or contract to the issuing Agency.