

City of Minneapolis Health Department Food, Lodging And Pools 250 South 4th Street, Room 300 Minneapolis, MN 55415

Phone: 311 or 612-673-3000 Fax: 612-673-5819

FOR OFFICE USE ONLY				
CHECK #:	AMOUNT:			
DATE:	DIST. SAN.:			
PLAN #:				
	RISK: (1 - 3)			
REVIEWED BY:				

FOOD/HEALTH ESTABLISHMENT PLAN REVIEW APPLICA'	I REVIEW APPLICATION
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FOOD/HEALTH ES	TABLISHMEN	T PLAN REVIE	N APPLICA			APPROVE	
	<b>BUSINESS &amp; OWNE</b>	ER INFORMATION					
NAME OF PROPOSED BUSINESS: (PLEASE PRINT)			TI	ELEPHO	ONE:		
TREET ADDRESS OF PROPOSED BUSINESS: CITY:		s	STATE: ZIPCODE:		DDE:		
NAME OF OWNER:	E-MAIL ADDRESS:		TI	TELEPHONE:			
MAILING ADDRESS OF OWNER:		CITY:	S.	TATE:	ZIPC	DDE:	
	APPLICANT IN	FORMATION					
NAME OF APPLICANT:	ALL EIGANT INFORMATION		TI	TELEPHONE:			
MAILING ADDRESS OF APPLICANT:		CITY:	S.	TATE:	ZIPC	DDE:	
APPLICANT TITLE: (OWNER, MANAGER, ARCHITECT, C	ONSULTANT, ETC.)	E-MAIL ADDRESS:					
C	ONSTRUCTION CAT	EGORY (check one)					
NEW CONSTRUCTION	Пс	HANGE OF LOCATION					
REMODEL (New Owner, Same Business)		EMODEL (New Owner,	Different Business	:)			
REMODEL (Same Owner, Same Business)		EMODEL (Same Owner					
	CENSE CATEGORY	(check all that apply)					
RESTAURANT	Пв	ROCERY					
FOOD MANUFACTURER	□ c	ONFECTIONERY					
☐ MEAT MARKET	□ o	THER: (please specify)					
1	TYPE OF SERVICE (c	heck all that apply)					
SIT DOWN MEALS	Пм	OBILE VENDOR	]	OTHER: (please specify)			
TAKE OUT		ELIVERY	•	crize (please speelly)			
CATERING	□ LI	QUOR					
	PROPOSED HOURS	S OF OPERATION					
SUNDAY:	THUR	RSDAY:					
MONDAY:		AY:					
TUESDAY:	SATU	IRDAY:					
WEDNESDAY:							
	RIS	K					
☐ RISK LEVEL 1	□RISKLE	EVEL 2	RISKLI	EVEL 3			
	PROJECT IN+	FORMATION					
DESCRIPTON OF PROJECT							
PROJECTED START DATE	PR(	DJECTED COMPLETIO	N DATE:				
PROJECTED START DATE	PRO OTHER INFO		N DATE:				
	OTHER INFO		N DATE:				
TOTAL SQUARE FOOTAGE OF FACILITY:	OTHER INFO	DRMATION		NDUCT	ED:		
TOTAL SQUARE FOOTAGE OF FACILITY:NUMBER OF EMPLOYEES (max. per shift):	OTHER INFO	DRMATION BER OF SEATS:	RATIONS ARE CO				
PROJECTED START DATE  TOTAL SQUARE FOOTAGE OF FACILITY: NUMBER OF EMPLOYEES (max. per shift):  NAME OF CERTIFIED FOOD MANAGER: Note: If processing potentially hazardous food productions	OTHER INFO	DRMATION  BER OF SEATS:  BER OF FLOORS OPER  COURSE DATE A	RATIONS ARE CO	ION DA	TE:		