Application for Food Establishment Permit

Alaska Department of Environmental Conservation
Division of Environmental Health
Food Safety and Sanitation Program

Permit ID: 215190009

Section 1- GENERAL INFORMATION *(All applicants complete entire section – please print).*

Purpose (check one) ☒ New ☐ Information Change ☐ Extensive Remodel ☐ Change of owner/operator ☐ Reactivate

Owner/Business Information	Name of Entity or Owner Responsible for Food Service AK Rime, LLC		AK Business License # 1034752	
	Business/Corporate Mailing Address P.O. Box 90064	City Anchorage	State Alaska	Zip 99509
	Business/Corporate Phone 907-561-2183	Email dmcconnell@corvuscontractors.com		
	Owner(s) or Corporate Officer(s) & Title(s) or Responsible Party David McConnell, Managing Member		Fax	
	Type of Entity ☐ **Individual** ☐ **Partnership** ☒ **Corporation** ☐ **Other:**			
Establishment Information	Establishment Name AK Rime, LLC	Physical Location 5200 A Street, Suite 101	Nearest Community Anchorage	
	Establishment Mailing Address P.O. Box 90064	City Anchorage	State Alaska	Zip 99509
	Establishment Phone 907-561-2183	Fax 907-561-2184	Contact Person David McConnell	
	Establishment Physical Address 5200 A Street, Suite 101	City Anchorage	State Alaska	Zip 99518

SEATING: (Food Service Only) ☒ **N/A** ☐ **25 or less** ☐ **26-100** ☐ **> 101**

TYPE OF OPERATION *Please describe the type of facility you plan to open below (i.e. restaurant, bar, grocery store, etc.)*

Marijuana Manufacturing

SECTION 2 – NEW OR EXTENSIVELY REMODELED FACILITIES

a. A plan review will be required if your facility has never been permitted by the Alaska's Food Safety and Sanitation Program; has not had an active permit in the last five years; will be extensively remodeled; or is a new construction. If any of these apply, a Plan Review Application is required to process your application. Have you attached the Plan Review Application? ☒ Yes ☐ No

SECTION 3 – COMPLETE FOR ALL FOOD ESTABLISHMENTS *(Check all that apply)*

FOOD SERVICE ESTABLISHMENTS

a. A copy of your menu will be required. Have you attached a copy of the proposed menu? ☐ Yes ☒ No

b. Attach appropriate label, placard, or menu notation for the consumer advisories if you serve:
☐ Wild Mushrooms ☐ Unpasteurized juices ☐ Farmed halibut, salmon, or sablefish
☐ Raw/undercooked animal foods such as beef, shell eggs, lamb, pork, poultry, seafood, and shellfish.

c. Methods of food preparation (check the one that most closely describes the establishment:
☒ Assembly of Ready to Eat Foods ☐ Cook and Serve
☐ Hot or cold Service for 2 hours or more is done
☐ Complex (Preparation 1 day or more in advance, cooling and reheating is done).

d. Style of Service: ☐ Counter Service ☐ Self Service (i.e. buffet line, salad bar) ☐ Table Service
☒ Other:

e. Do you plan to operate as a caterer? ☐ Yes ☒ No
If *yes,* list all the equipment used to protect food from contamination and maintain product temperature during:
Transportation: Hot or Cold Holding:

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State of Alaska DEC
Food Safety Program

Permit ID(s)_____ Establishment Name(s)_____

f.	Will your food establishment be a kiosk or mobile unit?	☐ Yes	☒ No
	Are employee toilets available within 200 feet? *If you have an agreement with another business to use their restrooms, please attach written verification.*	☒ Yes	☐ No
	Portable water tanks, plumbing, and hoses are NSF or FDA approved components?	☒ Yes	☐ No
	If you have a kiosk, is it located outside of a building?	☐ Yes	☐ No
	Will you have a service provide water or remove wastewater? *If yes, provide a letter of agreement from water hauler or wastewater hauler outlining services provided and frequency.*	☐ Yes	☒ No
g.	Will another permitted food establishment (commissary) provide support to your facility? If yes, attach a copy of the Commissary Agreement.	☐ Yes	☒ No

FOOD PROCESSORS

a. A copy of a label for each type of product you will produce is required. Have you attached food labels of each product to be produced? ☐ Yes ☒ No

b. Describe who you will be distributing your product to (i.e. grocery stores, etc):
We will only distribute our products to AK Frost, LLC (a marijuana retail establishment).

c. Will you be doing any of the following processes? Check all that apply.

☐ Reduced Oxygen Packaging ☐ Smoking ☐ Other:
☐ Low Acid Canned Foods ☐ Curing
☐ Shelf Stable Acidified Foods ☐ Dehydrating

Be sure to check with your local Environmental Health Officer for any applicable forms and FDA requirements.

d. Do you have a HACCP Plan? ☐ Yes ☒ No ☐ N/A
Required for high hazard food processors such as smoking, curing, acidifying, dehydrating, thermally processing low acid foods, reduced oxygen packaging, etc.

e. You are required to have a product coding system and a recall plan. Have you attached a copy of the coding system and recall procedures? ☐ Yes ☒ No

MOBILE RETAIL VENDOR SELLING SEAFOOD

a. A list of products that you will be selling is required. Have you attached a copy of the list of products? ☐ Yes ☐ No

b. Provide names of suppliers where you will be purchasing your product:

c. Will *all* of your product be prepackaged? ☐ Yes ☐ No

d. Will another permitted food establishment (commissary) provide support to your facility? If yes, attach a copy of the Commissary Agreement. ☐ Yes ☐ No

MACHINES VENDING POTENTIALLY HAZARDOUS FOODS

a. Have you attached the label that will be affixed to the front of each machine with name, physical address, and phone number of the permitted food establishment servicing the machine? ☐ Yes ☐ No

SECTION 4 – Food Managers Certification/Alaska Safe Food Worker Card

a. Have you attached a copy of a Food Manager's Certification? ☐ Yes ☐ No ☒ N/A
The operator of a food establishment that serves and prepares unwrapped or unpackaged food, except for a bar, tavern, or limited food service, must have at least one Certified Food Protection Manager who is involved in the daily operations of the establishment.

b. Does everyone who works or will work at the food establishment have a Food Worker Card? ☒ Yes ☐ No ☐ N/A
An operator of a food establishment shall keep on file a copy of the Food Worker Card issued by the department for each employed food worker and make the copy available to the Department upon request.

I declare, under penalty of unsworn falsification, that this application (including any accompanying statements) has been examined by me and to the best of my knowledge and belief is true, correct, and complete. I agree to pay all fees before operating.

Applicant's Signature [signature] **Date** 12.16.16

Applicant's Printed Name PAUL L. MCCONNELL **Title** MANAGING MEMBER

STATE OF ALASKA DIVISION OF ENVIRONMENTAL HEALTH INVOICE#: 15180

REMIT TO:
Department of Environmental Conservation
Financial Services
410 Willoughby Ave. #303
Juneau, AK 99801-1795

CALENDAR YEAR 17

TYPE CODE FP-08 MJ

PERMIT #: 215190009

CONTACT NAME: AK Rime LLC
DBA: AK Rime LLC
ADDRESS: PO Box 90064
CITY: Anchorage
STATE: AK **ZIP:** 99509
PHONE: (907) 561-2183

APPLICANT: IMPORTANT

1. **Make check payable to: State of Alaska**
2. **Reference invoice number and permit number on your check.**

FSS Contact Name: Lani Thompson
Phone: (907) 269-6289

CHECK APPLICABLE DISCOUNT

PERMIT

☐ DISCOUNT 50% - 501(C) 4, 10, 19
NOTE: Must provide IRS Exemption Letter

☐ DISCOUNT 50% - Ltd./ Mobile/Kiosk Serving Only Certain Beverages and Non PH Prepackaged Foods

☐ DISCOUNT 20% - ASSOCIATED Bar/Food Service

PLAN REVIEW

☐ DISCOUNT- 20% for 3 or more operations

PAID: CASH Paid in Full.
CHECK #004072
CREDIT CARD _____
Date Payment Received: _____

☒ Send permit to Operator

☐ Send permit to EHO

NOTE: Payment due within 30 days of date of issue.

Date Issued: 12/16/16.

TOTAL FEES

ANNUAL FEE	$400	
Less 50% Discount	( )	
SUBTOTAL		
Less Espresso Discount	( )	
SUBTOTAL		
Less Assoc. Discount	( )	
SUBTOTAL		$400
PLAN REVIEW FEE	+ $400	
Less Discount (3 or more operations)	( )	
SUBTOTAL		
CHANGE OF OWNERSHIP	+	
SUBTOTAL		
OTHER _____	+	
SUBTOTAL		$400
TOTAL FEES		$800

Form 18.31.INV.01 (rev 6/16) WHITE: Applicant YELLOW: File Copy