Application for Food Establishment Permit

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

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State of Alaska DEC
Food Safety Program

Permit ID: 22216010

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: Hilltop Premium Green LLC			AK Business License #	
Business/Corporate Mailing Address: PO Box 32	City: Sutton		State: AK	Zip: 99674
Business/Corporate Phone: 907-707-9840	Email: kudlacek2010@hotmail.com			
Owner(s) or Corporate Officer(s) & Title(s) or Responsible Party: Chad & Lynette Kudlacek			Fax	
Type of Entity ☐ Individual ☐ Partnership ☐ Corporation ☐ Other:				

Establishment Information			
Establishment Name: Hilltop Premium Green	Physical Location: 13856 N. Glenn Hwy	Nearest Community: Sutton	
Establishment Mailing Address: PO Box 32	City: Sutton	State: AK	Zip: 99674
Establishment Phone: 907-707-9840	Fax	Contact Person: Chad/Lynette Kudlacek	
Establishment Physical Address: 13856 N. Glenn Hwy	City: Sutton	State: Alaska	Zip: 99674

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.)*

Hilltop Premium Green will be a Retail & Cultivation

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: Retail Marijuana Service

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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