Application for Food Establishment Permit

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

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OCT 17 2017
ALCOHOL MARIJUANA CONTROL OFFICE
STATE OF ALASKA

Permit ID: _____

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 Wishful Things, LLC		AK Business License # 13949	
Business/Corporate Mailing Address 3431 B Airport Way	City FAirbanks	State AK	Zip 99709
Business/Corporate Phone 907-457-1933 – (907) 888-5719 cell	Email jamsimpson@msn.com		
Owner(s) or Corporate Officer(s) & Title(s) or Responsible Party James Simpson		Fax	

Type of Entity ☐ **Individual** ☐ **Partnership** ☐ **Corporation** ☒ **Other:**

Establishment Information

Establishment Name Wishful Things, LLC	Physical Location 3505 Airport Way	Nearest Community	
Establishment Mailing Address 3431 B Airport Way	City Fairbanks	State AK	Zip 99709
Establishment Phone 907-457-1933	Fax	Contact Person James Simpson	
Establishment Physical Address 3505 Airport Way	City Fairbanks	State AK	Zip 99709

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.)*

Retail Marijuana Shop – No concentrates, No edibles

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 Supplement is required to process your application. Have you attached the Plan Review Supplement? ☒ **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 N/A
☐ 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 N/A
☐ 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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DEPARTMENT OF
ENVIRONMENTAL CONSERVATION

THE STATE of ALASKA
GOVERNOR BILL WALKER

Department of Environmental Conservation

DIVISION OF ENVIRONMENTAL HEALTH
FOOD SAFETY & SANITATION PROGRAM

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jessica.davison@alaska.gov

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STATE OF ALASKA

August 22, 2017

James Simpson
Wishful Things, LLC
3431 B Airport Way
Fairbanks, AK 99709

Subject: DEC Food Establishment Permit Not Required

Dear Mr. Simpson,

Thank you for your recent application for a permit from the Department of Environmental Conservation's Food Safety and Sanitation program. You stated in your application that you will not be selling any concentrates or edibles. This letter is to inform you that the marijuana establishment you have described in your application does not require a permit under the Alaska Food Code (18 AAC 31). You are able to sell prepackaged, non-potentially hazardous food (18 AAC 31.012(c)(1)) without obtaining a permit.

Non-potentially hazardous foods are foods that do not support the growth of dangerous bacteria because of their water activity, pH, or a combination of the two. A good method to determine whether a food is non-potentially hazardous is whether it requires refrigeration to keep it safe or preserve it. If it does not require refrigeration, it is most likely non-potentially hazardous. If you are unsure about the safety of a product and whether it requires temperature control be sure to contact the Food Safety and Sanitation program for more information.

Please be aware that if you change the type of food that you sell at your establishment to include foods that are potentially hazardous, you will be required to submit a plan of your operations and apply for a food establishment permit.

Sincerely,

Jessica Davison

Jessica Davison
Environmental Health Officer