Alcohol & Marijuana Control Office
550 W 7th Avenue, Suite 1600
Anchorage, AK 99501
marijuana.licensing@alaska.gov
https://www.commerce.alaska.gov/web/amco
Phone: 907.269.0350

Alaska Marijuana Control Board

Cover Sheet for Marijuana Establishment Applications

What is this form?

This cover sheet **must** be completed and submitted any time a document, payment, or other marijuana establishment application item is emailed, mailed, or hand-delivered to AMCO's main office.

Items that are submitted without this page will be returned in the manner in which they were received.

Section 1 – Establishment Information

Enter information for the business seeking to be licensed, as identified on the license application.

Licensee:	NANGIAQTUUVIK, LLC.	**License Number:**	19616		
License Type:	Retail Marijuana Store				
Doing Business As:	BUDS BELOW ZERO				
Physical Address:	4326 Laura Madison Street				
City:	Barrow	**State:**	AK	**Zip Code:**	99723
Designated Licensee:	Robert Kaleak				
Email Address:	robert.kaleak@gmail.com				

Section 2 – Attached Items

List all documents, payments, and other items that are being submitted along with this page.

Attached Items:	Please find enclosed/attached: - DEC FOOD PERMIT APP marked as recieved -Check for $6000 for license and app fee Thanks, Jessika Smith Legal Assistant Law Offices of Lance C. Wells

OFFICE USE ONLY					
Received Date:		Payment Submitted Y/N:		Transaction #:	

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Application for Food Establishment Permit

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

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 NANGIAQTUUVIK, LLC DBA BUDS BELOW ZERO		AK Business License # 1087327	
	Business/Corporate Mailing Address 4534 E. 9TH AVENUE	City ANCHORAGE	State AK	Zip 99508
	Business/Corporate Phone (907) 4067149	Email ROBERT.KALEAK@GMAIL.COM		
	Owner(s) or Corporate Officer(s) & Title(s) or Responsible Party ROBERT KALEAK, MEMBER/MANAGER		Fax	
	Type of Entity ☐ Individual ☐ Partnership ☒ Corporation ☐ Other:			
Establishment Information	Establishment Name BUDS BELOW ZERO	Physical Location 4326 LAURA MADISON ST	Nearest Community BARROW	
	Establishment Mailing Address 4534 E. 9TH AVENUE	City ANCHORAGE	State AK	Zip 99508
	Establishment Phone (907) 4067149	Fax N /A	Contact Person ROBERT KALEAK	
	Establishment Physical Address 4326 LAURA MADISON ST	City BARROW	State AK	Zip 99723

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 RETAIL STORE - SELLING PREPACKAGED MARIJUANA + CONCENTRATES ONLY - NO EDIBLES - CONCENTRATES MAY BE REFRIGERATED BUT ONLY FOR VISCOSITY QUALITY CONTROL NOT FOR SAFETY ISSUES

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? N/A ☐ Yes ☐ No

b. Attach appropriate label, placard, or menu notation for the consumer advisories if you serve: N/A
☐ 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: N/A
☐ 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 sales of prepackaged marijuana

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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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. N/A	☐ 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? N/A	☐ Yes	☒ No
b.	Describe who you will be distributing your product to (i.e. grocery stores, etc):		
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? *Required for high hazard food processors such as smoking, curing, acidifying, dehydrating, thermally processing low acid foods, reduced oxygen packaging, etc.*	☐ Yes	☐ No ☒ N/A
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 N/A

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? N/A	☐ Yes	☐ No

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

a.	Have you attached a copy of a Food Manager's Certification? *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.*	☐ Yes	☐ No	☒ N/A
b.	Does everyone who works or will work at the food establishment have a Food Worker Card? *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.*	☒ Yes	☐ No	☐ N/A

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 _____ Date 2-12-2019

Applicant's Printed Name ROBERT KALEAK Title MEMBER/MANAGER

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THE STATE of ALASKA
GOVERNOR MICHAEL J. DUNLEAVY

Department of Environmental Conservation
DIVISION OF ENVIRONMENTAL HEALTH
FOOD SAFETY & SANITATION PROGRAM
610 University Ave
Fairbanks, Alaska, 99709
Main: 907.451.2110
fax: 907.451.5120
www.dec.alaska.gov/eh/fss
jessica.paul@alaska.gov

February 20, 2019

Jessika Smith
Buds Below Zero
NANGIAQTUUVIK LLC
Barrow, AK 99723

Subject: DEC Food Establishment Permit Not Required

Dear Jessika Smith,

Thank you for your recent application for a permit from the Department of Environmental Conservation's Food Safety and Sanitation program. 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) since your plan is to sell only prepackaged products intended for dabbing, smoking, or vaping (18 AAC 31.012(c)(1)). Non-potentially hazardous foods may also be sold without 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 product 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 Paul

Jessica Paul
Environmental Health Officer

Received by AMCO 3.29.19