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 Alaskan Blooms, LLC			AK Business License # 1030620	
Business/Corporate Mailing Address 2448 Arvilla St	City Fairbanks		State AK	Zip 99709
Business/Corporate Phone 907-987-1010	Email alaskanblooms@gmail.com			
Owner(s) or Corporate Officer(s) & Title(s) or Responsible Party Karen Lowry			Fax	
Type of Entity ☐ **Individual**	☐ **Partnership**	☒ **Corporation**		☐ **Other:**

Establishment Information			
Establishment Name Alaskan Blooms, LLC	Physical Location 2448 Arvilla St. Bldg B	Nearest Community Fairbanks	
Establishment Mailing Address 2448 Arvilla St	City Fairbanks	State AK	Zip 99709
Establishment Phone 907-987-1010	Fax	Contact Person Linden Anson	
Establishment Physical Address 2448 Arvilla St., Bldg. B	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.)*

Marijuana Product Manufacturing Facility. Lic # 27122, producing only concentrates at this time

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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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):		
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

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? *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** 10/13/2020

Applicant's Printed Name Karen Lowry **Title** owner

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Alaskan Blooms Manufacturing List of Products

10/13/2020

Hydrocarbon Extraction: Cannabis Material is extracted using a hydrocarbon solvent such as butane, pentane, hexane or propane), in a closed loop recovery system. The names of the product reflect the texture of the product (to differentiate).

a) Shatter

b) Crumble/Sugar

c) HCE/ Diamonds (HCE = High Cannabinoid Extract)

d) HTE/Terp Sauce (HTE = High Terpene Extract)

e) Decarbed Oil- (The decarboxylation of the oil happens through the extraction process)

Alcohol Extraction: Cannabis Material is extracted using alcohol as the solvent in a closed loop recovery system.

a) RSO (Rick Simpson Oil)

b) Distillate

c) Cart Oil (Cartridges)

Other products:

Rosin: Cannabis material is pressed to extract oils

Hash Coins: Dry/Sift Kief pressed together to hold shape.

Dry Sift: Trichomes sifted and collected from dry cannabis

Moon Rocks: Cannabis flower, oil, and kief combined to form a "rock".

Cannagar: Cannabis wrapped in hemp with oil and kief added

Bloom Blunts: Cannabis rolled in rolling papers with oil and/or kief added.

THE STATE of ALASKA
GOVERNOR MICHAEL J. DUNLEAVY

Department of Environmental Conservation
DIVISION OF ENVIRONMENTAL HEALTH
FOOD SAFETY & SANITATION PROGRAM
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www.dec.alaska.gov/eh/fss
jessica.paul@alaska.gov

October 14, 2020

Karen Lowry
Alaskan Blooms LLC
2448 Arvilla Street
Fairbanks, AK 99709

Subject: Food Establishment Permit Not Required for Products Intended to be Smoked

Dear Ms. Lowry,

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 only be manufacturing Vape Cartridges, Concentrate Applicators (Vape Cartridge Refill Syringes), Hash, Kief, and Shatter, which are all intended to be smoked. 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 products intended to be smoked (18 AAC 31.012(c)(1) without obtaining a permit.

Please be aware that if you change the type of product that you manufacture at your establishment to include edibles, 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