

## Creative Chef Kitchen Process Review

Date Rec'd: \_\_\_\_\_

Town of Derry, NH Public Health Department 14 Manning Street Derry, NH 03038 603-845-5520 www.derrynh.org

Please expect a <u>minimum</u> of 30 days to review application materials; 60 days for specialized processes/variances. Completed paperwork will only be accepted in printed form. Process reviews shall be submitted via USPS or dropped off at: Town of Derry, NH 14 Manning Street Derry, NH 03038 Attention: Dept. of Public Health. (Emailed copies will not be accepted).

Business Name: \_\_\_\_\_

## REQUIRED PAPERWORK

- 1. Business Legal Filings with State of NH. i.e. LLC, Corporation, etc.
- 2. A complete list of each product(s) produced including ingredients and recipes.
- 3. Anticipated # of units produced: per week \_\_\_\_\_ per month\_\_\_\_\_
- 4. Type of Business: Retail/Internet \_\_\_\_\_ Wholesale/Distributor \_\_\_\_\_ Direct to Customer/Caterer/Home Delivery \_\_\_\_\_ Food Processor\_\_\_\_\_
- 5. Describe Flow of Food to include: Purchasing & Receiving, Storage, Preparation (includes defrosting), Cooking, Cooling, Hot and Cold Holding, Reheating, Serving.
- 6. Source of food/ingredients purchased.
- 7. Finished labeling for each product, guidelines found at State of NH He-P 2309.04.
- 8. Recall and batch record documentation logs templates.
- 9. List of equipment utilized in the kitchen, including personal equipment used. (Reminder all personally owned food-contact equipment is required to be stored at the kitchen)
- 10. Specific details for packaging for each product produced.
- 11. Provide details of storage agreement for food and equipment.
- 12. Specialized processors shall provide a Process Review and HACCP plan for each item prior to licensing.
- 13. FDA Registration required for The Public Health Security and Bioterrorism Preparedness and Response Act of 2002. Special instructions from CCK owner.
- 14. Employees of operator are required to agree and sign Employee Reporting regulations per State of NH He-P 2307.02.
- 15. Certified Food Protection Manager (CFPM) Y \_\_\_\_\_ N \_\_\_\_ (must obtain within 3 mo.)
- 16. Product distribution/locations to include: 1) Business Name, Location address, Primary Contact with phone number for each location you are doing business with 2) If there is a variance, or exemption to the regulation by USDA, FDA, State of NH or local codes, a signed (by both parties) letter of agreement is required prior to licensing 3) As additional locations are added or deleted, the Health Dept. must be notified prior to renewal.

## **OPERATOR RESPONSIBILITIES**

- 1. All food and ingredients, personal food-contact equipment and open boxes of packaging are required to be stored at the incubator kitchen facility.
- 2. At no time can ingredients or food items be stored or prepared in the home or alternative location.
- 3. All sanitation done at the kitchen is operator's responsibility. (Ex. if the dispenser runs out of chemical, you are responsible to find an alternative solution 5.25% chlorine bleach (1 TB per gallon) or heat sanitizing (soak equipment in 180-degree water for 30 seconds or Quaternary ammonium tabs).
- 4. Updated list of food products shall be provided to department whenever new products are added.
- 5. Maintain production records and distribution records of all products produced.
- 6. If processing acidified foods, comply with applicable federal regulations under Code of Federal Regulations in 21 CFR 114 and 21 CFR 117.
- 7. If thermally processing and packaging low-acid foods in hermetically sealed containers, comply with applicable federal regulations under the Code of Federal Regulations in 21 CFR 113 and 21 CFR 117.
- 8. Licensing is granted once all information has been submitted, reviewed, and approved by Town of Derry Department of Health. Upon licensing, is a 3-month provisional period, followed by a 9-month regular license. Email prompt for the annual renewal will be received and can be done on-line.

## **Operator Information**

Business Name:	
Owner name:	
Owner Address:	
Phone:	
Email:	
I have read through and understand the information presented above:	
Print Name:	Date:
Owner Signature:	