

## **PUBLIC HEALTH PERMIT/LICENSE - SUPPLEMENTAL APPLICATION**

SHARED KITCHEN COMPLEX/TENANT FOOD OPERATOR

## SPECIALIZED FOOD SERVICES



**Environmental Health Division** 5050 Commerce Drive, Baldwin Park, CA 91706-1423

www.publichealth.lacounty.gov/eh

Date of Application: Legal Name of Business (DBA):								
SHARED KITCHEN COMPLEX	Name of Shared	Kitchen Complex:	Business Start Date:					
	<b>Operational Deta</b>	ails: 🗌 Retail 🗌 WI	olesale	IRS EIN#:				
	Permit Type: Quarterly Annually (July 1 to June 30)							
	<b>Operation Period</b>	eration Period: 🗌 JulSept. (1 <sup>st</sup> Qtr.) 🗌 OctDec. (2 <sup>nd</sup> Qtr.) 🗌 JanMar. (3 <sup>rd</sup> Qtr.) 🗌 AprJun. (4 <sup>th</sup> Qtr.)						
ED KI	Assigned Space #: Number of Food Employees:							
HARE	Certified Food Protection Manager Certification Obtained (Provide proof within 60 days):							
SI	Storage Required: Cold Storage  Freezer Storage  Dry Food Storage							
EQUIPMENT	Identify new equipment (Manufacturers'       Equipment used to transport food to service location:         specification sheets required) to be installed or       Image: Holding Cabinet into the Shared Kitchen Complex:         N/A       Other, specify:							
APPROVAL FROM OTHER AGENCIES (if applicable)								
	alifornia Departme .S. Department of	ent of Public Health Agriculture						
	ther, specify:							
	MENTS TO SUBMI							
	-	ts are required in addition to the docur ase agreement from the Shared Kitchen		e 2 of the Public Health/License Application:				
		erator's kitchen illustrating all food rela	-					
• The	e manufacturers' s	pecification sheets for all food related e	quipment					
• The application review fee of \$180 is to be paid at the time of application submission. Payments can be made by check and payable to Los Angeles County or online once you receive the invoice.								
ADDITIONAL INFORMATION	<ul> <li>Retail and wholesale operators are to provide a complete menu or list of prepared food products using page 2 of this application.</li> </ul>							
AC INF	Contact the Specialized Food Services Program at (626) 430-5421 if you have questions.							
I hereby certify under penalty of perjury that the above information is true and correct and will operate in compliance with the requirements set forth in the California Health and Safety Code. Any changes to approved operations must be reported to the Specialized Food Services Program in writing prior to change.								
Signat	ure:		Title:	Title:				
Print Name:			Date:	Date:				

		ALL FOOD PREPA	RATION	N MUST BE DON	IE AT THE SH		HEN COMPLEX				
	Mark all that applies:										
		Non-Potentially H	azardou	s Foods Only	🗆 Pote	entially Haza	rdous Foods				
	Specialized Food Processes - Bottling, Juicing, Canning, Reduced Oxygen Packaging, etc. (Indicate in the space below)										
	Major Food Allergens:										
	Mark all t	that applies:									
		1. Milk	□ 2	. Eggs	□ 3. Fish		4. Crustacean Shellfish				
		5. Tree Nuts gredient that conto		. Wheat ein derives from (	□ 7. Pean alleraens 1 th		8. Soybean				
	Food Prepared: (Example: Burrito, Popcorn, Nuts, etc.)				List of Ingredients:						
AD											
PREPREAD											
FOOD											
Ъ Г С											
ST OF											
U/ LIST											
MENU											
Σ											
	<u> </u>										
							8/28/2023				