## **BUSINESS PLAN OVERVIEW**

DEPARTMENT USE						
Establishme	ent#					
FTC - RF	Distri	et	FTC - MF			
Inspector (Retail)		Inspector (Manu.)				

<b>SECTION 1 – B</b> Completed by ALL API	USINESS INFOR PLICANTS	MAT	ION								
			RESIDE	IDENT / CEO – FIRST NAME INITIAL			PROJEC	PROJECTED OPENING DATE			
FIRM NAME (DBA)									PHONE	# – BUSIN	ESS / MAIN
CORPORATION NAME	(If Applicable)								PHONE	# – ALTER	RNATE / CELL
PHYSICAL ADDRESS – STREET CITY					STATE	ZIP	COUNT	Y			
EMAIL ADDRESS – PRI	MARY					EMAIL AD	DRESS – AI	LTERNATE EM	AIL (Licensing, Qu	uality Assuran	ace, Etc.)
WATER SOURCE	CONSTRUCTION	BUSINI	ESS TYP	Е			WHOLES	SALE	PERCENT OF	GROSS FO	OD SALES
☐ Public ☐ Private	□ New	☐ Reta	Retail (All Sales to Final Consumer)				% Wholesale %				
WATER DISPOSAL	☐ Existing/Conversion		,		·				-	A SHARED KITCHEN	
☐ Public ☐ Private	☐ Change/Remodel		`		tail on Same Premises				es [	] No	
SECTION 2 E	OOD AND SPECI	A1 17	ED D	PACI	-661	NG					
	OOD AND SPECI PLICANTS – Check all the			KUCI	<b>-</b> 551	NG					
$\boxtimes$	CATEGORY		RETAIL	WHOLESA	LE	X		CATEGORY		RETAI	IL WHOLESALE
☐ Acid/Acidified Fo						☐ Mollus	can Shellfis	h & Clams (H.	ACCP)		
☐ Alcohol: Beer/Wine/Distilled/Kombucha ☐			□ Nuts: Blanching/Roasting/Grinding								
□ Bakery Products □				☐ Packaged Meals & Meal Kits							
☐ Bottled Water Production				— I L			Packaging (HA	CCP)			
Dairy: Grade A Food Production				— I L			ulk Quantities		$-\!\!+\!\!-\!\!\!-$		
Dairy: Imitation Dairy Products							Sox-Out (HACO				
Deli Sandwiches/Wraps					-			ed Fish (HACC	P)		
						Processing	Meat (HACCP)	)			
☐ Fruit/Vegetable Ju☐ Ice Production on	<u> </u>				— H		& Bottled	Tea/Coffee			
☐ Infused Oils/Vines					<b>→</b>	Other:	& Douled	rea/Correc		-	
☐ Jams/Jellies/Fruit					┪┟	Other:					
Completed by APPLICATION  PART A − CONVEN  This business wil  Customer S  Food Service	ANTS WHO SELL THEIR PINIENCE STORES (Other l operate as a convenience Self-service Foods (i.e. coffice on Premise – With or Wed Food Sales (No open fo	wise, prostore wifee, capp	ceed to P th: ouccino, Seating	<i>art B)</i> soda fou			t dog roller,	, etc.)			
DADED DETAILS	COOD (HANDI DIC DE	ACTIO	ara)		) A D.T.	D DET	AH EOOD	(DED A DE)	(EXIT ARE AC	1	
PART B − RETAIL FOOD (HANDLING PRACTICES)  ☐ This business will operate as a retail establishment that utilizes the following food handling practices: (Check all that apply)				PART B − RETAIL FOOD (DEPARTMENT AREAS)  ☐ The retail store will include the following departments on the premises:  (Check all that apply)					mises:		
☐ Hot Holding ☐ Cooling ☐ Cold Holding ☐ Food Service on Premise ☐ Cooking ☐ Sit Down Eating Area ☐ Reheating ☐ Other:				! !	☐ Meat Ma☐ Seafood☐ Deli Der	arket Market	ood Service)	☐ Produce M ☐ Sushi Prep ☐ Other: ☐ Other:			

BUSINESS MODE	L – CONVENIENCE STORES AND RE	TAIL FOOD S	STORES (REQUIRED)	
	model in detail. List any open food products an			
SECTION 4 D	BOCESSING & DISTRIBUTION	I ODEDAT	IONE	
	ROCESSING & DISTRIBUTION			
Completed by APPLIC.	ANTS WHO DISTRIBUTE THEIR PRODUCTS TO	OTHER BUSINES	S EN TITLES (INCLUDING NON-PROFIT ENTITIES)	
BUSINESS MODE				
Briefly describe your b	susiness model and business location. Attach addition	onal pages if needed.		
FOOD PRODUCTS	S AND PROCESSING METHODS (REQU	(IRED)		
	s) will your firm produce, receive, hold, and/or d		rate on Section B's responses. Attach additional	pages if needed.
<i>J</i> 1 1 \			1	r ng ng y
-				
	RANSPORTATION (REQUIRED)			
Briefly describe how y	our product(s) are stored and transported. Attach a	additional pages if ne	eded.	
	1'6 1E 1'. D 6 1' CED 1150			
	ulified Facility, as Defined in CFR 117.3 It to complete FDA Form 3942a and file with FDA accordingly.	□ Yes	□ No	
guantitea i actimes are requirea	to complete 1 2511 om 55724 and file min 1 251 decoratingly.			
CECTION E O	HANCE OF OPERATION NOT	FICATION		
	HANGE OF OPERATION NOTI	FICATION		
Notice to ALL APPLICA	ANTS			
	I attest that the information contained herein			
	is accurate for my intended operations. I u			
	facility and/or equipment requirements. I w			
	nally disclosed on this form, so the facility an	id/or equipmen	requirements can be reassessed to ensure	e continued compliance
with the Department's	s regulations.			
	PRINTED NAME	<del></del>	SIGNATURE OF APPLICANT	_
				_
	TITLE OF APPLICANT	<del></del>	DATE	