

Permit Renewal Food Establishment Permit Renewal

Required Documentation

Only typed or legible printed forms will be accepted (fillable PDF form available online at www.loudoun.gov/food)

Food Establishment Permit Application with all fields filled out

Business Name on the application is the **Trade name** or DBA. This is the name advertised to the public doing business with your Food Establishment and must match the name on your Business License.

Business Owner on the application must match **exactly** the name on your Business License and on your ABC application if applying to serve alcohol. *Examples: LLC, Inc., association, corporation, individual, partnership, or other legal entity.*

* Expect delays in renewing your permit if this is not correct.

\$40.00 Permit Fee, cash or check payable to "County of Loudoun"

Copy of Current Menu

New Owner of Permitted Food Establishments

All change of owner and new owners of a permitted food establishment that has been previously approved by the Loudoun County Health Department must apply for a permit before operating by completing <u>Food Establishment Plan Review Packet Part 2</u> (PDF).

COUNTY

Loudoun County Health Department

1 Harrison Street, S.E., Leesburg VA 20175

Mailing address: P.O. Box 7000, MSC# 68, Leesburg VA 20177-7000

Application for a Food Establishment Permit

Restaurant Renewal		Hotel/B&B Remodel	School/Day Care Change of Owner	-				
Business or Trade Name Business Address Number of seats Smoking Status:				Smoke free	Sm	Pl Ci oking in restric	Zip Outside anly	
Owner Contac	ess Owner Address_ et Name_ Address_			Phone_		E	tate mail	
Water:	Publi	c (Municipal)	or Private (Well)	Sewage:	Public (Muni	icipal) or	Private (Septic)
FIDD HANDLING PROCEDURES - Does Establishment: (Check Yes or No): (1). yes no - Prepare, offer for sale, or serve potentially hazardous food (PHF) /Time Temperature Control for Safety Food (TCS): - i.e. food that requires temperature control for safety such as meats, cheese, soups, cooked vegetables, rice, cooked pasta/pasta, sliced raw fruits, etc. a. yes no - Only to order upon a consumer's request - i.e. cook when ordered b. yes no - In advance in quantities - i.e. cook and hold cold/hot until ordered c. yes no - Using time as the public health control: - i.e. not using cold/hot temperature control (2). yes no - Prepares PHF/TCS food in advance using a food preparation method that involves two or more steps which may include combining PHF/TCS ingredients; cooking; cooling; reheating; hot or cold holding; freezing; or thawing (3). yes no - Prepares food as specified under subdivision (2) for delivery to and consumption at a location off premises of the food establishment where it is prepared - i.e. catering (4). yes no - Prepares food as specified under subdivision (2) for service to a highly susceptible population (i.e. Elderly, children, or those with weakened immune systems) - i.e. hospital, childcare, nursing home, adult care, etc.								
/we attest to the accuracy of the information provided, affirm to comply with the Food Regulations and allow the regulatory authority access to the establishment at any reasonable time to inspect, conduct tests or collect samples as required.								
Signature					Date			
Print Name					Fee \$40 - Make Checks Payable to County of Loudoun			
Title					Sept 2022			