



# MERRIMACK FIRE RESCUE

432 Daniel Webster Highway • Merrimack NH 03054 • (603) 420-1730

## HEALTH DIVISION

**Public Health**  
Prevent. Promote. Protect.



Merrimack Health Division

### Application for Homestead Food Service License

NH Chapter He-P 2300, NHRSA 143-A

Name of Establishment: \_\_\_\_\_ Date: \_\_\_\_\_

Establishment Address: \_\_\_\_\_ Phone: (        ) \_\_\_\_\_

Mailing Address (if different): \_\_\_\_\_

Name & Title of Applicant: \_\_\_\_\_ Phone: (        ) \_\_\_\_\_

**\*Emergency Response Person:** \_\_\_\_\_ **24 hr. Emergency Phone:** (        ) \_\_\_\_\_

Applicant Email Address: \_\_\_\_\_

#### Homestead Class H (\$150.00)

(Offer homestead product to other food establishments/distributors excluding retail food stores, or gross sales greater than \$20,000 annually)

**Note: Foods that require refrigeration, potentially hazardous foods and acidified foods such as pickles, relishes, and salsa are prohibited from being made in the residential kitchen.**

#### Additional documents required to be submitted with application \*incomplete applications will be returned\*

Process Review: Written results of lab analysis of water for bacteria, nitrates, and nitrites. (N/A if Town Water)

Plan Review Fee: for new Homestead Establishment: Include additional \$75.00 review fee + (License fee \$50.00)

Floor Plan: Rough sketch of kitchen layout; identify cooking equipment, sinks, dry storage, dish machine, etc.

Septic Approval: for Construction and Approvals for Operation. (N/A if Town Wastewater)

Food Products: On a separate piece of paper, please submit a complete list of the product(s) you are producing. Be specific, for example if you are making cookies, list each kind you make.

Check if applicable: My jams/jellies are made using the standardized recipes on National Center for Home Food Preservation

Check if applicable: "I do not make my jams and jellies using the standardized recipes from above." Therefore, I have included a copy of the process review for each recipe as required in He-P 2311.05.

For other processed, "jarred" Foods: such as, but not limited to: BBQ and hot sauces, mustards, pepper jellies, etc., include a copy of the process review. See reverse for information for process review.

Labels: Copy of a sample of finished product labels. Labels must include all of the following information

- The common or usual name of the product
- The name and address of the manufacturer's, packers, or distributor's business
- The ingredients in descending order of predominance by weight
- The net weight, volume, or numerical count in both U.S. customary and metric
- A product code which includes date of manufacture, container size, and product lot or batch number to aid in a recall of product in case of a public health hazard. Note: this number can be your "baked on" date
- List of major allergens (milk, eggs, wheat, peanuts, soybeans, tree nuts, fish (incl. shellfish, crab, lobster, shrimp)
- Homesteads shall label each product with the following statement: "This product is made in a residential kitchen licensed by the Merrimack Health Division."

#### \*\*Payment is due with application. Checks made payable to: Town of Merrimack\*\*

I, (print name & title) \_\_\_\_\_, certify that all information provided in or attached to this application is complete, accurate and up-to-date as of the date specified below. I further certify that there are no willful misrepresentations of the answers to questions herein, and that I have made no omissions with respect to any of my answers to the questions presented. I understand that it is my responsibility to immediately notify the Food Protection Section with regard to any changes, corrections or updates to the information provide

**Applicant Signature:** \_\_\_\_\_

**Date:** \_\_\_\_\_