

## **Department of Food and Consumer Safety**

Phone: 317-221-2222 | Fax: 317-221-3070

## Food Pantry Application

A food pantry receives, buys, stores and distributes food to the indigent and needy at no charge. Food pantries operations are limited to providing prepackaged products or repackaging bulk items into individual portions. Utilize this application for a food pantry. Feeding sites would need to complete the Food Establishment Plan Review Application.

Food & Consumer Safety does not require licensure for food pantries distributing pre-packaged non-potentially hazardous foods from an approved source in their original packaging. Examples include commercially canned or jarred goods, soup, boxes of cereal, bottled water, and packaged pasta.

Steps to	obtain	a Food	<b>Pantry</b>	License:
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- Step 1: Submit Application
- Step 2: Plan Review MCPHD Food & Consumer Safety will review the application.
- Step 3: Licensing Inspection

  Marion County Public Health Department Food & Consumer Safety will contact you to schedule an inspection of your facility. Upon successful inspection, an application for license will be issued.

## **Establishment Name & Location**

1.	Establishment Name					
2.	Establishment Address					
Οv	vner & Contact Information					
3.	Owner					
	If the owner is a corporation, give the corporate name and the name of an officer of the corporation.					
4. Owner's Full Mailing Address						
	Ovmor's Dhono.	Overnor's Empile				
	Owner's Phone:	Owner's Email:				
5. (	Contact Person (responsible for Food Pantry) _					
(	Contact's Phone	Contact's Email				

## Establishment Information

6. Hours of Operation:						
Days of Operation (check all applicable days)						
$\square$ Sunday $\square$ Monday $\square$ Tuesday $\square$ Wednesday $\square$ Thursday $\square$ Friday $\square$ Saturd						
Food Supplies						
8. Are all food supplies from inspected and approved sources? $\Box$ Yes $\Box$ No $\Box$						
Provide a list of food sources (i.e. Gleaners, individual donations):						
9. Will you be offering potentially hazardous foods? $\Box$ <b>Yes</b> $\Box$ <b>No</b>						
Potentially Hazardous Foods: foods that require time and temperature control in order to prevent bacteria growth.						
10. What are your procedures for receiving foods? (attach or describe below)						
11. What days will you be receiving foods? (check all applicable days)						
□ Sunday □ Monday □ Tuesday □ Wednesday □ Thursday □ Friday □ Saturo □ Varies □ Unknown						
12. How will you dispose of unacceptable donations?						
Food Storage						
13. How will dry goods be stored off the floor?						

14.	Does each reinigerator/freezer nave a thermomet		
	Number of refrigeration units: Number	of freezer units:	
Foo	od Handling		
15.	Will you repackage any foods?  Note: Repackaged foods are required to have labels.	□ Yes□□ No□	
16.	Will you be performing cooking demonstrations?	□ Yes□□ No	
Fac	cility Information		
17.	Do you have access to a kitchen?	□ Yes□□ No	
18.	How many square feet is the pantry?		
19.	Where is the pantry located in the building?		
20.	How will pests be controlled?		
21.	How will employees/volunteers be trained in t	Good safety?	
		<u>.</u>	
	u need assistance or would like to set up an appointment to 2248 or ttownsend@marionhealth.org.	review this application, contact Tera Townsend at (	317)
 Prir	nted Name of Applicant		
Sign	nature of Applicant	Date	