Check#

STATE OF MAINE HEALTH INSPECTION PROGRAM LICENSE APPLICATION FOR <u>CAMPGROUND & EVENT CAMPING</u>

	Applicant Information	
Es	tablishment Name:	
Lo	cation of Business, E-911 Address:	Town/City, Zip Code:
М	ailing Address; Town/City, Zip Code:	
Вι	isiness Telephone:	Business E-mail:
Сс	ntact Person's Name:	Contact Phone #:
Сс	ntact E-mail:	. THERE IS A 30 DAY REVIEW PERIOD AFTER RECEIPT OF A COMPLETED
		S WILL NOT BE PROCESSED AND WILL BE RETURNED FOR COMPLETION. IT IS IN IS PERFORMED AND A LICENSE IS ISSUED.
	License ESTID#	censed by the Health Inspection Program (HIP). If so, provide HIP ensed by the Department of Agriculture, Conservation & Forestry
(usiness Information: Please Checl Corporation/LLC, Individual, Partnersl Dwner(s) Name:	one: Corporation/LLC Individual Partnership Association Other.
	usiness Information: Please Checl Corporation/LLC, Individual, Partnersl Owner(s) Name: Owner(s) Contact Phone and Email:	one: Corporation/LLC Individual Partnership Association Other.
	usiness Information: Please Checl Corporation/LLC, Individual, Partnersl Owner(s) Name: Owner(s) Contact Phone and Email: Owner(s) Mailing Address:	one: Corporation/LLC Individual Partnership Association Other.
	usiness Information: Please Check Corporation/LLC, Individual, Partnersk Dwner(s) Name: Dwner(s) Contact Phone and Email: Dwner(s) Mailing Address: My business corporation is in good s Boards. □ Yes □ No	one: Corporation/LLC Individual Partnership Association Other.
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C. As applicable, indicate the proposed number of:

Tent & Trailer Sit	es:	Self-contained RV Sites	Wilderness Camp Sites:	
Cottages:	Seats: _	Porta Potties:	Event Camping Sites:	

Pools/Spas: If you have a public pool or spa included in your establishment, please complete the License Application for Public Pools and Spas; HHE-640.

5. License Type & Fees: Check (\checkmark) **ONLY ONE BOX** for your proposal:

6. Campground	CHECK HERE	FEES
Campground – Agricultural Fair		\$270.00
Campground - Wilderness		\$205.00
Campground – Self-Contained RV Only		\$205.00
Campground Tier 1: 5-24 Sites		\$205.00
Campground Tier 2: 25-124 Sites		\$240.00
Campground Tier 3: More Than 124 Sites		\$270.00
Event Camping		\$270.00
Combo Eating and Campground		\$300.00

MISCELLANEOUS FEES	
Reprint License	\$25.00
Late Renewal within 30 days of license expiration date	\$25.00
Late Renewal more than 30 days after expiration date	\$100.00 for 1 st offense + \$25 for first 30 days
Additional Inspection	\$100.00
Insufficient Funds	\$25.00

6. Campground Plan:

Is the campground a wilderness campground (primitive sites only with no access to water and no sanitary buildings) or a conventional campground with pressurized water and sewer/bathroom facilities?

Check one:
wilderness campground
conventional campground
combination
event camping-temporary

Event camping means overnight use of areas associated with events lasting four or fewer consecutive nights for 50 or fewer nights in a calendar year. Event camping may include, but is not limited to, race-tracks, non-agricultural fairs, festivals, and shows where camping is incidental to the event occurring, and meets the event camping criteria in Section 4 of CH 201: The Rules Relating to the Administration and Enforcement of Establishments Regulated by the Health Inspection Program

Please Note:

- a. For existing campgrounds, please provide the site plan.
- b. For new, expanded or altered campgrounds, submit complete engineering plans drawn to scale with specifications of the proposed park or area showing, when applicable: the number and location of R.V.'s and tenting sites, location of roads, electrical and water hookups, and sewer hook-ups, if any are provided. If the plan is not drawn to scale, the dimensions and setbacks must be clearly labeled.
- c. **All Plans** should indicate where dump station(s) are located and the location of restroom facilities including number of toilets, urinals, lavatories, and showers.

The campground site plan must show the location of any drinking water wells within 300 feet of any wastewater disposal systems or fuel storage tanks, and the location of any wastewater disposal systems used on the campground. Refer to the Campground Rules at *http://www.maine.gov/sos/cec/rules/10/chaps10.htm*.

Event Camping Only: If sanitary facilities are offered, the applicant must provide at least one portable toilet per 150 people. Please provide the contract and maintenance agreement for this portable toilet.

7. Drinking Water:

- a. Does your water come from a public city/town water supply?
 - □ **Yes**, provide the name of the city/town water supplier to which you pay your water bill.

. Then, skip to #8 Wastewater Disposal.

- No, please indicate private source or potential source of water: If no water supplied skip to 8.
 Drilled Well
 Surface Water
 - 🗆 Dug Well
- b. Is or was your business regulated by the State Drinking Water Program as a public water system?
 i. Yes, provide your Public Water System ID#_____, answer question <u>7C.</u> and skip to #8 Wastewater Disposal.
 - ii. If no or unsure, please contact the Maine Drinking Water Program at 207-287-2070 and continue:
- c. Will your business serve tap water in any of the following forms? Check all which apply. If you checked "Yes" to any of the questions below, and are not served by public water, you will be regulated by the Maine Drinking Water Program and should contact them at 207-287-2070.
 - □ Cups/glasses of water.
 - Drinks made on site (soda, lemonade, slush drinks, iced tea, juices, etc.).
 - □ Ice made onsite.
 - Drinking water fountain.
 - □ Cups in the restroom or near any sink available to the public.
 - Ukater is used as an ingredient for uncooked foods made onsite. For example, instant
 - gelatin desserts.
 - Other, specify:
 - d. Are you applying for a change of ownership?
 - □ If **Yes**, please provide the following water test results from a certified Laboratory for the following tests:

	Samples must be taken within the last 3 months before the date this application is received.
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□ If **No**, please provide the following water test results from a certified Laboratory for the following tests:

Nitrate, Nitrite, Total Coliform	Samples must be taken within the last 3 months before the date this application is received.
Antimony, Arsenic, Chloride, Fluoride, Hardness, Iron, Manganese, pH, Uranium	Samples must be taken within one year before the date this application is received.

For a list of Certified Laboratories, see <u>www.medwp.com</u> or call the Maine Drinking Water Program at 207-287-2070.

(Please ensure all tests are included on your water test report to ensure timely processing of your application.)

- e. If there are underground fuel storage tanks within 1000 feet of the well, a volatile organics water test(VOC 524) must also be done.
- f. Additional sampling may be required if known contamination has occurred near the well. For a list of Certified Laboratories, see <u>www.medwp.com</u> or call the Maine Drinking WaterProgram at 207-287-2070.
- g. A site plan (more detailed map of the well site)
- h. Drilled well construction information (if known):

Depth____ft. Length of casing____ft. Yield____gal/min.

i. A description of the major components in the water system:

Storage (type of Tank and Size): _____

Treatment (type, manufacturer): _____

Piping (type, above or below ground):

j. Distance from the well to the nearest point of all leach fields (septic systems) within 300 feet? (feet). *If less than 300 feet, please stop and contact the Drinking Water Program at 207-287-2070 before submitting this application.*

- k. Distance from the well to all underground storage tanks within 1000 feet? (feet). If less than 1000 feet, please stop and contact the Drinking Water Program at 207-287-2070 before submitting this application.
- I. Distance from the well to the nearest property line? (feet)
- m. How much land is controlled and/or owned around the well? _____(acres)

If you qualify as a public water system (PWS), you will be assessed a fee by the Maine Drinking Water Program onJuly 1st of each year.

8. Wastewater Disposal:

Is wastewater disposed to an on-site wastewater disposal system, either proposed or existing?
Q Yes
No

<u>If no</u>, please provide the name of the city, town, or utility district to which you pay your sewer bill, or a copy of anoverboard discharge license issued by the Maine Department of Environmental Protection.

Public Sewer Entity:

If yes, you must complete the attached "Onsite Wastewater Disposal System – Local Review and Verification Form" **on page 8 (Appendix C)** and have **your Local Plumbing Inspector verify compliance** with the Maine Subsurface Wastewater Disposal Rules, 10-144 CMR 241 (the Rules). The Local Plumbing Inspector must verify that either the existing subsurface wastewater disposal system has the capacity to accept the wastewater to be generated as required by the Rules or that an expanded system has been designed and approved that meets applicable design requirements found in the Rules. Municipal records for your property should include copies of wastewater disposal system designs completed to date. If the municipality cannot locate a copy of the design(s) you may search here

https://apps.web.maine.gov/cgibin/online/mecdc/septicplans/index.pl

Demonstration of adequate wastewater disposal system capacity for the use proposed is required prior to licensure by the Health Inspection Program.

Please visit our website for more information regarding wastewater disposal systems at www.mainepublichealth.gov/septic-systems.

9. Menu: (Only applies to combo eating & campground license)

Attach a copy of your menu, or a draft menu.

10: Kitchen or Food Preparation Area Plan: (Only applies to combo eating & campground license)

Use this grid or a separate sheet of graph paper to draw a floor plan or provide a floor plan prepared by a knowledgeableparty, for eating place food preparation area(s)/kitchen(s). If the plan is not drawn to scale, the dimensions must be clearly labeled.

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The floor plan should include the following items.

Sinks:	Toilet Facilities:	Refrigeration:	Facilities:
1. Hand Washing	1. Toilets	1. Walk-in Coolers	1. Food Preparation Areas
2. Ware Washing	2. Sinks	2. Walk-in Freezers	2. Food Storage Areas
3. Utility	3. Urinals	3. Freestanding Coolers	3. Trash/Refuse/Redemption Areas
4. Food Prep	4. Other	4. Freestanding Freezers	4. Dining Areas
5. Dipper Wells		5. Ice Maker	5. Equipment/Counters/Seats/Tables
6. Other		6. Other	6. Dry Storage/All Other Storage

Eating Place Business Review: (Only applies to combo eating & campground license)

Complete the table below by filling in the blanks and placing a check mark or number where appropriate.

COLD STORAGE	PROPOSED	OPERATING HOU	JRS	SERVICE PROVIDED
Walk-in Cooler	Sunday:	AM/PM	AM/PM	Take-out
Reach-in Refrigerator	Monday:	AM/PM	AM/PM	Buffet
Closed Display Refrigerator	Tuesday:	AM/PM	AM/PM	Sit-Down
Open Display Refrigerator	Wednesday:	AM/PM	AM/PM	Delivery
Refrigerated Buffet Unit	Thursday:	AM/PM	AM/PM	Window
Beverage Cooler	Friday:	AM/PM	AM/PM	Catering
	Thay:	7 (101/1 101	7 (101/1 101	Single Service
Refrigerated Food Prep. Unit	Saturday:	AM/PM	AM/PM	Tableware
Rapid Pull-down Refrigerator				Tableware
Valk-in Freezer	KITCHEN EQUIP	MENT & SINKS (N	umbers)	TOILET FACILITIES
Reach-in Freezer	Ice Machine(s)			Number of Fixtures:
Closed Display Freezer	Ware washing Sink	(s) with 3 basins		Men's Bathroom
Open Display Freezer	Ware washing Sink			Toilets
Freezer Buffet Unit	Hand washing Sink			Urinals
Other	Utility Sink(s)	(0)		Sinks
	Food Prep Sink(s)			
	Ware washing Mac	nine(s)		Women's Bathroom
Vetal Shelves	Microwave(s)			Toilets
Wooden Shelves	Hot Holding			
Plastic Shelves	Oven(s)			Sinks
Cabinets	Other			
Bins (food grade)				Employee Bathroom
Barrels (food grade)	Meals being served	: Please check all	that apply	Toilets
Bulk				Urinals
Pallets				Sinks
Other	Breakfast	Lunch S	upper	
-				Other (describe)
CERTIFIED FOOD PROTECTION MA	NAGER(S) See below.			
Name:	Certificate Date:			
Name:	Certificate Date:			
Name:	Certificate Date:			
Name:	Certificate Date:			

Manager certificate with your application for new establishments or change of ownership. Contact the Health Inspection Program at 207-287-5671 for more information. Go to *www.maine.gov/healthinspection* for a list of CFPM courses. Provide a <u>copy</u> of a CFPM certificate for each certified person.

11. Signature:

l,	, Owner/Operator of the business, hereby state that this
PLEASE PRINT NAME CLEARLY	
application is accurate to the best of my k	knowledge. I further acknowledge that I am aware that
deliberate falsification of the information	herein shall be sufficient cause for denial of a license to
operate the business. Discovery of delibe	erate falsification of information on this application after a
license is issued may subject the individu	ual to penalties, fines and other sanctions authorized by
licensing statutes and rules, as well as the	eimposition of any other penalties, fines and sanctions
provided by law.	
2 MRS §2497. Right of entry, inspection and determinatio	on of compliance
nter upon and into the premises of any establishment licens ompliance with this chapter and any rules in force pursuant epartment has reason to believe is being operated or mainta	ployee of the department have the right, without an administrative inspection warrant, to sed pursuant to this chapter at any reasonable time in order to determine the state of t to this chapter. Such right of entry and inspection extends to any premises that the ined without a license but no such entry and inspection of any premises may be made a search warrant is obtained authorizing entry and inspection.
Applicant's Signature	Date of Signature
	PT OF A <u>COMPLETED</u> APPLICATION. INCOMPLETE APPLICATIONS WILL
NOT BE PROCESSED AND WILL BE RETURNED FOR	R COMPLETION. IT IS ILLEGAL TO OPERATE UNTIL AN INSPECTION IS
PERFORMED AND A LICENSE IS ISSUED.	
PLEASE MAIL TO:	
HEALTH INSPECT 286 WATER STRE	

Please refer to the License Type & Fees for specific fees for various licenses on page 2

AUGUSTA ME 04330

MAKE CHECK OR MONEY ORDER PAYABLE TO: TREASURER, STATE OF MAINE (Fees are non-refundable.)

For more information, please refer to our rules <u>http://www.maine.gov/sos/cec/rules/10/chaps10.htm</u>Ch. 200: Maine Food Code, Ch. 206: Rules Relating to Lodging Establishments

If you have questions, please email the Health Inspection Program at HipLicensing.DHHS@maine.gov.

We wish you remarkable success in your business!

Appendix C Onsite Wastewater Disposal System - Local Review and Verification Form

This form is to be used by Health Inspection Program license applicants to demonstrate that their facility has adequate **wastewater disposal** system capacity for the use proposed. This form must be presented to the Local Plumbing Inspector of themunicipality where the facility is located for review and approval of wastewater disposal system capacity.

<u>Please include this completed form with your license application.</u>

Health Inspection Program Onsite Wastewater Disposal System Local Review and Approval Form HHE-602 Appendix C

To be completed by the Owner/Applicant	Date:
Facility Name:	
Facility Physical Address:	
Facility: [] Owner [] Operator:	
Telephone:E-Mail	
Mailing Address if different from address above:	
a. Check all boxes that apply: Are you proposing \Box new construction \Box r	emodeling 🗆 ownership change
\Box change in use \Box increased use or \Box other? Specify:	
b. Please describe the proposed use or proposed change in existing use for	
i. Prior use as licensed:	<u> </u>
ii. Proposed use:	(List number of units for example,
ii. Proposed use:"40seat restaurant", "a 30-unit motel" or "no change in use").	
iii. Are you a new owner of the establishment (please circle)? Yes No	
Please have the Local Plumbing Inspector at your town office verity that he/she h	
A) the existing wastewater disposal system has the capacity required for your	
wastewater disposal system designed, installed and inspected that will meet	
Uses that increase wastewater disposal system design flows by more tha must beinstalled at the time of expansion or change of ownership as re	
WastewaterDisposal Rules.	squired in Section 9 of the Manie Subsurface
-	• •
<u>To be completed by the Local Plumb</u>	
MANDATORY: LPI please write in number of indoor/outdoor seats, room	
SEATS-IN SEATS-OUT ROOMS	
CAMPGROUND SITESYOUTH CAMP CA	
OBD COMPLIANT (Y/N?) (If has an Overboard Disc	
DEP Compliance staff: https://www.maine.gov/dep/water/wd/	<u>OBD/index.html</u>) # Gallons Licensed
to Discharge	
FOR EVENT CAMPING ONLY: # OF PORTABLE TOILETS	
(To request a record search for difficult to find permits please visi	t www.mainepublichealth.gov/septic-systems)

Date

I, ______the undersigned, have reviewed the proposal for the subject property and find that the property is either served by an existing wastewater disposal system that meets the design requirements for the proposed use or the applicant has submitted an application for an expanded system design (and installation if requiredby the Expansion section of the Rules) that meets the design requirements of the Rules and any relevant local ordinances for the proposed use.