

**From:** [Donna Farias](#)  
**To:** ["richardfreeman0506@gmail.com"](mailto:richardfreeman0506@gmail.com)  
**Cc:** [Chris Michaud](#); [Arielle Enos](#)  
**Subject:** RE: Sunrise Bakery - next steps  
**Date:** Friday, November 15, 2024 1:40:00 PM

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Mr. Freeman

Per our in person conversation here at the Dartmouth Town Hall that you had with the Director of Public Health, Christopher Michaud and myself had relative to the next steps your process to obtaining a Food Service permit.

**Please reach to the following people if you have not already done so:**

\*Select Board – Common Victualler license : Application

<https://dartmouthma.viewpointcloud.com/>

\*Town Clerk Office – Business Certificate - Application

<https://dartmouthma.viewpointcloud.com/>

\*Building Department – Certificate of Occupancy - Application

<https://dartmouthma.viewpointcloud.com/>

\*Fire Department – Dartmouth Fire District 1 - Chief Peter Andrade – 508-996-1596 at 10 Bridge Street, Dartmouth, MA

\*DPW – Tim Barber and Paul Pacheco – You state that you have an appointment on Monday with Tim Barber

\*Water Department – Steven Sullivan – 508-999-0740 – relative to back flow prevention

**Board of Health:**

- You will need to complete the Retail/Food Service application for the Board of Health:
  - Application <https://dartmouthma.viewpointcloud.com/>
  - You will be required to upload your Servsafe Manager Certification
  - You will be required to upload your Allergen Awareness Certification
  - Since this establishment has 25 seats or more required to have anti-choking – if you need to obtain this certification here is a contact
    - Wayne Perry has in the past provided this service in the past for other establishments his number is (508) 965-6633.

**Inspection:**

For the Board of Health purposes; we will require an opening inspection. Once all of your contractors have completed their work and your facility is clean. **Please contact me, so I can go out and conduct the opening inspection.** I can't issue you a Food Service permit without this completion of the Food Service application, and without conducting an opening inspection of your facility.

**Prior to any opening inspection and permit issued by the Dartmouth Board of Health, the following need to be completed:**

- all construction debris is removed from premise (interior and exterior)
- the interior premises has to be cleaned
- Food/Retail Establishment Permit application and Workers Compensation Affidavit have been completed on Viewpoint

<https://dartmouthma.viewpointcloud.com/>

- Hand washing stations equipped with soap, drying equipment, hand wash only signage and trash
- Test strips and sanitizer
- Temperature measuring devices in refrigerators and freezer to make sure equipment is up to temperature
- Federal Food Code 4-302.13 - Temperature Measuring Devices, Manual and Mechanical Warewashing; Irreversible registering temperature measuring indicator for high temp dishwashers
- Hot water
- Bathrooms must have signage that employees must wash their hands
- The dumpster, cardboard dumpster and grease barrel area must have an outdoor enclosure and shall be placed on an impervious pad made of materials that are durable smooth and sloped to drain; and according to plan submitted 3/21/24.

If you have further questions, please don't hesitate to reach out to me.

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