

207-287-5671

STATE OF MAINE  
 DEPARTMENT OF HEALTH & HUMAN SERVICES  
 HEALTH INSPECTION PROGRAM LICENSE APPLICATION

RECEIVED

MAR 11 2008

1. License Category (Check one):

- New Establishment ( ) Change of Ownership ( ) Remodelling ( ) Converting  
 ( ) Expanding: ( ) seating ( ) sites ( ) rooms

0821015

HEALTH INSPECTION PROGRAM

2. Establishment Information:

Establishment Name OASIS (Nicholas DAMBRIC) ( ) Seasonal  Year round

Location: (street, road) 42 WHARF ST. City/Town PORTLAND

Phone # 207 318 5451 FAX # \_\_\_\_\_ E-mail NDAMBRIC@HOMESINMAINE.COM

3. License Type: [Check the one(s) that fit the best.]

- |   |  |  |
|---|--|--|
| <input type="checkbox"/> Adult Recreational Camp  | <input type="checkbox"/> Eating Place plus Lodging       | <input type="checkbox"/> School Feeding / Catering   |
| <input type="checkbox"/> Bed & Breakfast          | <input type="checkbox"/> Eating Place Mobile             | <input type="checkbox"/> Sr. Citizen Meal Satellite  |
| <input type="checkbox"/> Bottle Club              | <input type="checkbox"/> Eating Place Takeout            | <input type="checkbox"/> Sr. Citizen Meal Commissary |
| <input type="checkbox"/> Campground               | <input type="checkbox"/> Eating Place / Vending Machine  | <input type="checkbox"/> Soup Kitchen                |
| <input type="checkbox"/> Catering Establishment   | <input type="checkbox"/> Jails (Correctional Facilities) | <input type="checkbox"/> Temporary Food Service      |
| <input type="checkbox"/> Cottages                 | <input type="checkbox"/> Lodging Place                   | <input type="checkbox"/> Trip & Travel Youth Camp    |
| <input type="checkbox"/> Day Youth Camp           | <input type="checkbox"/> Residential Youth Camp          | <input type="checkbox"/> Vending Machine             |
| <input checked="" type="checkbox"/> Eating Place  | <input type="checkbox"/> School Feeding Satellite        | <input type="checkbox"/> Vending Machine Commissary  |
| <input type="checkbox"/> Eating Place and Caterer | <input type="checkbox"/> School Feeding                  | <input type="checkbox"/> Vending Machine Location    |

Number: Seats 15 Camping Sites \_\_\_\_\_ Rooms \_\_\_\_\_ Cottages \_\_\_\_\_ Campers: Boys \_\_\_\_\_ Girls \_\_\_\_\_ Staff \_\_\_\_\_

NOTE: Eating Places located in Portland, South Portland, Lewiston, and Auburn only pay a flat fee of \$60.00.

4. Business Owner Information: Please print clearly:

- ( ) Association ( ) Corporation, LLC ( ) Individual ( ) Partnership

Name ISLAND CONNECTION LTD Contact Person's Name Nicholas DAMBRIC Contact Phone # 207 318 5451

Employer Identification Number (EIN) 26-2126627 Social Security Number (SS#) \_\_\_\_\_

(SS # not required, collected on a voluntary basis)

5. Mailing Address for License & Renewal Notices:

Street 145 ANDERSON ST UNIT 2 City PORTLAND State ME ZIP 04101

6. Previous Owner's Information:

Former Owner's Name \_\_\_\_\_ Former Business Name THREWAYS

7. Signatures:

Applicant's Signature [Signature] Print Nicholas DAMBRIC

Date of Application MARCH 11, 2008 Planned Opening Date MARCH 15, 2008

8. Does water come from an on site source: (Well, spring, surface water)

- ( ) Yes  No

If yes, please contact the Drinking Water Program at: 207-287-7690, for further information and requirements, and refer to the form titled "Water Testing Requirements for Licensed Establishments"

9. Is Wastewater disposal to a private system: (Not maintained by a municipality)

- ( ) Yes  No

If yes, please contact the Subsurface Wastewater Program at: 207-287-5672, for further information and requirements, and refer to the form entitled "Septic Review Requirements for an Eating and Lodging License"

PLEASE ALLOW 30 DAYS FOR PROCESSING.  
 MAKE CHECKS PAYABLE TO TREASURER, STATE OF MAINE, AND REFER TO FEE SCHEDULE ON PAGE 4.

## Eating Place Business Plan for Review

Please complete the table below by filling in the blanks, and placing a check mark where applicable to your business plan.

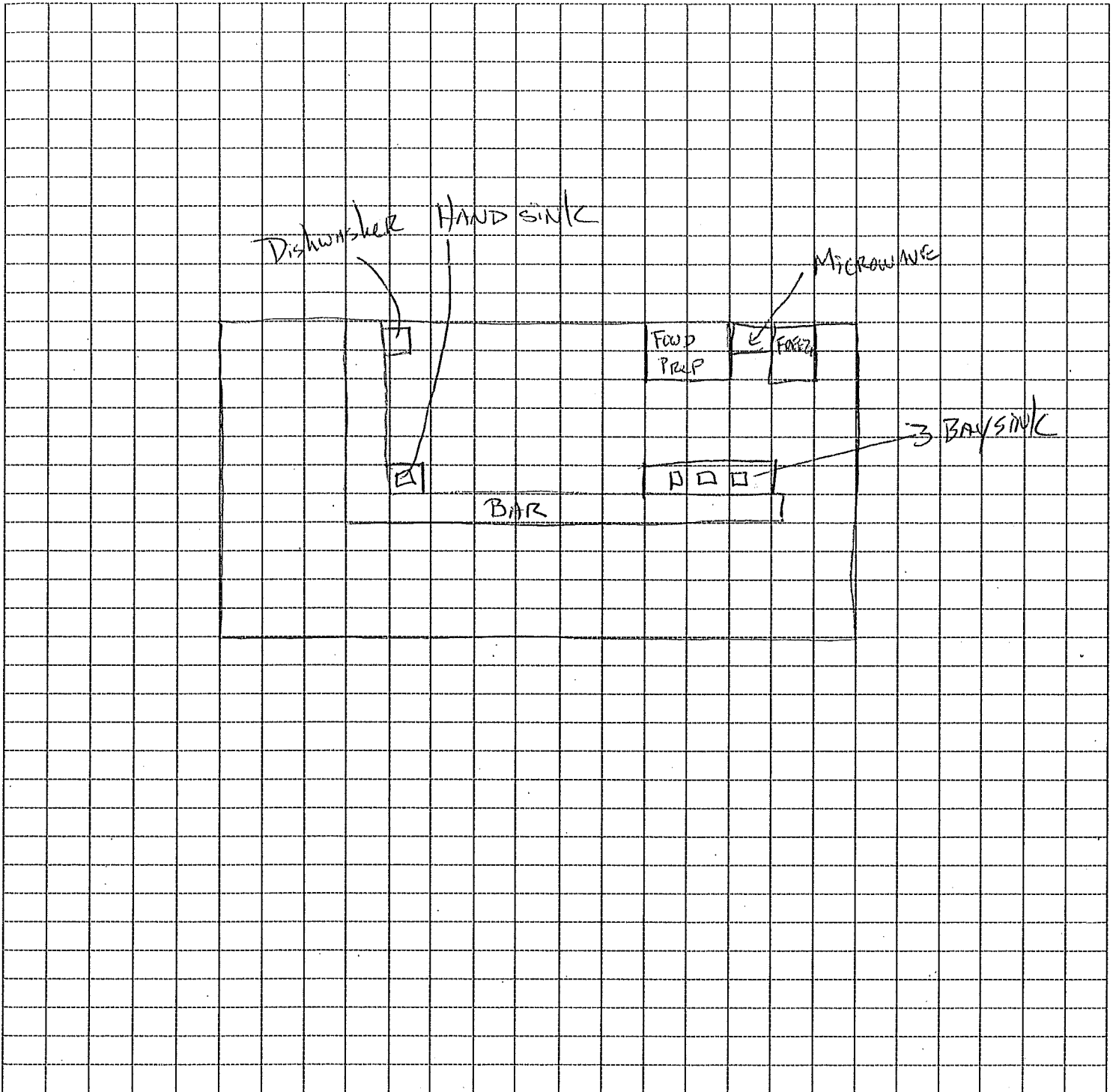
### Please provide a menu or draft menu

| COLD STORAGE                 |                                     | PROPOSED OPERATING HOURS             |                  |                                     | SERVICE PROVIDED         |          |
|------------------------------|-------------------------------------|--------------------------------------|------------------|-------------------------------------|--------------------------|----------|
| Walk-in Cooler               | <input checked="" type="checkbox"/> | Sunday: <i>closed</i>                | AM/PM            | AM/PM                               | Take-out                 |          |
| Reach-in Refrigerator        |                                     | Monday: <i>closed</i>                | AM/PM            | AM/PM                               | Buffet                   |          |
| Closed Display Refrigerator  |                                     | Tuesday: <i>6</i>                    | <del>AM/PM</del> | <del>1</del> <del>AM/PM</del>       | Sit-Down                 |          |
| Open Display Refrigerator    |                                     | Wednesday: <i>6</i>                  | <del>AM/PM</del> | <del>1</del> <del>AM/PM</del>       | Delivery                 |          |
| Refrigerated Buffet Unit     |                                     | Thursday: <i>6</i>                   | <del>AM/PM</del> | <del>1</del> <del>AM/PM</del>       | Window                   |          |
| Beverage Cooler              | <input checked="" type="checkbox"/> | Friday: <i>6</i>                     | <del>AM/PM</del> | <del>1</del> <del>AM/PM</del>       | Catering                 |          |
| Refrigerated Food Prep. Unit |                                     | Saturday: <i>6</i>                   | <del>AM/PM</del> | <del>1</del> <del>AM/PM</del>       | Other                    |          |
| Rapid Pull-down Refrigerator |                                     | <b>KITCHEN EQUIPMENT &amp; SINKS</b> |                  |                                     | <b>TOILET FACILITIES</b> |          |
| Walk-in Freezer              |                                     | Ice Machine(s)                       |                  | <input checked="" type="checkbox"/> | Number of Fixtures:      | <u>6</u> |
| Reach-in Freezer             | <input checked="" type="checkbox"/> | Warewashing Sink(s) with 3 basins    |                  | <input checked="" type="checkbox"/> | Men's Bathroom           | <u>3</u> |
| Closed Display Freezer       |                                     | Warewashing Sink(s) with 2 basins    |                  |                                     | Water Closets            | <u>1</u> |
| Open Display Freezer         |                                     | Hand washing Sink(s)                 |                  | <input checked="" type="checkbox"/> | Urinals                  | <u>2</u> |
| Freezer Buffet Unit          |                                     | Utility Sink(s)                      |                  |                                     | Lavatories               |          |
| Other                        |                                     | Food Prep Sink(s)                    |                  |                                     |                          |          |
| <b>DRY STORAGE</b>           |                                     | Warewashing Machine(s)               |                  | <input checked="" type="checkbox"/> | Women's Bathroom         | <u>3</u> |
| Metal Shelves                | <input checked="" type="checkbox"/> | Microwave(s)                         |                  | <input checked="" type="checkbox"/> | Water Closets            | <u>3</u> |
| Wooden Shelves               |                                     | Hot Holding                          |                  |                                     |                          |          |
| Plastic Shelves              |                                     | Oven(s)                              |                  |                                     | Lavatories               |          |
| Cabinets                     |                                     | Other                                |                  |                                     |                          |          |
| Bins (food grade)            |                                     | <b>LIQUOR SERVICE</b>                |                  |                                     | Employee Bathroom        |          |
| Barrels (food grade)         |                                     | Beer                                 |                  | <input checked="" type="checkbox"/> | Water Closets            |          |
| Bulk                         |                                     | Wine                                 |                  | <input checked="" type="checkbox"/> | Urinals                  |          |
| Pallets                      |                                     | Mixed Drinks                         |                  | <input checked="" type="checkbox"/> | Lavatories               |          |
| Other                        |                                     | Other                                |                  |                                     | Other (describe)         |          |

### CERTIFIED FOOD HANDLERS

|                         |                   |
|-------------------------|-------------------|
| Name:                   | Certificate Date: |
| Name:                   | Certificate Date: |
| Name:                   | Certificate Date: |
| Name:                   | Certificate Date: |
| Name:                   | Certificate Date: |
| Additional Information: |                   |
|                         |                   |
|                         |                   |

Use this grid to draw a floor plan including square footage, or provide an engineered floor plan.



Each square is approximately 1/4 inch by 1/4 inch. Please include square Footage.

Floor plan should include the following items:

| Sinks:            | Toilet Facilities: | Refrigeration:           | Facilities:                        |
|-------------------|--------------------|--------------------------|------------------------------------|
| 1. Hand Washing ✓ | 1. Water Closets   | 1. Walk-in Coolers       | 1. Food Preparation Areas          |
| 2. Ware Washing ✓ | 2. Lavatories      | 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. Other                 | 5. Break Rooms/Office              |
| 6. Other          |                    |                          | 6. Equipment/Counters/Seats/Tables |
|                   |                    |                          | 7. Dry Storage/All Other Storage   |

**\*\*All FEES COLLECTED ARE NON-REFUNDABLE 22MRSA § 2494**

| ESTABLISHMENT TYPE   | BASE FEE            | ADD ON FEE                 | MAXIMUM FEE |
|--|---------------------|----------------------------|-------------|
| Note: Eating Places in Portland, South Portland, Lewiston, and Auburn pay a flat fee of \$60.00. |                     |                            |             |
| Agricultural Fair Campground   | \$125.00            | None                       |             |
| Bed & Breakfast  | \$45.00             | \$2.00 / Room              | \$150.00    |
| Bottle Club  | \$45.00             | \$3.00 / seat              | \$150.00    |
| Campground   | \$45.00             | \$1.00/Site+\$3.00/Cottage | \$150.00    |
| Catering Establishment   | \$75.00             | None                       |             |
| Cottages   | \$45.00             | \$3.00 / Cottage           | \$150.00    |
| Day Youth Camp   | \$45.00             | None                       |             |
| Eating & Lodging Place   | \$45.00             | \$3/ seat + \$2 /room      | \$150.00    |
| Eating Place / Catering (seats)  | \$45.00             | \$3.00 / seat              | \$150.00    |
| Eating Place Mobile  | \$60.00             | None                       |             |
| Eating Place (seats)   | \$45.00             | \$3.00 / seat              | \$150.00    |
| Eating Place Take Out (no seats)   | \$75.00             | None                       |             |
| Eating Place Temporary   | \$45.00             | None                       |             |
| Eating Place / Vending Machine   | \$45.00             | \$3.00 / seat              | \$150.00    |
| Jails (Correctional Facilities)  | \$50.00             | None                       |             |
| Lodging Place  | \$45.00             | \$2.00 / Room              | \$150.00    |
| Mass Gathering   | \$100.00 - \$750.00 | None                       | \$750.00    |
| Recreational Camp  | \$75.00             | None                       |             |
| Residential Youth Camp   | \$90.00             | None                       |             |
| School Feeding   | \$100.00            | None                       |             |
| School Feed / Catering   | \$100.00            | None                       |             |
| School Feed / Satellite  | \$100.00            | None                       |             |
| Sr. Citizen Meal Commissary  | \$40.00             | None                       |             |
| Sr. Citizen Meal/Satellite   | \$30.00             | None                       |             |
| Soup Kitchens  | \$50.00             | None                       |             |
| Temporary Campground   | \$125.00            | None                       |             |
| Trip & Travel Youth Camp   | \$45.00             | None                       |             |
| Vending Machine  | \$45.00             | None                       |             |
| Vending Machine Commissary   | \$75.00             | None                       |             |
| Vending Machine Location   | \$5.00 / Location   | None                       |             |

MISCELLANEOUS FEES PER ESTABLISHMENT

|                                  |         |
|----------------------------------|---------|
| Reprint license                  | \$10.00 |
| Late renewal                     | \$25.00 |
| Non profit / courtesy inspection | \$15.00 |
| Holding fee                      | \$10.00 |
| Additional inspection            | \$35.00 |

Pursuant to Title 22 M.R.S.A. § 2501, Nonprofit organizations including, but not limited to, 4-H Clubs, scouts and agricultural societies shall be exempt from department rules and regulations relating to dispensing foods and nonalcoholic beverages at not more than 12 public events or meals within one calendar year. For the purposes of these rules, 12 public events are interpreted to mean monthly, but in no case more than 12 events per year. In those instances, the establishment shall be licensed as provided in these rules.

MAKE CHECK PAYABLE TO:      TREASURER, STATE OF MAINE (Fee Non-Refundable)

PLEASE MAIL TO:                DHHS / ENVIRONMENTAL HEALTH DIVISION  
 HEALTH INSPECTION PROGRAM  
 286 WATER STREET, KEY PLAZA, 3<sup>RD</sup> FLOOR  
 11 STATE HOUSE STATION  
 AUGUSTA, MAINE 04333-0011

Please find a State of Maine Food Code Summary is attached for your review.

STATE OF MAINE FOOD CODE SUMMARY  
(Handy Check List)

- All food service establishments must obtain a license from the Department of Health and Human Services.
- The license must be posted in the food service establishment for view by consumers and regulators.
- There must be a designated Person In Charge able to demonstrate knowledge of safe food handling.
- Water must be supplied from an approved source. (Provide current documents for private wells.)
- An ample supply of hot water (110° F) to meet peak demands shall be provided. (This is normal hot water temperature. Higher temperatures are required for hot water sanitization.)
- Food service establishment operations must not be conducted in a private home. (No home kitchen food preparation.)
- Food employee's health must not present risk of food contamination.
- Employees must keep themselves clean, including hands, fingernails, and outer clothing.
- Food must be from approved sources, stored at proper temperatures, and protected from contamination.
- All food preparation areas and warewashing areas must be provided with hand cleaning facilities.
- Handwashing sinks must be provided with hot water, hand soap, and disposable single use towels.
- Warewashing sinks must be provided for all food service establishments that use equipment, utensils, or dishware that is required to be washed, rinsed, and sanitized.
- Employee toilet facilities are required for all food service establishments. (Mobile establishments are required to have toilet facilities available.)
- Customer toilet facilities are required for establishments with more than 12 seats. (Additional requirements, if alcohol is served.)
- All surfaces in food preparation areas shall be smooth, durable, easily cleanable, and non-porous.
- All cold holding equipment must maintain 41° F or colder. (Thermometers required.)
- All hot holding equipment must maintain 140° F or hotter. (Thermometers required.)
- There are use limitations for cast iron, lead, copper, galvanized metal, sponges, wood, and nonstick coatings.
- Food ingredient containers must be labeled. (Ingredient name, and dated, if perishable.)
- All food and non-food contact surfaces must be kept clean, and food contact surfaces must be sanitized.
- Clean wiping cloths in chemical sanitizing solution must be readily available in all food preparation areas and used to wipe food contact surfaces. (A test kit is required for proper sanitizing solution concentration.)
- Raw fruits & vegetables must be washed. (Prior to being cooked, or served ready to eat.)
- Self-service, ready-to-eat food must be monitored and protected from customer contamination.
- Ventilation is required when cooking. (Fire suppression equipment may be required.)
- All windows, doors, and openings must provide protection from insects, rodents, and animals.
- Animals are not allowed on the premises. (Rare exceptions.)
- Consumer advisory is required when serving raw or undercooked foods.
- All plumbing must be according to law. (Provide documents, i.e. plumbing permits.)
- A service sink (mop sink) is required in all permanent food service establishment structures.
- Mobile establishments must use approved water and waste water tanks.
- Lighting must be provided, and light bulbs in food areas must be shielded.
- A copy of the Maine Food Code and the most recent inspection report should be available for reference at all times.

**FOR A COMPLETE COPY OF THE MAINE FOOD CODE**  
CONTACT THE HEALTH INSPECTION PROGRAM AT (207) 287-5671

OR

DOWNLOAD A COPY FROM: <http://www.maine.gov/dhhs/eng/el>