



CITY OF LYNN

INSPECTIONAL SERVICES DEPARTMENT

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The following is an approximate breakdown of Food Permit Types issued by the City of Lynn. This list is not exhaustive and given individual circumstances may be varied. Please note that a Food Permit alone may not suffice in allowing you to sell everything listed below. For example, in order to sell ice cream at a convenience store, you will need a food permit and a frozen dessert permit, in order to sell liquor/beer you will need a food permit and a Liquor License issued by the City Clerk's Office, in order to sell fish you will need a food permit and Massachusetts Seafood Dealer Permit

In regards to food inspections, there four (4) types of food inspections including:

Routine Inspection- you will see in the permit types below how many unannounced food inspections you will have per calendar year. If you are a permit type that requires a letter grade of your establishment it is during a routine inspection that your letter grade will be determined. You will receive a grade based on this inspection. For a copy of the Food Grading Program which explains how grades are determined please contact Lisa Tobin

Complaint Inspection – should the Inspectional Services Department/Board of Health receive a complaint regarding an establishment that has a food permit, a complaint inspection will be performed. This does not count towards routine inspections

Reinspection - should a violation be found during a routine or complaint inspection a reinspection may be performed to ensure the violation has been corrected. This does not count towards your routine inspections

Rescore Inspection - If your grade drops during a Routine Inspection and you following a reinspection all violations have been corrected, you may request and pay for a Rescore Inspection. You are allowed ONE Rescore Inspection per year starting July 1st to June 30th. Please note that as a courtesy, we are currently offering ALL graded establishments one Rescore Inspection Free. Please see Lisa Tobin for more information

For more information on this list, please contact Lisa Tobin, Sanitarian, Inspectional Services Department, Lynn City Hall at ltobin@lynnma.gov or 781-586-6794.

Permit Type 1 Details

A *Permit Type 1* is considered a LOW risk permit. You are not required to have a Certified Food Protection Manager or Allergen Awareness Certificates. You will have two routine food inspections per calendar year along with any associated reinspections for violations found during a routine food inspection.

You are allowed to sell the following:

- Commercially prepackaged food - you can only sell food in the original manner in which you received the food. It must contain a packaging label. Examples include candy bars, soda, bagged chips/sunflower seeds, canned food, prepacked pastries (i.e. twinkies), prepackaged deli meats, frozen meals
- Commercially pre-packaged frozen desserts/novelties – please note this also requires a Frozen Dessert Permit

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- Commercially pre-packaged milk (i.e. gallons of milk) and other dairy products – please note this also requires a Milk Permit
- Hand Fruit which includes lemons, limes, bananas, apples and oranges
- A bar – please note that you are also required to have a liquor license

You are NOT allowed to sell the following:

- Food that has been taken out of the original packaging and repackaged into smaller amounts (i.e. frozen fish that is purchased in bulk and then separated and resold individually). You will notice that many times there is a label on this food that says “Not for retail sale”
- Produce
- Sliced deli meats or cheeses. You should never be using a slicing machine.
- Draft Beer – please note that this also requires a Liquor License

Permit Type 2 Details

A *Permit Type 2* is considered a low to medium risk permit – You are required to have Certified Food Protection Manager and Allergen Awareness Certificates. You will have two routine food inspections per calendar year along with any associated reinspections for violations found during a routine food inspection.

You are allowed to sell the following:

- Commercially pre-packaged food - you can only sell food in the original manner in which you received the food. It must contain a packaging label. Examples include candy bars, soda, bagged chips/sunflower seeds, canned food, prepacked pastries (i.e. twinkies), prepackaged deli meats
- Hot holding and cold holding of pre-made foods from an approved source such as Pastelito’s, hotdogs, pizza, stuffed grape leaves, pre-made sandwiches and pastries made from bakeries. You are required to provide invoices of where this food comes from and it must come from an APPROVED source. You cannot purchase food made from someone’s home and sell it. You also can not purchase food from another retail convenience store and sell it in your store.
- For items such as bakery pastries if you purchase a whole cake you can portion it out and sell it separately as single servings if the portions are put into a food grade container and is labeled with where the cake/pastry came from along with the ingredients and all safe labeling requirements.
- All produce whole and/or you are approved to slice and package if you meet all labeling requirements and have produce only washing sink that is properly plumbed.
- Fresh/Frozen Fish- please note that you are also required to have a Dealer Permit from the Division of Marine Fisheries
- Soft Serve Ice Cream – please note this will also require you to have a Manufacturing of Frozen Desserts Permit and a Frozen Desserts Permit
- Hard/Scoopable Ice Cream and Slush– please note that you are required to have a plumbed dipper well and a Frozen Desserts Permit
- If you are a bar that has draft beer – please note that you also need a liquor license
- Meat/Poultry that bears the mark of a federal inspection. You must save the inspection mark from the package the meat/poultry was purchased from, as well as the invoice.

Permit Type 3 Details

A *Permit Type 3* is medium to high risk permit – You will have three routine inspections per calendar year along with any associated reinspections for violations. Certified Food Protection Manager and Allergen Awareness Certificates are required. If you are a food establishment and you have 25 or more seats you are required to have an Anti-Choke Certificate. You will receive a letter grade for your establishment

You are allowed to sell/prepare the following:

- Everything indicated in Permit Types 1 and 2
- Preparation and cooking of meals to be sold to customers or served to a highly susceptible population (i.e. children, nursing home residents)
- You are allowed to butcher meat, fish and poultry. This includes use of a band saw.
- You are allowed to sell raw fish, shellfish, lobsters, – please note this requires a Dealer Permit from the Division of Marine Fisheries

Permit Type 4 Details

A *Permit Type 4* is a high risk permit – You will have three routine inspections per calendar year along with any associated reinspections for violations. Certified Food Protection Manager and Allergen Awareness Certificates are required. If you are a food establishment and you have 25 or more seats you are required to have an Anti-Choke Certificate. You will receive a letter grade for your establishment

You are allowed to sell/prepare the following:

- Everything indicated in Permit Types 1, 2 and 3
- Preparation and cooking of meals sold.
- Establishments that require a HACCP (Hazards Analysis Critical Control Point Plan) and a variance from the Board of Health. Among other items, a HACCP is required for sushi, holding pizza at room temperature, any and all fermented foods and curing of all meat/poultry. Please note that any food that requires a HACCP Plan will also require a Variance from the Board of Health.