

Application for the Setting up of a Bakery
(to be submitted in 2 copies)

1. Name of Applicant:
2. Address:
.....
.....Tel No:
3. Location of Bakery
(give a brief description of building-see conditions on verso)
.....
.....
.....
4. Number of bags of flour to be manipulated daily:
5. Know-how and experience (if any):
6. Capital Outlay
 - (a) Machinery Equipment
(specify whether new or secondhand equipment) Rs
 - (i) Oven
 - (ii) Flour Sifter
 - (iii) Dough Divider
 - (iv) Dough Moulder
 - (v) Water Cooler
 - (vi) Flour Mixer
 - (b) Working Capital : Rs
 - (c) Other: Rs
 - (to be specified)
7. Number of persons to be employed:
8. Source of Financing:
Share Capital:
Loan:
9. Types of bread to be manufactured:
.....
.....
10. Markets (Give a brief description of market potential)
.....
.....

Date:

Signature:

The building to be used as bakery should consist of

- (i) a baking room;
- (ii) a kneading room;
- (iii) a room where flour will be stocked at a height of at least 12" from ground level;
- (iv) a room for selling bread;
- (v) a rest room for the employees, provided with table and chairs;
- (vi) bathroom and water closet which shall not communicate directly with the bakery by either a door or a window;
- (vii) a properly constructed sink of glazed earthenware or other suitable material with and adequate supply of clean water.

The attention of the applicant is drawn to section 100 of the Business Facilitation Act, 2006 which stipulates that:

"Where a person has been issued with a Building and Land Use Permit, he shall before starting any classified trade and at all times in the course of carrying on his classified trade, comply with such guidelines as may be issued by the Fire Services, Sanitary Authority and the Ministry responsible for the subject of environment".