



## ASPETUCK HEALTH DISTRICT

### CATEGORIZATION OF FOOD ESTABLISHMENTS AND FEE SCHEDULE

CATEGORIZATION	DESCRIPTION	ANNUAL FEE
<b>Class 1</b>	Examples include most convenience store operations, hot dog carts, and coffee shops. Establishments that serve or sell only pre-packaged, non-time/temperature control for safety (TCS) foods. Establishments that prepare only non-TCS foods. Establishments that heat only commercially processed TCS foods for hot holding. No cooling of TCS foods. Establishments that would otherwise be grouped in Category 2 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors.	<b>\$195.00</b>
<b>Class 2</b>	Examples may include retail food store operations, schools not serving a highly susceptible population, and quick service operations. Limited menu. Most products are prepared/cooked and served immediately. May involve hot and cold holding of TCS foods after preparation or cooking. Complex preparation of TCS foods requiring cooking, cooling, and reheating for hot holding is limited to only a few TCS foods. Establishments that would otherwise be grouped in Category 3 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors. Newly permitted establishments that would otherwise be grouped in Category 1 until history of active managerial control of foodborne illness risk factors is achieved and documented.	<b>\$325.00</b>
<b>Class 3</b>	An example is a full-service restaurant. Extensive menu and handling of raw ingredients. Complex preparation including cooking, cooling, and reheating for hot holding involves many TCS foods. Variety of processes require hot and cold holding of TCS food. Establishments that would otherwise be grouped in Category 4 but have shown through historical documentation to have achieved active managerial control of foodborne illness risk factors. Newly permitted establishments that would otherwise be grouped in Category 2 until history of active managerial control of foodborne illness risk factors is achieved and documented.	<b>\$495.00</b>
<b>Class 4</b>	Examples include preschools, hospitals, nursing homes, and establishments conducting processing at retail. Includes establishments serving a highly susceptible population or that conduct specialized processes, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life.	<b>\$495.00</b>
<b>New Food Establishment</b>	6 months or less left in licensure period	<b>\$295.00</b>
<b>Seasonal</b>	6 months or less	<b>\$295.00</b>
<b>Mobile Vendor</b>		<b>\$295.00</b>
<b>Mobile Ice Cream Vendor</b>	pre-packaged	<b>\$95.00</b>
<b>Re-Inspection</b>	after 1 re-inspection per year	<b>\$200.00</b> <b>Per inspection</b>



# ASPETUCK HEALTH DISTRICT

## REQUIREMENTS FOR OBTAINING AN ITINERANT FOOD VENDOR LICENSE

**Complete and submit this form, along with the following items:**

**Your truck and/or trailer will need an inspection before a license to operate can be issued. The inspections will take place here at the Aspetuck Health District, 180 Bayberry Lane, Westport. To schedule an appointment, please call 203-227-9571. At the time of inspection, YOU MUST have your water storage tanks full and generators operating so that hot water, cooking, and refrigeration facilities can be demonstrated, or an inspection cannot be made.**

- \_\_\_\_\_ A completed itinerant vendor information sheet (attached)
- \_\_\_\_\_ A completed Application to Operate a Food Facility (attached)
- \_\_\_\_\_ A Proposed menu
- \_\_\_\_\_ A sketch of the vending vehicle floor plan (show handwashing facilities, dishwashing facilities, hot/cold holding facilities, work tables, cooking facilities, etc.)
- \_\_\_\_\_ \$295 license fee (\$95 for pre-packaged ice cream vendors)
- \_\_\_\_\_ A copy of a current Certified Food Protection Manager (formerly QFO) certificate  
(For class 2, 3, and 4 operations)

Name of Food Vending Vehicle: \_\_\_\_\_

License Plate # of Food Vending Vehicle: \_\_\_\_\_

Do you have more than one food truck? \_\_\_\_\_

(Each truck you intend to use for public service in this district needs its own license to operate.)



# ASPETUCK HEALTH DISTRICT

## ITINERANT VENDOR INFORMATION SHEET

DATE OF OPENING: \_\_\_\_\_ DATE OF CLOSING: \_\_\_\_\_

Name of Vending Vehicle: \_\_\_\_\_

Operator: \_\_\_\_\_ Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_ Email: \_\_\_\_\_

Name of Certified Food Protection Manager (If Applicable): \_\_\_\_\_

Check type of operation:

Mobile operation

Scheduled event(s)

Stationary

Provide detail for scheduled events or stationary location.

\_\_\_\_\_  
\_\_\_\_\_

<p>List all items on menu, including condiments: <b>(If application is approved, only foods listed here will be allowed.)</b></p>	<p>Where does the food supply come from (i.e., Stop &amp; Shop, Sysco, etc.)?</p> <p>Water Supply: (City water or private well water):</p> <p>Location of wastewater disposal:</p>
<p>How will cold food be kept cold (below 41°)?</p>	<p>How will hot food be kept hot (above 135°)?</p>
<p>Describe handwashing facilities:</p>	<p>How will utensils, cutting boards, etc. be sanitized? (how/where):</p> <p>Size of 3-bay sink compartments (l/w/d):</p>
<p>___ FOOD ITEMS WILL BE STORED AND PREPARED ON VENDING VEHICLE          ___ FOOD ITEMS WILL BE STORED AND PREPARED IN AN APPROPRIATE LICENSED FACILITY          (Provide copy of license)</p> <p>Name and Address of Licensed Facility: _____          Licensing Agency: _____</p> <p><b>Note: No preparation, cooking or stroage of food can be done in a home kitchen.</b></p>	
<p>At time of inspection, have water storage tanks full and generators operating so that hot water, cooking and refrigeration facilities can be demonstrated.</p>	



## **Consumer Advisory & Allergen Statement Requirement for Menus**

Menus must have proper consumer advisory language. Menu items subject to the consumer advisory (items that may be served raw or undercooked or contain raw or undercooked ingredients) must have an asterisk (or other symbol) next to them. The consumer advisory statement must also have this same symbol before it, linking the menu item to the statement. An example of an acceptable consumer advisory can read:

**\*These items may be served raw or undercooked or may contain raw or undercooked ingredients. Consuming raw or undercooked meats, poultry, seafoods, shellfish, or eggs may increase your risk of foodborne illness.**

Examples of items this may apply to include things such as burgers or steaks that can be ordered undercooked (i.e. medium rare), eggs that are served or can be ordered runny/sunny-side-up or poached, Eggs Benedict, hollandaise sauce containing raw eggs, ceviche containing raw fish, sushi/sushi rolls containing raw fish, veal chops that can be cooked to order, carpaccio, tartare, raw bars, drinks containing raw eggs (i.e., Whiskey Sour), etc.

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Menus must also include a statement directing customers to notify their server about any food allergies they may have, prior to placing an order.

Ex. **“Prior to placing your order, please notify for server of any allergies you may have.”**