180 Bayberry Lane, Westport, CT 06880-2855 Telephone: (203) 227-9571

Fee is Non-Refundable Appl	ty [Fee Schedule on Reverse Side		
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Iailing Address:		Town		Zip:
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ame of Person(s) in Charge (PIC): "Personsible for the operation at the time charge shall be a Certified Food Protect rough passing a test that is part of an acclude their valid CFPM certificates.	of inspection. In cla ion Manager (CFI	ass 2, 3 and 4 food service PM) who has shown pro-	ce establishm ficiency of re	ents, the person in
Name of PIC	CFPM Certificate Exp. Date	Name of PIC		CFPM Certificate
	Exp. Date			Exp. Date
Type of Ownership: (Mark one) If Individual Ownership: Name:			Corporati	on □ Other
Home Address:				Zip:
If Partnership, List all Partners: (use				
Name:		Phone	e: ())
Home Address:		Town:		ZIP:
Name:		Phone	e: ()	
Home Address:		Town:		
If Corporation, list Corporation Nam			necessary)	
Corporation Name:		Phone	e: ()	
Address:		Town:		ZIP:
Address: I attest that the information supplied here is issuance, may be suspended, revoked, or not supplied to the individual signing to the permit which is NOT TRANSFERABLE your signature.	is accurate and corre	ct. I understand that this ompliance with the Healt e "holder" of the Permit. I or location. Please type	permit may non h District San	ot be issued or, after itary Code and/or the
Signature and Title		TYPE or Print Name		Date
	For Office	Use Only		
te Application Approved:	Date Permit Issued:		Date Mailed/D	Delivered
;	By:		By:	

[&]quot;C:\Documents\Environmental Forms(1)\2024 Food Forms\Application to Operate a Food Facility 2024.doc" Rev. April 2, 2024

CATEGORIZATION OF FOOD ESTABLISHMENTS AND FEE SCHEDULE

CATEGORIZATION	ATEGORIZATION DESCRIPTION	
Class 1	Examples include most convenience store operations, hot dog carts, and coffee shops. Establishments that serve or sell only prepackaged, 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.	FEE \$195.00
Class 2	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.	\$325.00
Class 3	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.	\$495.00
Class 4	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.	\$495.00
New Food Establishment	6 months or less left in licensure period	\$295.00
Seasonal Seasons	6 months or less	\$295.00
Mobile Vendor	5 MONTH 01 1000	\$295.00
Mobile Ice Cream Vendor	pre-packaged	\$295.00
Re-Inspection	after 1 re-inspection per year	\$200.00 Per inspection



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.)



ITINERANT VENDOR INFORMATION SHEET

DATE OF OPENING:	DATE OF CLOSING:			
Name of Vending Vechile:				
		Email:		
Name of Certified Food Pro	otection Manager (If Ap	oplicable):		
Check type of operation:				
☐Mobile operation	□Scheduled event(s) □Stationary		
Provide detail for schedule	ed events or stationary	location.		
List all items on menu, including condiments: (If application is approved, only foods listed here will be allowed.)		Where does the food supply come from (i.e., Stop & Shop, Sysco, etc.)?		
		Water Supply: (City water or private well water):		
		Location of wastewater disposal:		
How will cold food be kep	ot cold (below 41°)?	How will hot food be kept hot (above 135°)?		
Describe handwashing facilities:		How will utensils, cutting boards, etc. be sanitized? (how/where):		
		Size of 3-bay sink compartments (I/w/d):		
The second secon	STORED AND PREPAR	ED ON VENDING VECHICLE ED IN AN APPROPRIATE LICENSED FACILITY		
Name and Address of Lice	ensed Facility:			
Licensing Agency:	_			
		oage of food can be done in a home kitchen.		
At time of inspection, have		nd generators operating so that hot water, cooking and can be demonstrated.		



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 aseterisk (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.

Comsuming 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.

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."