



Aspetuck Health District 180 Bayberry Lane, Westport, Connecticut 06880
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Aspetuck Health District Environmental Fees – Effective 7/1/2025

(Updated 6/9/2025)

	Fee	Notes
Subdivision		
Subdivision Plan Review	\$175/lot	Fee depends on size of subdivision, by definition a minimum of two lots
Lot Line Change Fee	\$230/lot	
Sanitary		
New Sewage Disposal Permits	\$535	
B100a Code Complying Review	\$200	
Sewage Disposal System Repair/Alterations	\$410	With leaching
Sewage Disposal System Repair/Alteration	\$260	Tank only
Soil Test Holes	\$320	Includes up to 4 test holes – 2 perc tests. More holes require another permit.
Sewage Disposal System Inspection	\$175	
Sewage Disposal Plan Revision Fee	\$175	Revision Fee \$175.00
Drainage for Water Treatment	\$250	Water Treatment Disposal System
Contractor Transfer	\$40	Change in contractor with no other plan changes
Septic Tank and Leaching System Abandonment Fee	\$145	
Groundwater Monitoring Per Lot (weekly trips over months)	\$500	
Building Additions		
New House	\$310	
House Addition Habitable	\$310	
Addition –Non-Habitable	\$260	Accessory Structure
Retroactive Filing	\$110	For work completed without permits. Regular fee plus additional \$110

Fee		Notes
Site Plan Change Fee	\$205	When homeowner/contractor revises Sewage Disposal Plan that has already been reviewed and approved. Does not apply to AHD required changes.
Water		
Well Permit – new	\$165	(This is a State form)
Well Permit - irrigation	\$835	2nd well on property will be considered irrigation well unless owner can make case that an additional well is required for the primary household purpose.
Well Casing Extension	\$65.00	Use State Well Form
Geothermal Wells – new	\$120 per bore hole	(State form)
Well Abandonment Fee	\$120	
Swimming Pools		
Private Swimming Pool Plan Review (on septic)	\$290	
Private Swimming Pool Plan Review (on sewer)	\$175	Includes a review of plans plus a site visit – review much simplified when on sewer.
Public Swimming pool/spa permit – year-round	\$410	
Public Swimming pool/spa permit - seasonal	\$235	
Hot Tub plan review	\$120	
Sports Courts/Tennis		
Basketball, paddle tennis, tennis courts plan review	\$265	Permit requires a walk-through
Day Care/Group Homes		
Day Care Inspection for State licensure	\$200	Inspection every 2 years.
Minor Day Care Inspection	\$100	Adding rooms, sinks, wall changes, etc.
New Day Care Plan Review	\$250	
Group Home Inspection for State licensure	\$65	Annual inspection.
Cosmetology		
Cosmetology Plan Review- new facility	\$395	
Cosmetology Plan Review - renovation of existing facility	\$120	
Change of Plan after approval	\$150	
Cosmetology Salon Permit – small shop (1 to 15 stations)	Permit Fee \$115 Inspection Fee \$95 Total fee: \$210	Total fee is \$210 plus pedicure chair fee, if any.

Fee		Notes
Cosmetology Salon Permit – large shop (more than 15 stations)	Permit Fee \$120 Inspection Fee \$275 Total fee: \$395	Total fee is \$395 plus pedicure chair fee, if any.
Pedicure Chair Inspection Fee	\$230	Requires additional surveillance by AHD – also subject to additional complaint investigations.
Cosmetology Re-inspection fee	\$85	
Food		
Food Plan Review – new	\$800	Any new establishment or one changing hands must review its physical plant and menu with AHD staff. Any renovations must be approved, and any existing physical deficiencies must be addressed before a permit to operate will be issued. Also includes 3 pre-opening inspection stages.
Food Plan Review – renovation	\$305	Any renovations to an existing establishment, with no ownership change, must be approved by AHD staff prior to installation. This fee will be doubled if AHD finds renovations at an establishment that were not approved by AHD. Fee is low to encourage upgrades to facilities.
Food Plan Review Fee – Community Kitchens	\$205	For use of an approved Community Kitchen
Food Permit –full service - Class 4 - Caterers	\$550	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.
Food Permit –full service - Class 3 - Caterers	\$560	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.
Food Permit – full service - Class 2	\$395	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

Fee		Notes
		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.
Food Permit - Class 1	\$255	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.
Supermarkets w/multiple departments	\$800	
Seasonal Food Permit Mobile/Itinerant Vendor Food Establishment – 6 months or less	\$305	An establishment is seasonal if it operates for less than 6 months and more than two weeks.
Food Establishment Patio Review	\$120	
Multi-vendor Kitchen Use	\$285	
Pop-up Café Permit	\$95	
Mobile/Itinerant Food Vendor	\$375	
Ice cream trucks	\$105	Seasonal; sells only prepackaged foods
Re-inspection Fee	\$210	This fee is added to those establishments that require more than one re-inspection per permit year.
Temporary Food Events		
Packet A: Menu includes <u>hot foods</u> (class II, III or IV equivalent), single vendor	\$175	Potentially hazardous foods requiring temperature control requires more work from the AHD staff – staff time requirement very variable.
Packet A: Temporary Food Permit (menu restricted to cold foods and/or commercially packaged)	\$85	Staff time very variable, but requires less work with no hot holding required
Packet B: Temporary for Multi-Vendor Event Sponsor	\$285	
Events run by not-for-profits or student groups (Bake Sales)	\$1	Fee abated for students but permit still required.

	Fee	Notes
Late Fee	\$50	\$50 flat fee for the first 7 days late. An additional \$100 flat fee for the next 7 days. Closure of establishment after 14 days with no payment.
Temporary Refrigerated Truck	\$65	
Farmers Market		
Packet D: Market Master's Application	\$285	
Packet F: Farmers selling fresh, raw, uncut or farm processed fruits & vegetables	No fee required	
Packet F-S: Farmers offering samples of farm processed fruits, vegetables, or other products.	\$40 Cold Foods \$95 Hot Foods	
Misc.		
Demolition Applications	\$60	
Generator, Propane Tanks, etc.	\$40	
Working Without a Permit		Twice the permit/application fee
Not Ready/No-Show	\$100	Scheduled inspections are not ready or no-show
Copies	\$0.50/page	

Fees will be assessed on a yearly basis.