



Food Service License Application **2024**

rev.02/2024

See instructions for detailed information		Incomplete applications will be returned and will delay license renewal		Annual Establishment Class & Fee	
Fees are non-refundable	Prior to a change in ownership or location, a new application for licensure MUST be submitted. LICENSES ARE NOT TRANSFERABLE			<input type="checkbox"/> Class I	\$150.00
Make check payable to: UNCAS HEALTH DISTRICT				<input type="checkbox"/> Class II	\$250.00
Name of Establishment: _____		24 hr Emergency Contact Phone #: _____		<input type="checkbox"/> Class III	\$350.00
Facility Address Street/City/Zip: _____		Phone #: _____		<input type="checkbox"/> Class IV	\$400.00
Mailing Address Street/City/Zip: _____		Fax #: _____		New or Renewal	
Email Address: _____				<input type="checkbox"/> New <input type="checkbox"/> Renewal	

Legal/Corporate Owner: _____		24 Hour Emergency Phone # _____		Seasonal Establishments	
Legal/Corporate Owner Address: _____		Phone #: _____		Dates from: _____	
Email Address: _____		Fax #: _____		To: _____	
				<input type="checkbox"/> Class I \$75.00	
				<input type="checkbox"/> Class II \$125.00	
				<input type="checkbox"/> Class III \$175.00	
				<input type="checkbox"/> Class IV \$200.00	

Site Manager: _____		Operations Info	
Certified Food Protection Manager (CFPM): _____		Day	Hours
Name of CFPM on application must match name on CFPM certificate		Sun	
Approved Course: _____		Mon	
Date: _____		Tue	
Exp _____		Wed	
		Thurs	
		Fri	
		Sat	

Applicant Signature: _____ Date: _____		Water Supply				
Applicant Printed Name: _____		Well _____				
Applicant Title: _____		Community/Municipal				
		Off-site Catering				
		<input type="checkbox"/> Yes <input type="checkbox"/> No				
		Septic/Grease Interceptor				
		<input type="checkbox"/> Exterior Tank				
		<input type="checkbox"/> AGRU				
		Last Pumped Date: _____				
		Include copies of most recent Septic & Grease Interceptor pumping/removal invoices.				
Office Use Only	Fee Paid \$	Cash	CC/Check #	Receipt #	Invoice #	Date Received
Notes: _____						

FOOD SERVICE LICENSE RENEWAL INFORMATION

SEASONAL ESTABLISHMENTS

A food establishment that is seasonal in nature, ie; not to exceed a six month duration in any given year.

ESTABLISHMENTS USING WELL WATER

Connecticut Public Health Code 19-13-B102 requires all food service establishments serviced by a well to **submit certified water test results, not more than 30 days old, to the local Director of Health.**

Samples must be taken by an approved testing facility (check the Yellow Pages under Laboratories) from a faucet inside your establishment. *Food Service owners or operators may NOT draw water samples.*

Establishments sharing a common well must provide a water sample drawn from the inside of each establishment.

CFPM

Permit Class 2, 3 and 4 establishments (see Class Schedule below) are required by Public Health Code to have on staff at least **one Certified Food Protection Manager (CFPM)** and one Alternate Person In Charge.

A CFPM is a full-time employee who has shown proficiency of required information through passing a test that is part of an accredited program. This does not apply to certain types of food establishments deemed by the regulatory authority to pose minimal risk of causing, or contributing to, foodborne illness based on the nature of the operation and extent of food preparation.

PERMIT CLASSES OF FOOD SERVICE ESTABLISHMENTS

(No food service establishment shall change classification without Health District written approval)

- CLASS 1:** A food establishment that does not serve a population that is highly susceptible to food borne illnesses and only offers (A) commercially packaged food in its original commercial package that is time or temperature controlled for safety, or (B) commercially prepackaged, precooked food that is time or temperature controlled for safety and heated, hot held and served in its original commercial package not later than four hours after heating, or (C) food prepared in the establishment that is not time or temperature controlled for safety.
- CLASS 2:** A retail food establishment that does not serve a population that is highly susceptible to food-borne illnesses and offers a limited menu of food that is prepared, cooked and served immediately, or that prepares and cooks food that is time or temperature controlled for safety and may require hot or cold holding, but that does not involve cooling.
- CLASS 3:** A retail food establishment that (A) does not serve a population that is highly susceptible to food-borne illnesses, and (B) has an extensive menu of foods, many of which are time or temperature controlled for safety and require complex preparation, including, but not limited to, handling of raw ingredients, cooking, cooling and reheating for hot holding.
- CLASS 4:** A retail food establishment that serves a population that is highly susceptible to food-borne illnesses, including, but not limited to, preschool students, hospital patients and nursing home patients or residents, or that conducts specialized food processes, including, but not limited to, smoking, curing or reduced oxygen packaging for the purposes of extending the shelf life of the food.