



West Haven Environmental Health Staff

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New Changes

Connecticut Department of Public Health passed the FDA Food Code on February 17, 2023.

FDA Food Code is scientific. A new edition is issued every 4 years.

The purpose of the FDA Food Code is to protect the public's health by assuring the safety of food and to establish uniformity among regulatory agencies.

The City of West Haven Health Department is authorized to enforce the FDA Food Code. The Sanitarians will be using new inspection forms. There will also be some new protocols, processes and guidelines.

Important Points to Keep in Mind

The major components of food safety and best practices have not changed and will continue to be the primary focus of inspections such as:

- > Proper handwashing
- > Hot and cold holding temperatures
- > Internal cooking temperatures
- > Ill food worker policies
- Cleaning and sanitizing

Definitions

- ► Food Service Establishment (FSE)— an operation that stores, prepares, packages, serves, and vends food directly to the consumer.
- ▶ **Permit Holder** is legally responsible for the operation of the food establishment such as the owner, the owner's agent, or other person who possesses a valid permit to operate a food establishment.
- ► Time/temperature control for safety food (TCS), previously known as "potentially hazardous food" (PHF) means a food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.
 - Some examples include raw animal food (poultry, meat, fish), heat-treated plant food (cooked vegetables), and food consisting of raw seed sprouts, cut melons, cut leafy greens, cut tomatoes, and garlic-in-oil mixtures.

Definitions Cont.

- **Ready to Eat** any food that is edible without additional preparation.
- •Reduced Oxygen Packaging the reduction of the amount of oxygen in a package by removing oxygen, displacing oxygen and replacing it with another gas or combination of gases.

Preventing contamination from hands 3-301.11

- Employees shall wash their hands as specified under law.
- Employees must wash hands before starting the shift, after handling raw food, after changing gloves, after changing task, after using the bathroom, after sneezing, coughing, blowing nose, emptying garbage, and much more.
- ▶ There shall be no bare hand contact with ready-to-eat food.
- ► Food employee shall use suitable utensils such as:
 - Deli tissue
 - Tongs/Spatula
 - Single use gloves
 - Dispensing equipment

Temperatures – Time control for safety food (TCS) for hot and cold holding 3-501-16

| Cold Holding | Hot Holding | Reheating |
|---|---|---|
| Food items that are held cold must maintain 41 degrees F. or below. | Food items that are held hot must be maintained at 135 degrees F. or above. | All food items shall be reheated to 165 degrees F. or above expect for food that is taken from a commercially processed, hermetically sealed container which must be reheated to 135 degrees F. |

Cooling 3-501.15

Cooling shall be done in accordance with the time and temperature criteria specified by the law by using one or more of the following methods based on the type of food being cooled.

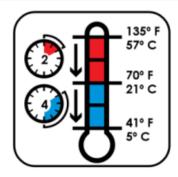
Important: The cooling process starts at 135 degrees F. Food cannot be sitting out at 135 degrees F. and below during cooling.

Some of examples of cooling methods are:

- ▶ Placing the food in shallow pans in walk in cooler
- Using rapid cooling equipment such as ice wands
- Stirring food in a container placed in an ice bath
- Adding ice as an ingredient

Cool Food Fast for Food Safety!

Enfríe las comidas rápidamente para no dejar crecer la bacteria

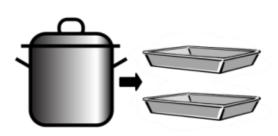


- Step 1 Cool hot food to 70°F within 2 hours

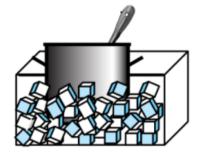
 Enfrie comida a 70°F dentro de 2 horas
- Step 2 Cool food from 70°F to 41°F within 4 hours Enfrie comida desde 70°F hasta 41°F dentro de 4 horas

Hot food should be 41°F or colder within 6 hours!

Comidas calientes deben ser enfriadas hasta 41° F o menos dentro de 6 horas



Divide large containers into shallow pans Divida la comida en bandejas poco profundas



Ice bath with frequent stirring
Use un baño de hielo y revuelva la
comida frecuentemente



Use an ice paddle or add ice as an ingredient Use una paleta de hielo o use hielo como un ingrediente



Reduce food mass Reduzca las cantidades de comida

Food Contact Surfaces

- ► Equipment of food-contact surfaces and utensils shall be cleaned and sanitized:
 - ▶ Before each use with a different type of raw animal food such as beef, fish, lamb, pork, or poultry.
 - ► Each time there is a change from working with raw foods to working with ready-to-eat foods. Ex: raw fruits and veggies to cooked chicken
 - ▶ Before using or storing a food temperature measuring device (food thermometer)
 - ▶ At any time during the operation when contamination may have occurred.
- ► Food-contact surfaces and equipment used for time/temperature control for safety foods should be cleaned and sanitized as needed throughout the day but must be cleaned no less than every 4 hours to prevent the growth of microorganisms on those surfaces.
- Sanitizers include bleach and water or quaternary ammonium.

Certified Food Protection Manager (CFPM)/Qualified Food Operator (QFO) - 2-102.20



A Certified Food Protection Manager (CFPM) is a food employee with supervisory and management responsibility and the authority to direct and control food preparation and service.



All Class 2, 3, and 4 food establishments must employ a Certified Food Protection Manager (CFPM) who has passed a test from an approved testing organization.



The certification must be valid and not expired. Any expired certificates will **no longer be considered valid** and will be required to be **renewed**.



Establishments will have 30 days to renew their CFPM certification if expired or if there are no CFPM in the establishments.



CFPM must be on-site when the establishment is open for business and shall be onsite during all hours of operation.

Person In Charge 2-102.11

- Person In Charge (PIC) is the individual present at a food establishment who is responsible for the operation at the time of the inspection.
- Person in Charge (PIC) must demonstrate knowledge by: (2-102.11)
 - Complying with this Code by having no violations of priority items during the current inspection.
 - ▶ Being a Certified Food Protection Manager (CFPM) who has shown proficiency of required information through passing a test that is part of an accredited program.
 - Responding correctly to the inspector's questions as they relate to the food operation.

Person In Charge (PIC)

Class 1 establishments (only) will be expected to have a Person In Charge (PIC) who is always on-site at the food establishment during hours of operation. However, they will not need to be certified through an accredited program.



| # | Organization | ID |
|----|--|------|
| 1 | 1 AAA Food Safety (AAA Food Safety, LLC) Certified Food Protection Manager | 9160 |
| 2 | APS Culinary Dynamics (DBA: World Food Safety Organization) WFSO-USA Food Protection Manager | 9129 |
| 3 | Certus/StateFoodSafety StateFoodSafety Certified Food Protection Manager (CFPM) Exam | 1020 |
| 4 | Learn2Serve® Food Protection Manager Certification Program | 0975 |
| 5 | My Food Service License Certified Food Protection Manager | 9154 |
| 6 | National Registry of Food Safety Professionals Food Protection Manager Certification Program International Certified Food Safety Manager | 0656 |
| 7 | National Restaurant Association Solutions ServSafe® Food Protection Manager Certification Program | 0655 |
| 8 | Relish Works, Inc. (DBA: Trust20) Food Protection Manager | 9065 |
| 9 | Responsible Training / Safeway Certifications, LLC Food Protection Manager Certification | 1042 |
| 10 | The Always Food Safe Company, LLC Food Protection Manager Certification | 1203 |

The link for a list of Approved Testing Organizations <u>ANAB - ANSI National Accreditation Board.</u>

Violations

- ▶ Inspections will no longer provide a number score.
- ▶ Violations will fall into three categories that align with the risk of foodborne illness relative to the violation.
- ▶ Violations can be corrected on site and will be documented on the inspection report.

| Priority Violation (P) | Priority Foundation Violations (PF) | Core (C) |
|--|---|---|
| Priority items eliminate, prevent, or reduce hazards that cause foodborne illness or injury. Compliance timeframe – within 72 hours | Priority Foundation items provide support to priority items. Compliance timeframe – within 10 days | Core items are related to general sanitation, maintenance, and standard operating procedures. Compliance time framewithin 90 days. |

Examples of Violations

Priority (P)

- No handwashing observed
- Improper food temperatures

Priority Foundation (PF)

No soap available at hand sinks for proper handwashing

Core (C)

• Floors, walls and ceilings not in good condition or unclean.



The permit holder is responsible for notifying the customers that a copy of the most recent inspection report is available upon request by posting a sign or placard in a location in the FSE that is visible to customers or by other methods acceptable to the regulatory authority. Section 8.304.11(K).

New FDA Food Form

Connecticut Department of Public Health

EHS-108 Rev. 2/16/23

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|-------|----------|--|--------------------------------|-----------|---------------|----------|-------|---------------|--|--------------------------------|------------|---------------|-------|
| | | Good Retail Practices | | | | | | | nogens, chemicals, and physica | l objects into foods. | | | |
| Mar | k OUT | f numbered item is not in compliance | V=violation type Mark | in appro | priate | box f | for C | OS a | and/or R COS=corrected | on-site during inspection | R=repeat | viola | ition |
| OUT | N/A N/ | Safe Food an | d Water | V | cos | R | (| TUC | Proper Us | se of Utensils | V | cos | |
| 30 🔾 | | Pasteurized eggs used where re- | quired | Р | 0 | 0 | 43 | 0 | In-use utensils: properly sto | red | С | 0 | 0 |
| 31 🔾 | | Water and ice from approved so | urce | P/Pf/C | 0 | 0 | 44 | 0 | Utensils/equipment/linens: pro | perly stored, dried, & handled | Pf/C | 0 | 0 |
| 32 🔾 | 0 | Variance obtained for specialized | d processing methods | Pf | 0 | 0 | 45 | 0 | Single-use/single-service articl | es: properly stored & used | P/C | 0 | 0 |
| | | Food Temperate | ure Control | | | | 46 | 0 | Gloves used properly | | С | 0 | 0 |
| 33 | | Proper cooling methods used; ac | dequate equipment for | Pf/C | 0 | 0 | | | | s and Equipment | | | |
| | | temperature control | | 1 1/0 | | \cup | 47 | \sim | Food and non-food contact: | surfaces cleanable, | P/Pf/C | | 0 |
| 34 🔾 | 0 | Plant food properly cooked for ho | ot holding | Pf | 0 | 0 | 47 | \smile | properly designed, construc- | ted, and used | 17/11/0 |) |) |
| 35 🔾 | 0 | Approved thawing methods used | | Pf/C | 0 | 0 | 48 | C 31 | Warewashing facilities: insta | | Pf/C | | 0 |
| 36 | | Thermometers provided and acc | urate | Pf/C | 0 | 0 | | | cleaning agents, sanitizers, | | 11/0 | $\overline{}$ |) |
| | | Food Identif | | | | | 49 | 0 | Non-food contact surfaces of | lean | С | 0 | 0 |
| 37 🔾 | Food | properly labeled; original container | | Pf/C | 0 | 0 | | | | sical Facilities | | | |
| | | Prevention of Food | Contamination | | | | - | _ | Hot and cold water available | | Pf | 0 | 0 |
| | | s, rodents, and animals not presen | | | 0 | | | | Plumbing installed; proper b | | P/Pf/C | _ | |
| | | mination prevented during food prepar | ration, storage & display | P/Pf/C | $\overline{}$ | | | | Sewage and waste water pr | | P/Pf/C | | 0 |
| | | nal cleanliness | | Pf/C | 0 | 0 | | _ | Toilet facilities: properly con | | Pf/C | | 0 |
| | | g cloths: properly used and stored | | C | 0 | 0 | | | Garbage and refuse properly d | | С | 0 | |
| 42 0 | Washi | ing fruits and vegetables | | P/Pf/C | 0 | 0 | - | $\overline{}$ | Physical facilities installed, r | | P/Pf/C | | |
| Perm | it Holde | r shall notify customers that a copy of | the most recent inspection rep | ort is av | ailable | | 56 | $\overline{}$ | | hting; designated areas used | С | 0 | 0 |
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| | | e owner or operator of a food est | ablishment aggrieved by | thie orde | er to | corre | _ | _ | | | n hold o | laetr | ov |
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or dispose of unsafe food, may appeal such order to the Director of Health, not later than forty-eight hours after issuance of such order.

1st - White: Health Department

Consumer Advisory for Menus

- A consumer advisory is required on the menu when a food such as beef, eggs, fish, lamb, milk, or shellfish is served or sold raw, undercooked.
- Consumer Advisory shall include:

Disclosure

a description of the animal-derived foods, such as "oysters on the half shell (raw oysters)," and "hamburgers (can be cooked to order)"

Reminder statement shall include asterisking the animal-derived foods requiring disclosure to a footnote that states:

► "consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness, especially if you have certain medical conditions."

Food Allergens

- In accordance with the Food Allergen Labeling and Consumer Protection Act of 2004. Section 3-602.12.
- The permit holder shall notify consumers by written notification of major food allergens as an ingredient in unpackaged and grab and go packaged food items served or sold to the consumer.
- The permit holder shall inform consumers of the increased risk of consuming such food by way of disclosure and reminder by using:
 - Menu, menu boards, and table tents
- ▶ Employees should be trained in allergens by the CFPM.
- Menus in 2025 must have the allergen statement included
- Notifying the consumer of the presence of major food allergens may prevent exposure.



Example of Food Allergen Signage

Food Allergy Warning

Please be advised that our food may have come in contact or contain peanuts, tree nuts, soy, milk, eggs, wheat, shellfish or fish and sesame.



Please ask a staff member about the ingredients used in your meal before ordering. Thank you.



Food allergies? Let us know

Please be advised that the products prepared in our food preparation areas may contain or have come in contact with:

Peanuts • Tree Nuts • Soybeans • Milk • Eggs Wheat • Sesame • Fish • Shellfish

Before placing your order, please inform your server if a person in your party has a food allergy.

Please see an associate for complete ingredient and allergen information.

Labeling 3-602.11 and 3-501.17.18

| Bulk Items: Sugar, Flour, Rice | Prepackaged Foods (made more than 24hrs in advance) Ex: Grab & Go | <u>Buffets</u> | Coolers /Walk In (held for 24 hours or more) |
|--------------------------------|--|--|--|
| Name of product | Name of product Date it was prepared Ingredients list Allergens Additives * Must be discarded after 7 days | Name of product Ingredients Allergens Additives * Foods should be discarded at the end of the day | Name of product Date it was opened Discard date (max 7 days) |

Variances 3-502.11

A variance is a written document issued by the commissioner (CT DPH) who authorizes a modification or a waiver of one or more requirement of the food code.

- ▶ Before a variance can be issued, the information shall be provided by the person requesting the variance.
- If the variance is granted by the regulatory authority as specified by section 8-103.10 the permit holder shall maintain the approved variance at the food service establishment and comply with the HACCP plans and procedures that are submitted and specified by the regulation.
- The permittee (FSE) must provide documentation upon request demonstrating that the procedure is routinely followed.

Some examples of food processes that may be eligible for a variance are:

- 1. Acidification of Sushi Rice
- 2. Reduced Oxygen Packaging (ROP)
- 3. Sous Vide Chill
- 4. Curing of food

Written Clean-up Procedure for Vomiting or Diarrheal Events



- ► Food establishments **shall** have a written policy regarding procedures for employees to follow when responding to vomiting or diarrheal events in the food establishment.
- The procedure **shall** address the specific actions employees must take to minimize the spread of contamination and the exposure of employees, consumers, food, and surfaces.

Section **2-501.11** of the FDA Food Code.



Clean-up Procedure for Vomit and Fecal Matter

1 ISOLATE THE AREA 👰

- Promptly remove ill employees and customers from areas where food is being prepared or stored
- · Cover the vomit or fecal matter with disposable cleaning towels



- Wear personal protective equipment, including disposable gloves, a mask, a gown or apron, and shoe covers
- Wipe vomit/feces with disposable cloth soaked in soap and water and put in a garbage bag; use baking soda or kitty litter for carpet or upholstery
- Mix 1000-5000ppm or 5-25 tablespoons of household bleach (5.25%) per gallon of water make sure the area is ventilated
- Apply the bleach solution on the wiped area and let stand for at least 10 minutes or allow to air dry
- Place all disposable protective materials in a garbage bag and dispose in the dumpster; wash and disinfect all non-disposable materials that were used during the clean-up
- Properly wash your hands and, if possible, take a shower and change your clothes
- Throw away any food that may have been exposed in the affected area



- Document information of the person(s) who was/were ill; include their name, address, age, travel history (within the last few days), and a 3-day food consumption history
- Complete an incident report of the actions that were taken as a result of the individual(s) being sick; include the location of the incident, the time and date, and the procedures of the clean-up process
- · Keep these documents on file for at least one year



Foodborne diseases can be spread by food, water, or hand-to-mouth contamination, such as from contact with fecal matter, vomit, or contaminated surfaces.



Norovirus is one of the most common causes of foodborne illness. It can spread from hand-to-mouth contamination and by air.

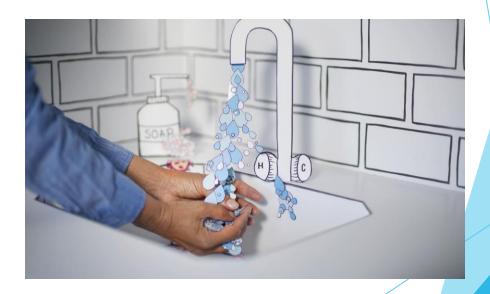
If you have experienced vomiting and/or diarrhea, report this to your supervisor and do not handle food until cleared to do so!

Handwashing Requirements

A clear and visible sign or poster shall be posted at all handwashing sinks used by employees, including the bathrooms.

Section 6-301.14 of the FDA Food Code.





Sick Policy for Employees

The Food Code requires all food establishments to have an employee health policy effective in preventing the transmission of foodborneillness.

- ► The sick policy should identify:
 - The symptoms and diseases that must be reported to the employer/manager.
 - ► The responsibility of the food employee when they have these symptoms
 - The responsibility of the Certified Food Protection Manager (CFPM) and Person In Charge (PIC)
 - The exclusion and restriction from the establishment based on their symptoms.
- The sick policy must be posted in the establishment and easily accessible to all employees.
- The CFPM must notify the health department of any sick employees with any symptoms mentioned in Form 1-B.



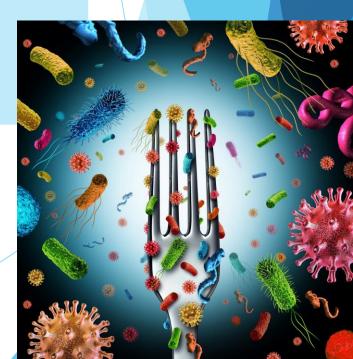
Reportable Pathogens and Symptoms

Reportable Pathogens

- **❖** Norovirus
- ❖ Salmonella Typhi
- E.coli(Shiga toxin producing)
- ❖ Salmonella
- ❖ Shigella
- Hepatitis A virus

Reportable Symptoms

- Vomiting
- Diarrhea
- Sore throat with fever
- **❖** Jaundice
- Infected cuts and wounds



Form 1-B Conditional Employee or Food Employee Reporting Agreement

Employee Reporting Agreement is required to be signed by all food workers and kept onsite and available upon request by the health department.

The purpose of this agreement is to ensure that employees who are working in the food industry are informed of their obligation to notify the person in charge when they experience any of the conditions listed so they can take necessary measures to prevent the spread of any foodborne diseases.

Below is the link for Form 1-B:

https://portal.ct.gov/-/media/Departments-and-Agencies/DPH/dph/FoodProtection/FDA-Form-1-B-Food-Employee-Reporting-Agreement.pdf

DON'T MAKE OTHERS SICK!

If you have experienced VOMITING and/or DIARRHEA:

- REPORT this to your supervisor
- DO NOT handle food until cleared to do so

IT'S THE LAW!



CONNECTICUT DEPARTMENT OF PUBLIC HEALTH

860-509-7297 www.ct.gov/dph



Many reports of customer illness are caused by workers who have handled food while they are ill themselves MANAGERS, ARE YOUR FOOD WORKERS **HEALTHY TODAY?**

A food worker who is experiencing vomiting or diarrhea can shed millions of virus particles throughout the kitchen and onto the customer's food.

It only takes 10-100 Norovirus particles to cause illness.



25% of foodborne outbreaks are due to contamination of food by an infected food worker.*

Outbreaks United States 1998-2002 Nov 18, 2006 /85/88-10/12-34

Why is it is important for food workers to report that they have experienced vomiting or diarrhea?

ANSWER:

Because these symptoms are often a sign that a worker may be infected with an illness or disease that can be spread through food to your customers.

What should managers do when an employee reports illness symptoms?

ANSWER:

Notify the local Director of Health and exclude the employee from the food establishment for 72 hours after the last bout of vomiting and/or diarrhea unless otherwise notified by the local Director of Health. If management has reason to suspect an employee has contracted any communicable disease or is a carrier of such disease, then management shall notify the local Director of Health immediately. CT Public Health Code 19-13-B42 (r)

J. Robert Galvin M.D., M.P.H., M.B.A.



Food Protection Program

or on to www.ct.gov

Additional Resources

- FDA FOOD CODE
 - ► FDA Food Code 2022: Full Document
- ► Form 1-B Food Employee Reporting Agreement
 - https://portal.ct.gov/-/media/Departments-and-Agencies/DPH/dph/FoodProtection/FDA-Form-1-B-Food-Employee-Reporting-Agreement.pdf
- Procedure for Clean up of Vomit and Diarrhea DPH
 - ► Recommendended-Procedure-for-Clean-Up-of-Fecal-Vomit-and-Blood-Incidents_2019.pdf (ct.gov)
- Department of Public Health Website:
 - https://portal.ct.gov/DPH/Food-Protection-Program/Main-Page
- ▶ 19a-36a Regulations concerning food operators
 - https://www.cga.ct.gov/current/pub/chap_368a.htm#sec_19a-36a
- West Haven Health Department Website:
 - ► Health Department | West Haven, CT (cityofwesthaven.com)

Coming Soon...

ALL food establishments will be required to register with the Connecticut Department of Public Health before a license is issued or renewed by the West Haven Health Department. (Because the CT DPH has not yet set up registration system, this requirement is on pause. We will notify you when more information becomes available.

Temporary Food Service Establishment

What?

Is a food establishment that operates for a period of no more than 14 consecutive days in conjunction with a single event or celebration.

Who?

Any entity, person, or establishment serving food to the public outside of a permitted establishment shall apply to the health department for a temporary permit.

Where?

The entity, person, or establishment must apply to the health department 10 business days before the event by submitting all applicable documentations and appropriate fees to prevent additional fees.

► How much?

West Haven Health Department Temporary Food Establishment fees are based the Health Department fee schedule.

Important Note

Food prepared in a private home may not be offered at Temporary Food Service Establishment.

Consumer self-service operations such as buffets and salad bars shall be appropriately protected. (such as: sneeze guards) 3-306.13 (B)

Fees/Fines

Fees and Fines are determined by the City Council and the fees are subject to change based on the Health Department annual fee schedule.



355 Main Street 2nd Floor West Haven, CT 06516

2023 Fee Schedule

| FOOD ESTABLISHMENTS | |
|--|----------|
| FOOD ESTABLISHMENT PERMIT | |
| Class I | \$175.00 |
| Class II | \$275.00 |
| Class III | \$375.00 |
| Class IV | \$475.00 |
| Catering Establishment | \$375.00 |
| Food Service Establishment Plus Catering Service (Classification permit fee plus | \$100.00 |
| Non - Profit Organizations | \$15.00 |
| Food Service Plan Review | \$150.00 |
| Change of Ownership | \$80.00 |
| Remodeling Plans | \$80.00 |
| - | |
| FOOD ESTABLISHMENT INSPECTION FEES | |
| Food Establishment Re- Inspection Fee | \$100.00 |
| Food Establishment Re- Inspection Fee (Second) | \$200.00 |
| | |
| ITINERANT FOOD SERVICE ESTABLISHMENT (MOBILE UNIT) | |
| Annual (12 months - based on class) | |
| Class I | \$150.00 |
| Class II | \$250.00 |
| Class III | \$350.00 |
| Non-Profit Organizations | \$15.00 |
| Plan Review - (New Vendors Only) | \$100.00 |
| | |
| TEMPORARY FOOD SERVICE EVENTS | |
| Temporary Permit Fee (From 1 to 14 days maximum) | \$150.00 |
| Permit Application Fee if received less than 10 business days before the event | \$200.00 |
| Permit Application Fee if you have a current West Haven Health Department permit | \$25.00 |
| Non- profit organizations | \$15.00 |
| | |
| FARMER'S MARKET | |
| Farmers | NO FEE |
| Preparation of Food | \$100.00 |
| Cutting Fruits and Vegetables | \$100.00 |
| COTTAGE FOODS (certain foods prepared at home) - in accordance with DPH/DCP guidance | |
| Sampling | \$100.00 |
| No Sampling | NO FEE |
| COSMETOLOGY PERMITS | |
| 1 - 5 Work Stations | \$150.00 |
| 6 -10 Work Stations | |
| 0 -10 MOIK 219110112 | \$200.00 |

| More than 10 Workstations | \$250.00 |
|--|------------|
| Plan Review | \$100.00 |
| | 7 |
| TATTOOS | |
| Annual Permit | \$300.00 |
| Plan Review | \$100.00 |
| | |
| DAYCARES | |
| Inspections (every 2 years) | \$100.00 |
| | |
| SWIMMING POOLS | |
| Annual Permit | \$100.00 |
| Re-Inspection Fee | \$50.00 |
| | |
| SEPTIC SYSTEMS | |
| Soil Testing (per lot) | \$80.00 |
| Repair | \$150.00 |
| Tank Replacement | \$100.00 |
| New Septic System | \$200.00 |
| Subdivision (per lot) | \$50.00 |
| Engineering Plan Review | \$100.00 |
| B100A | \$50.00 |
| | |
| WELLS | |
| Permit to Install | \$100.00 |
| Well Abandonment | \$50.00 |
| | |
| PENALTY FEES | |
| Operating without an Establishment Permit | \$200.00 |
| Unlicensed Professionals (Salons, Barbers) per violation | \$100.00 |
| Certified Food Protection Manager (CFPM) -after 60 days of the CFPM deficiency | \$50.00 |
| Late Permit Renewal Fees - <u>All Permits</u> | |
| Per day beyond renewal due date -(up to 10 days) | \$10.00 |
| PLUS a fee for operating without a permit (after 10 days) | \$200.00 |
| ** May be subjected to a "Reinstatement Fee"** | |
| | |
| MISCELLANEOUS | |
| Photocopies | \$.50 each |
| Insufficient Fund Fee | \$25.00 |
| | |
| Updated 9/1/23 | |

