



Fee Paid: _____
 Check # _____
 Cash: _____
 Date: _____
 Application #: _____

TOWN OF WESTBROOK
HEALTH DEPARTMENT
 866 BOSTON POST RD.
 WESTBROOK, CT 06498
 860-399-9869 FAX: 860-399-2084

Food Service Establishment License Application

Annual License Valid: July 1-June 30

With this application, you must provide:

- **Current Menu**
- **Copy of Certified Food Protection Manager Certificate** (Required for Class 3 and 4 food establishments)
- **Record of Septic Tank Pump Out within the Last 5 Years**
- **Applicable Fee**

Annual Permit

Class 1 = \$60.00 (Inspected 1 time per year)
 Class 2 = \$90.00 (Inspected 2 times per year)
 Class 3 = \$120.00 (Inspected 3 times per year)
 Class 4 = \$150.00 (Inspected 4 times per year)
Seasonal Permit Fee = Half of Annual Permit Fee

Date: _____

Name of Establishment: _____

Address: _____

Establishment Phone #: _____

Owner's Name: _____

Owner's Phone #: _____

Owner's Address: _____

Owner's Email: _____

24/7 Emergency Phone #: _____

Does the Food Establishment have a power generator for electrical outages? _____

Property/Building Owner's Name: _____

Property/Building Owner's Phone #: _____

Days and Hours of Operation: _____

Number of Seats Inside: _____ **Outside:** _____

Name of Certified Food Protection Manager(s):

Name of Designated Alternate(s) (Who is in charge when the Certified Food Protection Manager is not present?): _____

Applicant Name: _____ **Date:** _____

Applicant Signature: _____

Office Use Only

Classification: _____

Menu Attached: _____

QFO Requirement Met: _____

Signature of Approval by Director of Health or Registered Sanitarian: _____

Date Issued: _____

Permit #: _____

(A) Class I is a food service establishment with commercially prepackaged foods and/or hot or cold beverages only. No preparation, cooking or hot holding of potentially hazardous foods is included except that commercially packaged precooked foods may be heated and served in the original package within four (4) hours.

(B) Class II is a food service establishment using cold or ready-to-eat commercially processed food requiring no further heat treatment and/or hot or cold beverages. No cooking, heating or hot holding of potentially hazardous foods is included, except that commercially packaged precooked foods may be heated and served in the original package within four (4) hours, and commercially precooked hot dogs, kielbasa and soup may be heated if transferred directly out of the original package and served within four (4) hours.

(C) Class III is a food service establishment having on the premises exposed potentially hazardous foods that are prepared by hot processes and consumed by the public within four (4) hours of preparation.

(D) Class IV is a food service establishment having on the premises exposed potentially hazardous foods that are prepared by hot processes and held for more than four (4) hours prior to consumption by the public.