



Fee Paid: \_\_\_\_\_  
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 Application #: \_\_\_\_\_

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

**Itinerant Food Vending Establishment Application**

Annual License Valid: July 1-June 30

**With this application, you must provide:**

- **Current Menu**
- **A sketch, drawing, or architectural plans showing the layout of the establishment, including:**
  - A. Food preparation, cooking, and serving areas
  - B. Hand washing sinks (REQUIRED in food preparation, food dispensing, and dishwashing areas)
  - C. 3 Bay Sink and Dishwasher if applicable
  - D. refrigeration and freezers
  - E. hot holding units
  - F. Stove tops
  - G. Prep tables
  - H. Restrooms
  - I. Bar area
  - J. Dining area including tables and seats
  - K. any other relevant items
- **Copy of Certified Food Protection Manager Certificate** (Required for Class 3 and 4 itinerant food vending establishments)
- **Applicable Fee**
  - Class 1 = \$30.00
  - Class 2 = \$30.00
  - Class 3 = \$40.00
  - Class 4 = \$50.00

Date: \_\_\_\_\_

Name of Itinerant Vending Food Establishment: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Establishment Phone #: \_\_\_\_\_

Owner's Name: \_\_\_\_\_

Owner's Phone #: \_\_\_\_\_

Owner's Address: \_\_\_\_\_

Owner's Email: \_\_\_\_\_

Anticipated Location(s) of Itinerant Food Vending in Westbrook: \_\_\_\_\_

Days and Hours of Operation: \_\_\_\_\_

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.