



Food Safety and Public Health Sanitation Program

Fee Schedule

<u>PERMIT REQUIRED</u>	<u>1 YEAR FEE</u>
Bakery	\$295.00
Day Care Center Food Establishment	\$265.00
Food Catering	\$390.00
Food Establishment (Limited*)	\$290.00
Food Establishment (Moderate*)	\$440.00
Food Establishment (Complex*)	\$600.00
Food Production	\$350.00
Retail Food Establishment (Grocery)	\$310.00
Ice Manufacturing	\$175.00
Mobile Food Unit	\$325.00
Push Cart	\$175.00
Bottled Water / Beverage Plant	\$185.00
School Facilities	\$120.00
Food Bank / Pantry	\$150.00
Vending Machines (TCS foods)	\$160.00
Micro Market	\$155.00

Temporary Food Establishment Permits:

Application Received at least 7 Days Prior to Event	\$85.00
Application Received Less Than 7 Days Prior to Event	\$125.00

Prep School Food Service (Limited*)	\$170.00
Prep School Food Service (Moderate*)	\$310.00
Prep School Food Service (Complex*)	\$440.00
Food Production Prep School (Moderate*)	\$130.00
Food Production Prep School (Complex*)	\$295.00
Swimming Pool – Public	\$365.00
Swimming Pool – Semi-Public	\$230.00
Spa & Wading Pool	\$170.00

OTHER FEES

2 nd Follow-Up / Training Inspection	\$100.00
Inspection Upon Request	\$145.00
Delinquency Fee - To be charged when annual permit fee is delinquent	
Over 30 days	\$35.00
Over 60 days	\$50.00
Payment Returned / Declined Fee	\$35.00
Lab Samples	Lab Cost-Plus \$25.00
Plan Review - New Construction/Major Remodel	\$550.00
Expedited Plan Review	\$1,100.00
Minor Remodel	\$275.00
Food Survey or Public Health Investigation	\$100.00
Review for a Variance or HACCP Plan	\$250.00

***Classification of Food Establishment**

A classification scheme categorizes food establishments by the complexity of the food service operations. More complex organizations conduct a greater variety of food service activities and may require more frequent inspections in order to ensure that all food safety measures are being followed. The classification scheme is as follows:

Complex:

- The facility prepares and holds hot or cold food for more than 12 hours before serving; and/or
- The facility cooks and cools a significant number of foods during the food handling process; and/or
- The facility prepares food for off-site service; and/or
- THE facility vacuum packs food; and/or
- THE facility serves a highly susceptible population.

Moderate:

- The food prepared in the facility from raw ingredients requires minimal assembly; and/or
- Hot or cold food preparation in the facility is restricted to same day service; and/or
- Foods requiring preparation in the facility are from approved processing facilities.

Limited:

- Only pre-packaged potentially hazardous foods are available or sold; and/or
- The potentially hazardous foods served are commercially pre-packaged in an approved food processing facility; and/or
- The facility only has limited preparation of potentially hazardous foods and beverages; and/or
- The facility only serves beverages.