

# Food Safety and Public Health Sanitation Program Fee Schedule

PERMIT REQUIRED	1 YEAR FEE
Bakery	\$245.00
Day Care Center Food Establishment	\$220.00
Food Catering	\$325.00
Food Establishment (Limited*)	\$260.00
Food Establishment (Moderate*)	\$390.00
Food Establishment (Complex*)	\$515.00
Food Peddler	\$120.00
Mobile Food Unit	\$280.00
Push Cart	\$150.00
Retail Food Establishment (Grocery)	\$260.00
Sport Event Food Establishment	\$125.00
Swimming Pool – Public	\$365.00
Swimming Pool – Semi-Public	\$190.00
Spa & Wading Pool	\$140.00
Temporary Food Establishment Application Received 7 Days Prior to Event Application Received Less Than 7 Days Prior to Event	\$70.00 \$105.00
Vending Machines	\$160.00

**OTHER FEES** 

### 2<sup>nd</sup> Follow-Up Inspection for Not Correcting

Critical Violations \$75.0	\$75.0	ns	latio	'io	V	ical	Criti	
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## Delinquency Fee -

To be charged when annual permit fee is definduer	
Over 30 days	\$30.00
Over 60 days	\$50.00

Food Service Worker License	\$16.00
Food Service Worker Presentation	\$75.00

Lab Samples	Cost-Plus
-	\$15.00

Plan Review \$500.00

Minor Remodel \$250.00 Expedited Plan Review \$1,000.00

Food Survey or Public Health Investigation \$75.00
Review for a Variance \$250.00

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

<sup>\*</sup>Classification of Food Establishment

• 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 prepackaged 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.