

City of Meriden, Connecticut DEPARTMENT OF HEALTH & HUMAN SERVICES

Lea Crown, MPH Director of Health and Human Services

165 Miller Street Meriden, CT 06450-4283 Telephone (203) 630-4226 Fax (203) 639-0039

APPLICATION FOR A FOOD SERVICE LICENSE

			(FLLAGE I		R PRINT			
NAME OF ESTAB	BLISHMENT		•		IE OF LICENSE			
ADDRESS OF ESTABLISHMENT				ADDRESS OF LICENSEE/MAILING ADDRESS OF COORESPONDENCE				
CITY, STATE, ZIP CODE				CITY, STATE, ZIP CODE				
TELEPHONE # EMERGENCY TELEPHONE #			EMAIL:					
			(CERTIFICATE MU	JST ACCOMPA	ANY APPLICATIO	IF NOT ALREADY ON FILE),		
LEQUIRED FOR A	ALL CLASS 2, 3 & 4 OPER/	ATIONS						
IAME OF ALTER	NATE CERTIFIED FOOD F	PROTECTION MANA	GER (CFPM)					
	N IN CHARGE (I.E. MANA	GER) OF DAY-TO-	TITLE		ADDRESS			PHONE #
DAY-OPERATION	15							
_icensee is a	Corporation, comp	lete Corporate	Officer inforn	nation on t	back.			
	(SEE BACK FOR E					organizations (Class 1)	\$50	
	CLASS 1	\$1			Nonprofit (organizations (Class 2)	\$75	
	CLASS 2	\$1	75		Nonprofit (organizations (Class 3)	\$100	
	CLASS 3	\$2	25		Nonprofit (organizations (Class 4)	\$125	
	CLASS 4	\$2	50		School/Go	vernment Organizations	NO FE	E (ALL CLASSES)
					*Catering (Combination (see over)	\$15	
l Fees (Paval	ble to CITY OF MER	IDEN)		After	Dec. 31			
GULATOR	Y AUTHORITY.					PERMIT HOLDER GI		
INT NAME					TITLE			
		т		<u>SE IS</u> NC	<u>DT TRANS</u>			
						FERRABLE.		
						ANGE OF OWNERSH		
	******	ON, FROM ON	IE LOCATION	N TO ANO	THER, OR		OPERAT	ION TO ANOTHER)
		ON, FROM ON		N TO ANO	THER, OR	ANGE OF OWNERSH FROM ONE TYPE OF SIGNATURES REC	OPERAT	ION TO ANOTHER)
		ON, FROM ON		N TO ANO)THER, OR	ANGE OF OWNERSH FROM ONE TYPE OF	OPERAT	ION TO ANOTHER)
pplication	FOR	DN, FROM ON	IE LOCATION	N TO ANO		ANGE OF OWNERSH FROM ONE TYPE OF SIGNATURES REC OFFICE Fire Marshal	OPERAT	ION TO ANOTHER)
	FOR (Date:	DN, FROM ON		N TO ANO		ANGE OF OWNERSH FROM ONE TYPE OF SIGNATURES REC OFFICE	OPERAT	ION TO ANOTHER)
	FOR	DN, FROM ON		N TO ANO		ANGE OF OWNERSH FROM ONE TYPE OF SIGNATURES REC OFFICE Fire Marshal	OPERAT GUIRED F DATE	ION TO ANOTHER) OR NEW FACILITY LIC
ee Paid:	FOR (Date: <u>R</u> ec	DR, FROM ON		N TO ANO		ANGE OF OWNERSH FROM ONE TYPE OF SIGNATURES REC OFFICE Fire Marshal Building Zoning	OPERAT GUIRED F DATE	ION TO ANOTHER) OR NEW FACILITY LIC
ee Paid: Date issued	FOR (Date: 	DR, FROM ON		N TO ANO ************************************		ANGE OF OWNERSH FROM ONE TYPE OF SIGNATURES REC OFFICE Fire Marshal Building	OPERAT GUIRED F DATE	ION TO ANOTHER)
ee Paid: Date issued	FOR (Date: <u>R</u> ec	DR, FROM ON		N TO ANO ************************************		ANGE OF OWNERSH FROM ONE TYPE OF SIGNATURES REC OFFICE Fire Marshal Building Zoning Engineering	OPERAT GUIRED F DATE	ION TO ANOTHER) OR NEW FACILITY LIC
ee Paid: Date issued icense #:	FOR (Date: 	OFFICE USE		N TO ANO ************************************		ANGE OF OWNERSH FROM ONE TYPE OF SIGNATURES REC OFFICE Fire Marshal Building Zoning	OPERAT GUIRED F DATE	ION TO ANOTHER) OR NEW FACILITY LIC

District/Regional Manager Name:	
Address:	Phone:

If Licensee is a Corporation, provide the following information:

Corporate Officers	
Name	_Title
Address	Phone
Name	_Title
Address	Phone

LICENSE CLASSES

CLASS I - A food establishment that does not serve a population that is highly susceptible to food borne illnesses and only offers (A) commercially packaged food in its original commercial package that is time or temperature controlled for safety, or (B) commercially prepackaged, precooked food that is time or temperature controlled for safety and heated, hot held and served in its original commercial package not later than four hours after heating, or (C) food prepared in the establishment that is not time or temperature controlled for safety:

CLASS II - A retail food establishment that does not serve a population that is highly susceptible to foodborne illnesses and offers a limited menu of food that is prepared or cooked and served immediately, or that prepares or cooks food that is time or temperature controlled for safety and may require hot or cold holding, but that does not involve cooling;

CLASS III - A retail food establishment that (A) does not serve a population that is highly susceptible to foodborne illnesses, and (B) offers food that is time or temperature controlled for safety and requires complex preparation, including, but not limited to, handling of raw ingredients, cooking, cooling and reheating for hot holding:

CLASS IV -A retail food establishment that serves a population that is highly susceptible to food-borne illnesses, including, but not limited to, preschool students, hospital patients and nursing home patients or residents, or that conducts specialized food processes, including, but not limited to, smoking, curing or reduced oxygen packaging for the purposes of extending the shelf life of the food;

- Non-Profit Organizations class distinction same as above. Must show IRS tax-exempt status. •
- School/Government Organizations .
- Catering Combination* (issued in conjunction with another license class) * A business involved in the sale or distribution of food and drink prepared in bulk in one geographic location, for service in individual portions at another, or which involves preparation and service of food on public or private premises, not under the ownership or control of the operator of such service.