

Licensed Establishment Program Fees for Retail and Wholesale Food Establishments

Name of establishment: _____

Address of establishment: _____

Base Rate for Service \$80/hour

Plan Review for New or Remodeled Food Establishments

Risk Categories 1-4 identified in the 2013 Food Code help quantify the complexity of operations for food establishments. Plan review fees reflect the complexity of these categories; the more complex the operation, the more complex the review.

RISK CATEGORY*	OPERATION DESCRIPTION	FEE	# OF UNITS	TOTAL
1	<ul style="list-style-type: none"> Pre-packaged, non-time/temperature control for safety (TCS) foods Prepare only non-TCS foods Heat only commercially processed TCS foods for hot holding No cooling of TCS foods. 	\$320		
2	<ul style="list-style-type: none"> Quick service operations, limited menu Most products are prepared/cooked and served immediately May involve hot and cold holding of TCS foods after preparation or cooking Complex preparation of TCS foods requiring cooking, cooling, and reheating for hot holding is limited to only a few TCS foods 	\$400		
3	<ul style="list-style-type: none"> Extensive menu and handling of raw ingredients Complex preparation including cooking, cooling, and reheating for hot holding involves many TCS foods Variety of processes require hot and cold holding of TCS food 	\$480		
4	<ul style="list-style-type: none"> Establishments serving a highly susceptible population (preschools, hospitals, nursing homes) Specialized processes, e.g., smoking and curing; reduced oxygen packaging for extended shelf-life. 	\$560		
Variance and Hazard Analysis and Critical Control Point (HACCP) plan – per recipe		\$160		
Change of Ownership, Endorsement change**, menu revision		\$160		
Pre-operational Inspection for all plan reviews		\$160	1	\$160
Non-Public *** Water and Wastewater Review		\$160		
<p>*Multi-Department Establishments: A facility that has more than one department or endorsement would pay the review fee for each category required.</p> <p>**Endorsements: Type of operation that requires review and approval of the processes required for that operation. This can include: food service, bar, meat market, bakery, food manufacturing on-site, mobile or semi-permanent operations, water haulers, perishable food dealers, catering, deli, and produce.</p> <p>***Non-Public: any water or wastewater system that serves less than 25 people per day, 60 days per year and does not fall under public water supply rules</p>				
Totals:				

Other Fees		
Cottage Food Application		\$40
Temporary Food Service Event	Non-profit	Exempt
	Small operation (1-2 employees)	\$85
	Large operation (3 or more employees)	\$115
Food Safety Class	Limited Menu or overview class	\$50
ServSafe Certified Food Protection Manager's Class	Book + class + Exam	\$200
	Class + Exam	\$120
	Exam Only	\$ 80

Annual State Licensing Fees (Licenses expire every year on December 31st)		
Note: These fees are collected on behalf of DPHHS at the time of final inspection.		
Retail Food Establishments	Small operation (1-2 employees)	\$85
	Large operation (3 or more employees)	\$115
Wholesale food or beverage		\$115