

FOOD SERVICE LICENSE APPLICATION

□ Seas	sonal (6 months or less)	□ Full Year (12 M	lonths)			
Renewal Change	of Ownership *	New Business *	Other			
*Prior to a change in ownership or location, a new application for licensure MUST be submitted. LICENSES ARE NOT TRANSFERABLE . Prior Fees paid are non-refundable.						
Name of Establishment:						
Address:	City:	State: _	Zip Code:			
Phone No.:	Phone No.: 24 hr Emergency Contact Phone No:					
Fax No.:	E-ma		to receive important notifications			
Mailing Address, if different:						
Name:						
Address:	City:	State: _	Zip Code:			
Legal Owner's Name:						
Legal Owner's Address:	City:	State: _	Zip Code:			
Phone No.:	24 hr	r Emergency Contact Phone	e No.:			
Fax No.:	Fax No.: E-mail+: + E-mail must be current to receive important notifications					
TYPE OF ESTABLISHMENT	Water Supply	+ E-mail must be current t Sewage Disposal	Days/Hours of Operation			
 Café Campground Catering (off premises) Convenience Store Facility Daycare Group Home Hospital Nursing Home Fast Food Full Service Restaurant Itinerant Vendor Take-out Only Retail w/sale cold food Other 	 Public Water Well Water Latest water test within 3 months: (please attach copy) Mote: The CT State Dept. of Public Health–Water supplies section regulates well water supplies for food service operations. Compliance with requirements is required prior to issuance of a Food Service License. 	 Public Sewers Septic System Last date pumped: (within 3 years) (please attach receipt copy) Grease Disposal Indoor Grease Trap In-Ground Grease Trap Grease Rendering Container Last date pumped:	Sunday to Monday to Tuesday to Tuesday to Wednesday to Thursday to Thursday to Friday to Saturday to Please indicate when establishment opens/closes for the year Opens:			
<u>Check all that are applicable</u>	SEATING CAPACITY:	MEALS PER DAY:				
Check all mar are applicable	LOCATION FOOD SERVED (I	ITINERANT VENDORS ONLY):				

Regular Menu(s) Enclosed?	Do you make 'Spec	ialty" Menus?	Yes D No	If Yes, enclose copies.		
Has your establishment been remodeled recently?						
PLEASE CHECK APPROPRIATE MENU CLASSIFICATION: (please refer to attached sheet):						
CLASS 1	⊐ CLASS 2	CLASS 3	□ CLA	SS 4		
All Class 2, 3 & Class 4 establishments must have a Certified Food Protection Manager (CFPM) formerly known as Qualified Food Operator (QFO) in a full time, supervisory position. The certification must be from a state approved testing agency for Connecticut and a copy of the certificate must be submitted with this application.						
Name of Certified Food Protection Manager (CFPM):						
Type of certification:						
 ServSafe Nat'l Registry of Food Prometric (formerly Thomson Assessments, National Assessments and Educational Testing Service 	on Prometric, Experior ment Institute, Chauncey,	th Testing		com Food Safe, LLC ng, Inc. dba StatefoodSafety		
Supervisory Position:			_ Hours Worked	d per Week:		
Alternate Person(s) in Charge:						
1		2				
Type of certification:						
Certified Food Handler	⁻ Training		□ Trained by C	1FO		
Position1:	Hours per Week:	Position 2	:	Hours per Week:		

Any incomplete information will delay the licensing procedure. It is your responsibility to contact this office if any information listed on this application changes during the year.

Applicant's Signature	Date	Date			
Office Use Only:					
Classification: Seasonal:	Fee Paid:	Receipt Number:			
Date Application Received:	Cash: Credit Card:	Check No.:			
CFPM Requirement Met:	Designated Alt Require	ement Met: □ Yes □ No □ N/A			
Water Test: Received Approved N/A	VOC's Menu Attache	ed: □Yes □No			
Final Approval:	Date Issue	d:			