



TORRINGTON AREA HEALTH DISTRICT

350 Main Street ♦ Suite A ♦ Torrington, Connecticut 06790
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"Promoting Health & Preventing Disease Since 1967"

Plan Review Fee _____
PAID YES NO NA

License Fee _____
PAID YES NO NA

(Returned Check Fee \$25)

APPLICATION FOR FOOD & BEVERAGE LICENSE

License Renewal Operational Change Change of Ownership New Business

PLEASE PRINT:

NAME OF BUSINESS _____ NUMBER OF SEATS _____

STREET ADDRESS _____ TOWN _____ ZIP CODE _____

ESTABLISHMENT PHONE # _____ FAX # _____

Please Indicate Business Mailing Address If Different From Above:

MAIL TO _____ STREET ADDRESS _____

TOWN _____ STATE _____ ZIP CODE _____ PHONE _____ FAX _____

NAME OF MANAGER / OWNER _____ PHONE _____

STREET ADDRESS _____ TOWN _____

STATE _____ ZIP CODE _____

TYPE OF OPERATION

- BED & BREAKFAST
- BAKERY / ICECREAM
- CAFE
- CAMPGROUND
- CATERING OPERATION
- DAYCARE
- DELI / CONVENIENCE
- ELDERLY NUTRITION
- HEALTHCARE INSTITUTION
- GROCERY STORE
- MUNICIPAL FACILITY
- PRIVATE CLUB
- RESTAURANT
- SEASONAL
- SOUP KITCHEN

CHECK APPROPRIATE INFORMATION FOR THE THREE CATEGORIES BELOW:

- | | | |
|---------------------------------------|--|---|
| 1. WATER SUPPLY | 2. SEWAGE DISPOSAL | 3. GREASE DISPOSAL |
| <input type="checkbox"/> Public Water | <input type="checkbox"/> Public Sewers | <input type="checkbox"/> In-door Grease Trap |
| <input type="checkbox"/> Well Water | <input type="checkbox"/> Septic System | <input type="checkbox"/> In-Ground Grease Trap |
| | | <input type="checkbox"/> Grease Rendering Container |

Note: The CT State Department 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.

PLEASE CHECK APPROPRIATE MENU CLASSIFICATION:

- CLASS 1 – Commercially prepackaged foods and/or hot or cold beverages only.
- CLASS 2 – Cold ready to eat commercially processed food and/or hot/cold beverages.
- CLASS 3 – Preparation of hot food items which are consumed within 4 hours.
- CLASS 4 – Preparation of hot food items which are held for more than 4 hours.

All Class 3 & Class 4 establishments must have a Certified Qualified Food Operator (QFO) in a full time supervisory position. The certification must be accredited from a state approved testing agency for Connecticut. The T.A.H.D. must have a copy of the certificate for the establishment file.

NAME OF QUALIFIED FOOD OPERATOR _____ PHONE # _____

DESIGNATED ALTERNATE QFO – with approved training _____

APPLICANT'S SIGNATURE

DATE

ANY INCOMPLETE INFORMATION WILL DELAY THE LICENSING PROCEDURE FOR NEW AND EXISTING ESTABLISHMENTS.
The Torrington Area Health District is an equal opportunity provider.