



Clark County Health Department

Dr. Eric B. Yazel, Health Officer

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www.clarkhealth.net

Application for a Food Establishment Permit

Clark County Sanitary Code Chapter 10, Part 1, Section 1, Subdivision 1, Subsection (A) states: No person or owner or person in possession shall operate any food service, mobile food service, or temporary food service establishment, or mobile food dispensing unit: (1) Without obtaining, possessing and displaying a current, unrevoked permit from the Board of Health, except as provided by CCSC 10-2-2 (A).

Permit # _____ (CCHD Use)

Establishment Information

Establishment Name: _____

Address: _____ City: _____

Email: _____

Phone: _____ Fax: _____

Owner Information

Owner/Business Name: _____

Attn: _____

Address: _____

City: _____ State: _____ Zip: _____

Email: _____ Phone: _____

Mail Renewal Application to Owner or Establishment: _____

Name & Title of Applicant: _____

Signature: (X) _____ Date: _____

Permit Fee

Menu Type: _____ (If you believe the menu type marked is incorrect, please call the office)

Food Establishment: \$ _____ Farmers Market: \$ _____

Tax Exempt: \$ _____ + Late Fee (= 50% Permit Fee): \$ _____

* A \$50.00 Plan Review Fee and a \$100.00 New Establishment Fee applies for new construction and food establishments being remodeled and reopened after being closed for more than one year.

(CCHD USE ONLY)

Plan Review Fee Paid..... \$50.00

Date: _____

Receipt #: _____

New Est. Fee Paid \$100.00

Date: _____

Receipt #: _____

Permit Fee Paid..... \$ _____

Date: _____

Receipt #: _____

Late Fee Paid..... \$ _____

Date: _____

Receipt #: _____

Follow-up Inspection Fee..... \$20.00

Date: _____

Receipt #: _____

VIN of Mobile RFE: _____

Opening Date: _____

RETAIL FOOD ESTABLISHMENT MENU TYPE GUIDE

1	Pre-packaged non-TCS (time/temperature controlled for safety) foods. Limited preparation of non-TCS foods.
	<u>Ex:</u> Popcorn; Cotton Candy; Snow cones/Icees; Roasted nuts; Lemon shake-ups; Funnel cakes; Sampling non-TCS food/drinks
2	Limited menu (1 or 2 main items). Pre-packaged raw ingredients are cooked or prepared to order. Retail food operations exclude deli or seafood departments. Raw ingredients require minimal assembly. Most products are cooked/prepared and served immediately. Hot and cold holding of TCS foods is restricted to single meal service. Preparation processes requiring cooking, cooling, and reheating are limited to 1 or 2 TCS foods.
	<u>Ex:</u> TCS food requiring cold/hot holding; No cooking of raw meats, fish, poultry, eggs; TCS food is precooked (heated and served) ; Pharmacy; Fast food and gas stations not cooking raw meats, fish, poultry, eggs; Pizza; Hotdogs; Bakery
3	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of TCS foods. A variety of processes include hot and cold holding of TCS food. Advanced preparation for next day service is limited to 2 or 3 items. Retail food operations include deli and seafood departments.
	<u>Ex:</u> TCS food requiring cold/hot holding; Cooking of raw meats, fish, poultry, eggs; Most sit down restaurants
4	Extensive handling of raw ingredients. Preparation process includes the cooking, cooling, and reheating of TCS foods. A variety of processes include hot and cold holding of TCS food. Food processes include advanced preparation for next day service. Category would also include those facilities whose service population is highly susceptible.
	<u>Ex:</u> Regularly cooking more than 3 TCS food types in advance for next day service; Serving a highly susceptible population (e.g. immunocompromised or older adults, 2) preschool age children , 3) children 9 and younger in facility served juice, 4) facility that provides services, including custodial care, health care, or assisted living, such as a child or an adult day care center, kidney dialysis center, hospital, nursing home or nutritional or socialization services, such as a senior center)
5	Extensive handling of raw ingredients. Food processing at the retail level, e.g. smoking and curing; reduced oxygen packaging for extended shelf life
	<u>Ex:</u> Canning; Vacuuming packaging; Smoking/Curing