

Central Office:	505 Silas Deane Highway	, Wethersfield,	CT 06109	Phone (860) 721-2822	Fax (860) 721-2823
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SEASONAL FARMERS MARKET FOOD SERVICE ESTABLISHMENT LICENSE

(APPLICATION AND PAYMENT MUST BE SUBMITTED <u>AT LEAST 2 WEEKS PRIOR</u> TO ATTENDANCE AT MARKET)

Date:		t: Berlin Rocky Hill a separate applicatio	Wethers:	field		
Business Name:	siness Name: Phone					
Business Address: Address		City	State	Zip		
Market Master:		Phon	e:			
Business Start Date at Market:	End Date:					
Food to be served (attach menu if]	possible)					
Please PRINT contact information Name Phone			:			
Address	City	y	State	Zip		
Email address:						
<i>X</i>						
Signature of Primary Contact		Date				
Choose the applicable FEE: Farmer's market vendor—non-farmer—NO food prep, indiv. portions, or samples ** \$ 60.00 Farmer's market vendor—non-farmer—WITH food prep, indiv portions, or samples ** \$100.00 Farmer's market vendor—farmer selling farm products (DOA documentation required *) \$ 0.00 NOT-FOR-PROFIT STATUS REQUESTED-(50% of fee listed above applies). The above organization is operated by a non-profit oganization exempt from federal taxes AND exempt from local real estate and personal property tax. IRS and/or State of CT Department of Revenue Services determination letter(s) MUST be submitted with this application. *, ** see page 2						
Please mail payment (check on	nly) to: "Central CT Health	District", 505 Silas Deane	Highway, Wethers:	field, CT 06109		
OFFICE USE ONLY						
ReceivedCl	heck #F	EnteredLie	censed: Yes	NO		
APPROVED		Date	Entered			
Director of Health or authorized rep	resentative					

The following questions must be completed before an approval may be granted. *Documentation Required:*

** Food vendors selling pre-made, processed or packaged products—Department of Consumer Protection documentation or copy of Health Department Food License.

1.	List all items on the proposed menu plus condiments (attach menu if extensive).
2.	Where will the food to be served be purchased/prepared? (If prepared off site, complete pg. 3)
3.	Where will the food be stored and/or prepared prior to the event?
4.	How will the food items be kept cold? (Below 41°F)
5.	How will the food items be cooked?
6.	How will the hot food items be kept hot? (Above 135° F)
7.	How will the food be protected?
8.	Describe the type of hand washing facility that will be used.
9.	Indicate the water source that will be used for cooking, cleaning and hand washing. Is it: Public Water Private Well Water (provide a copy of recent water test results)
10.	How will utensils, cutting boards, etc.be sanitized?
11.	How will excess food and single service items be stored?
12.	How will condiments and single service items be dispensed?
13.	Location of employee/volunteer toilet facility.
14. Comm	Please include a drawn layout of the proposed operation with your application. nents:



Annlicant Name

Central Office: 505 Silas Deane Highway, Wethersfield, CT 06109 Phone (860) 721-2822 Fax (860) 721-2823

 Berlin:
 240 Kensington Road, Berlin, CT 06037 Phone (860) 828-7017 Fax (860) 828-9248

 Newington:
 131 Cedar Street, Newington, CT 06111 Phone (860) 665-8586 Fax (860) 665-8533

 Rocky Hill:
 761 Old Main Street, Rocky Hill, CT 06067 Phone (860) 258-2770 Fax (860) 258-2767

 www.ccthd.org

Phone #

BASE OF OPERATION DECLARATION FORM (3/21/2017 rev)

Please use this form to provide the health district with required information on your base of operation. *Temporary Event and Farmers' Market Vendors – use this form only if food is prepared off site*

Most itinerant food vending operations and some temporary food operations require a separate base of operation to prepare and store food items, wash and store equipment and to provide an approved location for discharging wastewater, discarding trash or supplying an approved source of water in advance of or following the food service activity or event. A home kitchen cannot serve as a base of operation for a licensed food establishment, so a separate commercial grade kitchen is needed that can be operated in compliance with the requirements of the food service establishment regulations in Connecticut Public Health Code Section 19-13-B42. This can be accomplished by using an existing commercial kitchen that can accommodate your additional business needs, or by creating a new licensed commercial kitchen to support your food service operation.

Applicant Name.		1110110	<i>"</i>	
Mailing Address:				
Address		City	State	Zip
Name of your Business:	Name of your Business:		mail:	
Operating as a (check one):				
ITINERANT FOOD VEND SEASONAL FOOD VEND TEMPORARY FOOD EVE FARMERS' MARKET FOO	NT (1-14 day event)			
Uses the kitchen located at:	(Business Name):			
	(Street Address):			_
	(Town):	(phone #):		_
	Name of Owner/manager:			
Cold Food Preparation Cooking or Reheating Cold Food Storage Water Supply**	he following activities (check all that a Dry Food/Supply Storage Ware Washing Waste/wastewater disposal Other:		cent water test report require	ed if using a private we
 Department of Cons If this facility is licens current license and If this facility is licens please attach a cop 	ion facility must be licensed or inspectation in order to support yield/inspected as a food service establish most recent inspection report. Sed/inspected as a food establishment or y of their current license or most recentation changes, you must update this	your food service operation and the local health desprecessing facility by the Cent inspection report.	on. partment/district, please att Connecticut Department of C	ach a copy of their onsumer Protection,
Signatur	e of Applicant	 Date	Seasonal Farmers Market Ap	plication, page 3