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 Rocky Hill: 761 Old Main Street, Rocky Hill, CT 06067 Phone (860) 258-2770 Fax (860) 258-2767
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Food Establishment Plan Review Application

Fee: 100% of License Application Fee

Date _____

Establishment Name _____

Address _____

Town _____ Phone _____

Is this a New Building Water Source: Public water Sewage Disposal: Public Sewer
 Renovation Private Well Septic System

Proposed number of seats _____ Grocery? Yes No

Proposed Class (I, II, III, or IV) _____ (see handout)

1. Owner _____

Mailing Address _____
City State Zip

Phone # (_____) _____ Fax # (_____) _____

E-Mail _____

2. Contractor _____

Mailing Address _____
City State Zip

Phone # (_____) _____ Fax # (_____) _____

E-Mail _____

See attached Food Service Establishment Plan Review Application Checklist

OFFICE USE ONLY Received _____ Check # _____ Entered _____

Revised 7/22/16

Classification of Food Establishments per the State of CT Public Health Code

Class I—means a retail food establishment that does not serve a population that is highly susceptible to food borne illnesses and only offers (A) commercially packaged food in its original commercial package that is time or temperature controlled for safety, or (B) commercially prepackaged, precooked food that is time or temperature controlled for safety and heated, hot held and served in its original commercial package not later than four hours after heating, or (C) food prepared in the establishment that is not time or temperature controlled for safety;

Class II—A food service establishment using cold or ready-to-eat commercially processed food requiring no further heat treatment and/or hot or cold beverages. No cooking, heating or hot holding of potentially hazardous food is included, except that commercially packaged precooked foods may be heated and served in the original package within four (4) hours, and commercially precooked hotdogs, kielbasa and soup may be heated if transferred directly out of the original package and served within four (4) hours.

Class III—A food service establishment having on the premises exposed potentially hazardous foods that are prepared by hot processes and consumed by the public within four (4) hours of preparation.

Class IV—A food service establishment having on the premises exposed potentially hazardous foods that are prepared by hot processes and held (hot or cold) for more than four (4) hours prior to consumption by the public.