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

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)

List Persons to receive correspondence:

1. Owner _____

Mailing Address _____
City State Zip

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

2. Applicant if Other than Owner _____

Mailing Address _____
City State Zip

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

3. Any others to receive correspondence _____

Mailing Address _____
City State Zip

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

See also Food Service Establishment Plan Review Checklist form

OFFICE USE ONLY Received _____ Check # _____ Entered _____

Revised 7/07

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

Class I—A food service establishment with commercially prepackaged foods and/or hot or cold beverages only. No preparation, cooking 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.

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.