

Union County Office of Health Management Food & Beverage Fee Schedule

Establishment Description	Pre-Registered Vendor <small>(application & supporting documents submitted by March 1st)</small>	Non-Registered Vendor
Temporary Vendor/ Festival		
Type I Temporary Vendor	\$25.00 Annual Application Fee	\$25.00/Event Day
Type II Temporary Vendor	\$50.00 Annual Application Fee	\$50.00/Event Day
Type III Temporary Vendor	\$75.00 Annual Application Fee	\$125.00/ Event Day
Annual Vendors		
Annual Mobile Vendors	\$150.00/ year	
Seasonal Vendor	\$100.00/ year	
Square Footage		
Tier 1 (Up to 500 Sq. Ft)	\$130.00/ year	
Tier 2 (501 Sq. Ft. – 2,499 Sq. Ft)	\$200.00/ year	
Tier 3 (2,500 Sq. Ft. – 3,999 Sq. Ft)	\$300.00/ year	
Tier 4 (4,000 Sq. Ft. – 5,999 Sq. Ft.)	\$550.00/ year	
Tier 5 (6,000 Sq. Ft. & Up)	\$700.00/ year	
Seating		
Tier 1 (1-39 Seats)	\$100.00/ year	
Tier 2 (40-59 Seats)	\$180.00/ year	
Tier 3 (60 Seats & Up)	\$300.00/ year	
Pre-Packaged		
Selling of Prepackaged Food	\$60.00/ year	
Vending Machine	\$50.00/ year	
Non- Profit / Sponsorships		
Non- Profit Organizations	\$25.00/ year	

"Risk type 1 food establishment"

1. Serves or sells only pre-packaged, non-potentially hazardous foods;
2. Prepares only non-potentially hazardous foods; or
3. Heats only commercially processed, potentially hazardous foods for hot holding and does not cool potentially hazardous foods. Such retail establishments may include, but are not limited to, convenience store operations, hot dog carts, and coffee shops.

"Risk type 2 food establishment" (Limited menu and...)

1. Prepares, cooks, and serves most products immediately;
2. Exercises hot and cold holding of potentially hazardous foods after preparation or cooking; or
3. Limits the complex preparation of potentially hazardous foods, including the cooking, cooling, and reheating for hot holding, to two or fewer items. Such retail establishments may include, but are not limited to, retail food store operations, schools that do not serve a highly susceptible population, and quick service operations, depending on the menu and preparation procedures.

"Risk type 3 food establishment"

1. Has an extensive menu which requires the handling of raw ingredients; and is involved in the complex preparation of menu items that includes the cooking, cooling, and reheating of at least three or more potentially hazardous foods; or
2. Prepares and serves potentially hazardous foods including the extensive handling of raw ingredients; and whose primary service population is a highly susceptible population. Such establishments may include, but are not limited to, full service restaurants, diners, commissaries, and catering operations; or hospitals, nursing homes, and preschools preparing and serving potentially hazardous foods.

"Risk type 4 food establishment"

Conducts specialized processes such as smoking, curing, canning, bottling, acidification designed to control pathogen proliferation, or any reduced oxygen packaging intended for extended shelf-life where such activities may require the assistance of a trained food technologist. Such establishments include those establishments conducting specialized processing at retail.