

# Union County Office of Health Management Food & Beverage Fee

## Temporary Food Vendor Permit

Establishment Description	Single Day Permit	Seasonal Permit (Jan – Dec)
Type I Temporary Vendor	\$25.00 / Event Day	\$50.00 / Season
Type II Temporary Vendor	\$50.00 /Event Day	\$100.00/ Season
Type III Temporary Vendor	\$75.00 /Event Day	\$150.00/ Season
Type IV Temporary Vendor	\$100.00 /Event Day	\$200.00 /Season

## Retail Food Establishment Annual Permit

### 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.	\$300.00/ year
Tier 4 (4,000 Sq. Ft. – 5,999 Sq.	\$550.00/ year
Tier 5 (6,000 Sq. Ft. & Up)	\$700.00/ year

### Seating

Tier 1 (1-39 Seats)	\$150.00/ year
Tier 2 (40-59 Seats)	\$250.00/ year
Tier 3 (60 Seats & Up)	\$350.00/ year

### Pre-Packaged Vending

Vending Machine	\$100.00/ year
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### Non- Profit / Sponsorships

Non- Profit Organization Events	\$25.00/ year
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### "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.