



CLARK COUNTY PUBLIC HEALTH FOOD SAFETY PROGRAM 2011/2012 FEE SCHEDULE

The definitions and fees listed below are for general informational purposes only.
Please consult Clark County Public Health (CCPH) with the specifics of your operation.

FOOD PLAN REVIEW	
<p>1-time only fee paid before opening a food establishment. The Food Plan Review fee varies, depending on the type of food establishment.</p> <p>In addition to a Food Plan Review fee, an Annual Permit Fee is required</p>	
NEW CONSTRUCTION	\$633
Establishment not previously preparing and/or selling food.	
REMODEL/OPERATING MODIFICATIONS	\$399
Existing and currently operating food establishment to undergo structural or equipment change; previously operating food establishment that is reopening; or ownership change that results in changes to the previously approved menu, food preparation steps, or complexity level.	
ESPRESSO/BEVERAGE, MOBILE UNITS, FARMER'S MARKET, MULTIPLE EVENT VENDORS	\$399
New food service that occurs only in conjunction with scheduled events such as farmers markets or community festivals; or espresso or other beverage establishments.	
CHANGE OF OWNERSHIP	\$150
Ownership change of an existing, operating food establishment that results in only minimal changes to menu; and when notification is provided to Clark County Public Health 30 days or more prior to opening.	
When notification is <u>not</u> provided 30 days or more prior to opening.	\$250
ADDITIONAL REVIEWS	\$94/hr
Fee assessed for limited venue or when plan review and pre-opening inspection time exceeds 2 hours.	

COMPLEXITY LEVEL
<p>Depending on the complexity of the menu, different food establishments have varying Annual Permit Fees.</p>
<p>EXEMPT FROM PERMIT Pre-packaged non-potentially hazardous foods.</p> <p><i>Examples:</i> Candy bars, packaged nuts, soda, gum; and foods, such as cotton candy, popcorn, and candy apples may be prepared and sold without a permit. Complete list available upon request.</p>
<p>LEVEL 1 Pre-packaged foods; limited preparation required; heating and hot holding limited to 2 potentially hazardous foods. Most baked goods.</p> <p><i>Examples:</i> Grocery carrying pre-packaged products such as dairy, eggs, blended drinks, pre-packaged sandwiches made in an approved facility; espresso stand serving pre-packaged items made in an approved facility; ice cream/yogurt shop.</p>
<p>LEVEL 2 Proteins must be purchased pre-cooked; cooling not permitted; hot held leftovers must be discarded daily.</p> <p><i>Examples:</i> Pre-cooked hamburgers and proteins; sandwiches; soups, and pizza.</p>
<p>LEVEL 3 Handling of raw proteins; preparation steps may include cooking, cooling, and/or reheating; baked goods containing custard.</p> <p><i>Examples:</i> Full service bars, grills, and restaurants; lasagna, sauce, refried beans, soup, fried rice, roast; meat loaf, tamales, and fried protein.</p>

ESTABLISHMENT TYPES & DESCRIPTIONS						
<p>Food establishments may have varying permit levels depending on type and complexity. Annual Fee amounts are listed.</p>						
<p>MULTIPLE EVENT (ITINERANT) Food service occurs only in conjunction with scheduled events (farmer's market, community festivals, etc.).</p> <p>Preparation of menu items must be done only in a CCPH permitted kitchen or on-site. The permitted kitchen must be used for all food and equipment storage, ware washing, and water supply. An Annual Commissary Agreement is required with a permitted kitchen.</p> <p>Limited menu. Foods must be prepared for immediate service or hot holding only. Cooling not allowed. Leftovers must be discarded daily.</p> <p>May cater events only with menu items that are reviewed and approved by CCPH.</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 80%;">Level 1</td> <td style="text-align: right;">\$235</td> </tr> <tr> <td>Level 2</td> <td style="text-align: right;">\$516</td> </tr> <tr> <td>Level 3</td> <td style="text-align: right;">\$845</td> </tr> </table>	Level 1	\$235	Level 2	\$516	Level 3	\$845
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Level 2	\$516					
Level 3	\$845					
<p>BAKERY \$258 Establishment retailing baked goods such as cakes, donuts, and breads.</p> <p>Higher complexity items (i.e. custard, quiche, pumpkin pies) are discouraged but considered on a case by case basis. Detailed description of preparation and cooling procedures are required for approved items with increased complexity.</p>						
<p>BED & BREAKFAST \$282 Private home or inn offering 8 or less lodging units on a temporary basis to travelers. Offers only breakfast. Foods must be prepared for immediate service or hot holding only. No cooling. Leftovers must be discarded daily.</p>						

(Continued on back)

ESTABLISHMENT TYPES & DESCRIPTIONS (Continued)

CATERER	\$563
A person contracted to prepare food in an approved food establishment for final cooking or service at another location.	
Permitted kitchen must be used for all food, equipment storage, ware washing, and water supply. <u>An Annual Commissary Agreement is required to use a separate business as a base of operation.</u>	
ESPRESSO/OTHER BEVERAGE	\$235
Kiosk, tasting rooms, or other structure serving only beverages and pre-packaged foods. Annual Commissary Agreement may be required. Permitted kitchen must be used for all food, equipment storage, ware washing, and water supply. Permanent seating not provided.	
Approval of expanded menus are based upon provided facility infrastructure and evaluated on a case by case basis.	
GROCERY	
Establishment offering range of groceries including produce, dairy, and/or other packaged foods with cold holding requirements.	
Grocery Permit	\$235
w/Meat Market	add \$235
w/Bakery	add \$235
w/Deli	add \$516
MEAT MARKET	\$258
Retailing fresh, frozen, or cured proteins, poultry and fish. May be establishment in and of itself, or located within a grocery.	
MOBILE UNIT	
Readily movable, self-contained food establishment. Adequate hot & cold holding equipment, permanent hand washing stations, potable water, and waste water storage required.	
Food storage, food preparation, equipment storage and ware washing needs will be evaluated on a case by case basis.	
An Annual Commissary Agreement with a permitted kitchen is required for some or all of these activities.	
Level 1	\$258
Level 2	\$563
Level 3	\$985

PUBLIC KITCHEN	\$258
A permitted kitchen where food is stored, prepared, portioned, or packaged for service to the public. May be rented to other groups to prepare food. Outside groups or businesses using a permitted public kitchen to prepare foods for service to the public must obtain their own annual or temporary permit.	
<u>Examples:</u> Church kitchens, kitchen designed for cooking classes or for rental purposes.	
RESTAURANT	
Food establishment within a permanent structure with all code identified facility requirements. Permitted restaurants may cater private events within approved complexity level. Fees based on complexity and annual gross revenue.	
Level 1	
\$0-\$500K	\$261
\$501K - \$1M	\$313
\$1M+	\$342
Level 2	
\$0-\$500K	\$519
\$501K - \$1M	\$618
\$1M+	\$670
Level 3	
\$0-\$500K	\$824
\$501K - \$1M	\$970
\$1M+	\$1,045
Manager Inspection Program	\$340
SEASONAL	\$258
Establishment operating only on a seasonal basis (6 or fewer consecutive months a year) in a fixed location.	
<u>Examples:</u> concession stands, farmer's market, chef demo booths, holiday mall vendors.	
TEMPORARY EVENT	
Food service occurs only in conjunction with a scheduled event (fairs, community festivals, etc.) with limited menu. Preparation of menu items must be done only in an approved kitchen or on-site. The approved kitchen must be used for all food and equipment storage, ware washing, and water supply. Foods must be prepared for immediate service or hot holding only. Cooling not allowed. Leftovers must be discarded daily.	
1-3 Consecutive Days	\$143
4-21 Consecutive Days	\$286
Late fee	\$47
(if not permitted within 14 days of event)	

FOOD FOLLOW UP INSPECTION	
Mandatory Follow-up inspection	\$375
Required if a routine inspection results in 20 or more red critical points.	
Food Probation Inspection	\$1,126
Repeat critical violation(s) observed during the mandatory follow-up inspection results in Food Probation Inspections	
SCHOOLS	
New Construction	\$587
Remodel	\$453
Portable Addition	\$251
Cafeteria Public/Private	\$563
Permit Student Store	\$235
Summer School	\$258
Head Start	\$282
School Safety Inspection	\$399
OTHER FEES	
Add'l Services Food Program	\$116
Food Handler Card	\$10



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