ANNUAL FOOD & BEVERAGE ESTABLISHMENT LICENSE APPLICATION



Warren County Health Department 700 Oxford Road Oxford, NJ 07863 908-475-7960

Name of Establishment:		
Location of Establishment:(Street)	(Municipality)	
Business Phone:	Fax Number:	
Email Address:		
Hours of Operation:		
Owner Information	Agent Information (Manager/Contact)	
Name:	Name:	
Address:	Address:	
Home Phone:	Home Phone:	
Cell Phone:	Cell Phone:	
Email:	Email:	
Square Footage of Food Establishment:	Risk Type*:	
FEE CALCULATION**: Square Foot Fee: _	X Risk Type Ratio: =	
*Risk Type can be found on your last inspection report **See Page 2 for a list of fees. Multiply the fee for the square Government and Nonprofit (501c3) Facilities must complete	footage by the Risk Type Ratio e an application, but are exempt from the fee.	
Mail Payment and Compl	to: Warren County Treasurer eted Application by August 1 to: ent, 700 Oxford Road, Oxford NJ 07863	
"THE UNDERSIGNED AGREES TO OPERATESTABLISHMENT IN ACCORDANCE WITH REGULATIONS."	TE THE AFOREMENTIONED FOOD ALL APPLICABLE STATE AND LOCAL LAWS AND	
Print Name & Title:		
Signature:	Date:	

Choose the square footage range for your retail food establishment.

WARREN COUNTY ANNUAL RETAIL FO	OOD ESTABLISHMENT FEE SCHEDULE:	
RETAIL FOOD ESTABLISHMENT SIZE:	0 - 2000 SqFt	\$100
RETAIL FOOD ESTABLISHMENT SIZE:	2001 - 5000 SqFt	\$150
RETAIL FOOD ESTABLISHMENT SIZE:	5001 - 10,000 SqFt	\$200
RETAIL FOOD ESTABLISHMENT SIZE:	10,001 - 15,000 SqFt	\$300
RETAIL FOOD ESTABLISHMENT SIZE:	15001 - 20,000 SqFt	\$350
RETAIL FOOD ESTABLISHMENT SIZE:	20001 - 25,000 SqFt	\$400
ADDITIONAL FEE FOR EACH 25,000 SQI	FT OVER 25,000	\$50
MOBILE RETAIL FOOD VENDER		\$75

Multiply your square footage fee by your Risk Type Ratio to determine your fee.

Retail Food Inspection Risk Type Ratio	Multiplier
Risk Type 1 or 2	0.75
Risk Type 3	1.00
Risk Type 4	1.25

EXAMPLE: A 2800 square foot establishment listed a	as Risk Type 2 on last inspection report.
FEE CALCULATION: Square Foot Fee: \$150	_ X Risk Type Ratio: _ 0.75 = \$112.50

YOUR RISK TYPE CAN BE FOUND ON YOUR LAST INSPECTION REPORT

Risk type 1 food establishment means any retail food establishment that:

- 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 means any retail food establishment that has a 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 guick service operations, depending on the menu and preparation procedures.

Risk type 3 food establishment means any retail food establishment that:

- 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 means a retail food establishment that 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.