Does your establishment prepare 1 or more foods from a raw state? (beef, poultry, fish/shellfish)

Yes

Does your establishment heat and hot hold commercially pre-cooked foods for consumption?

No

Does your establishment prepare any foods that don’t require cooking? (sandwiches, wraps, etc.)

Yes

Does your establishment prepare multiple ingredient items made with fresh produce? (salad, fruit cups, salsas)

No

Does your establishment heat commercially pre-cooked foods for immediate consumption? (no hot holding)

No

Does your establishment refrigerate/freeze meats, dairy and other temperature sensitive foods specifically for sale (no preparation and/or consumption)?

Yes

Does your establishment provide wine or beer tasting and use non-disposable glasses?

No

Does your establishment prepare any non-temperature sensitive foods onsite? (Bakery)

No

Does your establishment serve espresso drinks?

Yes

Is your establishment a grocery store ≥ 5000 sq ft?

No

Are you a meat/seafood market? Your fee is $440/yr

Meat/Seafood Department?

Add $420/yr

Deli Department?

Add $390/yr

Does your establishment also cater?

Add $295/yr

Your Total

Your establishment’s fee is $390/yr

Your establishment’s fee is $295/yr

Your establishment’s fee is $325/yr

Your establishment’s fee is $470/yr

Your establishment’s fee is $440/yr

Your establishment’s fee is $525/yr

Your establishment’s fee is $555/yr

Your establishment’s fee is $465/yr

Are you seasonal? (Does your establishment operate for less than six months of the year?)

If yes, multiply your fee by 60%

Does your establishment cater exclusively?

Your establishment’s fee is $415/yr

*Final Fees are determined by regulatory authority
Definitions

Raw State: Food, typically meat, that has never been cooked. (chicken, beef, salmon)

Commercially Pre-Cooked Foods: Foods that are pre-cooked by the farmer or distributor for the consumer to reheat and serve to themselves or to customers. (Hot Dogs, Chicken Nuggets)

Hot Hold: Cooking food to its required temperature (ex: chicken 165) then holding it above 135

Prepare: The action(s) of handling, cooking, cutting, etc. food rather than serving it as is.

Immediate Consumption: Food that once cooked immediately goes to the customers hand/plate. (No hot holding)

Temperature Sensitive Food: Also called Potentially Hazardous Food, is food that, if left out at room temperature, is more likely to grow bacteria and spoil. Beef, poultry, and fish are examples of foods that, if not refrigerated or cooked (their temperature not controlled), will spoil and cause illness.

Sale: Food that is typically sold by a distributor (Grocery Store), not for immediate consumption but for the customer to take home and prepare/cook themselves. (Pizza)

<table>
<thead>
<tr>
<th>Delivery</th>
<th>Mobile Unit</th>
<th>Exclusive Catering</th>
<th>Supplemental Catering</th>
</tr>
</thead>
<tbody>
<tr>
<td>A business that stores/ prepares/cooks food at THEIR establishment and delivers the food to the customer’s location safely.</td>
<td>A food service vehicle, that has been pre-approved by the Local Health Jurisdiction, is brought to the location and food is prepared served to one or more customers.</td>
<td>A business that uses a pre-approved commercial kitchen (non-mobile structure) to store/prepare/ cook food and cooks/ serves their food at a location other than the location of their commercial kitchen to one or more customers.</td>
<td>An existing business that has a non-mobile structure with a pre-approved kitchen that also serves food as an exclusive caterer (offsite).</td>
</tr>
</tbody>
</table>

Temperature Sensitive Foods: Beef, Poultry, Fish, uncooked eggs, cut, diced or shredded leafy greens, cut tomato

Non-Temperature Sensitive Foods: Baked goods, Black Coffee, Most fruits and vegetables, dried foods, highly acidic foods.