



Northeast District Department of Health

69 South Main Street, Unit 4, Brooklyn, CT 06234
Phone: (860) 774-7350 / Fax (860) 774-1308 / www.nddh.org

An Important Notice Regarding Your Food Service Permit

To: Itinerant Food Service Establishment Owners
From: The Northeast District Department of Health
Subject: 2026 Itinerant Food Service Permit Renewal

Date: February 11, 2026

The Food Service permit issued to your establishment by the Northeast District Department of Health (NDDH) expired and must be updated for 2026.

Please return the following to this office by Wednesday, April 15, 2026:

- A completed **Itinerant Service Application**. You may access the application forms and can make payment online at www.nddh.org/formspermits/. If you do not have computer access, you may complete the forms and pay the application fee at our office during regular business hours (Monday-Thursday, 8am – 4pm, Fridays, 8am – noon).
- The appropriate fee paid online at <https://nddh.org/formspermits/pay-online/>, at our office, by drop box, or mailed with your application. The fee schedule, effective 1/8/25, can be found online at: https://nddh.org/wp-content/uploads/2026/02/NDDH_Service_Fees_effective_070125_Revision_010826.pdf
- Establishments that are a Class II, III or IV must provide a copy of the Certified Food Protection Manager Certificate
- **Complete and return the Emergency Contact Form**
- Establishments with public water must provide a copy of the most recent water bill
- Establishments with a private well must provide a copy of the current water analysis report. *Note that the water sample must have been retrieved by a CT Certified laboratory.*
- Establishments with an on-site septic system must provide a copy (receipt) of the most recent waste removal. *Note that the waste removal must be within the past 3 years.*
- Establishments with grease traps must provide a copy (receipt) of the most recent maintenance

Upon receipt of all necessary documentation, a permit will be issued for your establishment. **Please be sure to provide us with a valid e-mail address, as we will be sending permits electronically.**

All completed documentation and fees must be received or postmarked by Wednesday, April 15, 2026, or your application will be considered late. The cost of a late fee is \$90 and will be added to your permit fee. In addition, a penalty fee of \$12 per NDDH business day with a maximum of \$120 shall be assessed for each day late from April 30th through May 13th inclusive. Please make sure that NDDH receives your application and permit fee prior to opening for the season.

Annual inspections will be conducted throughout the year. A re-inspection fee of \$150 will be charged for a failed inspection.

If you have any questions, please feel free to contact us. As always, we look forward to working with you.

Sincerely,
The Northeast District Department of Health

Definitions

"Catering food service establishment" means a business that is involved in the (A) sale or distribution of food and drink prepared in bulk in one geographic location for retail service in individual portions in another location, or (B) preparation and service of food in a public or private venue that is not under the ownership or control of the operator of such business;

"Class 1 food establishment" means a retail food establishment that does not serve a population that is highly susceptible to food borne illnesses and only offers (A) commercially packaged food in its original commercial package that is time or temperature controlled for safety, or (B) commercially prepackaged, precooked food that is time or temperature controlled for safety and heated, hot held and served in its original commercial package not later than four hours after heating, or (C) food prepared in the establishment that is not time or temperature controlled for safety;

"Class 2 food establishment" means a retail food establishment that does not serve a population that is highly susceptible to food-borne illnesses and offers a limited menu of food that is prepared or cooked and served immediately, or that prepares and cooks food that is time or temperature controlled for safety and may require hot or cold holding, but that does not involve cooling;

"Class 3 food establishment" means a retail food establishment that (A) does not serve a population that is highly susceptible to food-borne illnesses, and (B) offers food that is time or temperature controlled for safety and requires complex preparation, including, but not limited to, handling of raw ingredients, cooking, cooling and reheating for hot holding;

"Class 4 food establishment" means a retail food establishment that serves a population that is highly susceptible to food-borne illnesses, including, but not limited to, preschool students, hospital patients and nursing home patients or residents, or that conducts specialized food processes, including, but not limited to, smoking, curing or reduced oxygen packaging for the purposes of extending the shelf life of the food.

"Food establishment" means an operation that (A) stores, prepares, packages, serves, vends directly to the consumer or otherwise provides food for human consumption, including, but not limited to, a restaurant, catering food service establishment, food service establishment, temporary food service establishment, itinerant food vending establishment, market, conveyance used to transport people, institution or food bank, or (B) relinquishes possession of food to a consumer directly, or indirectly through a delivery service, including, but not limited to, home delivery of grocery orders or restaurant takeout orders or a delivery service that is provided by common carriers. "Food establishment" does not include a vending machine, as defined in section 21a-34 of the general statutes, a private residential dwelling in which food is prepared under section 21a-62a of the general statutes or a food manufacturing establishment, as defined in section 21a-151 of the general statutes.

"Itinerant food vending establishment" means a vehicle-mounted, self-contained, mobile food establishment; All Itinerant food vending establishments are required to have a hand-washing sink with hot and cold running water under pressure, holding tank, and mechanical refrigeration.

"Pushcarts" are limited to the sale of hot dogs and pre-packaged, non-TCS foods only.

"Multiple class food service establishment" means any business with departments that are classified as separate food establishments;

"Noncommercial function" means a function where food is sold or distributed by a person not regularly engaged in the business of selling such food for profit;

"Seasonal operation" means a food establishment that operates six months or less at the same geographic location;

"Temporary food service establishment" means a food establishment that operates for a period of not more than fourteen consecutive days in conjunction with a single event or celebration.



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www.nddh.org

email@nddh.org

Sanitarian Approved

Initial: _____

Date: _____

Emailed: _____

FOOD SERVICE PERMIT APPLICATION

Establishment Name: _____

Physical Address: _____

City: _____ State: _____ Zip: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Phone: _____ Fax: _____ **Billing Email:** _____

Owner of Establishment: _____

Home Address: _____ City: _____ State: _____ Zip: _____

Home/Cell Phone: _____ **Email:** _____

Manager/Operator: _____

Home Address: _____ City: _____ State: _____ Zip: _____

Home/Cell Phone: _____ Operating Hours: _____ Seating Capacity: _____

Establishment Type:

Restaurant/Food Service* _____ Caterer* _____

**If caterer, do you have onsite catering? Yes _____ No _____ Do you have offsite catering? Yes _____ No _____*

Seasonal _____ Date Open: _____ Food Store _____ Bakery _____

Date Closed: _____ Campground _____ Day Care _____

Non-profit _____ (Tax Exempt Required # _____) School _____ Youth Camp _____

Sewage Disposal:

Septic System _____

Public Sewer _____

Last Date Pumped ____ / ____ / ____

Water Supply:

Public Water _____

Private Well _____ Water Treatment: Yes No (wells only)

Last Date Tested ____ / ____ / ____

Please Complete Reverse Side of Application

Grease Disposal Units-Past Year Cleaning and Maintenance: (Required-Class III and IV)

Date of Cleaning	Name/Authorized Cleaner	Address of Cleaner	Phone for Cleaner

Certified Food Protection Manager: (Required-Class III and IV)

Head CFPM Name: _____

Type of Certified Food Protection Manager Certification: (Check 1, 2, 3 or all which apply and provide a copy.)

1. National Restaurant Association (ServSafe): _____
2. Prometric: _____
(Formerly Thomson Prometric, Experior Assessments, National Assessment Institute, Chauncey, and Education Testing Service)
3. National Registry of Food Safety Professionals/Environmental Health Testing: _____
4. 360training.com _____

Does your establishment have CFPM alternates?* Yes _____ No _____ If so, how many? _____

Alternate CFPM Name: _____

*A CFPM alternate can be a CFPM, a FAST-certified employee, or someone trained by the head CFPM in safe food handling w/training records.

Does your establishment maintain training records?* Yes _____ No _____

*Training records can be a notebook or binder which contains copies of employees' CFPM and FAST certificates along with dates of in-house and outside food safety trainings.

Other Permits:

Dept. of Consumer Protection _____ Permit # _____ Expiration Date _____

Dept. of Agriculture _____ Permit # _____ Expiration Date _____

CT Liquor Commission _____ Permit # _____ Expiration Date _____

IMPORTANT: If any information changes throughout the permit year, contact the Northeast District Department of Health to update our records.

Signature: _____ **Date** _____

Print First and Last Name: _____

NDDH Use Only: Class: 1 2 3 4 CC E-Check Cash
 Food Service Permit Fee: _____ Receipt # _____ CK# _____ Date ____/____/____
 Late/Penalty/Other Fee: _____ Receipt # _____ CK# _____ Date ____/____/____



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EMERGENCY CONTACT INFORMATION

Water Interruption • Power Outage • Fire • Flood • Contamination • Natural and Man-made Disasters

There are a number of emergencies that can interrupt your establishment. To protect the public, the Northeast District Department of Health (NDDH) must be able to quickly contact decision-makers for your business/organization to provide appropriate guidance. Check our website for regular updates that impact your establishment at <http://www.nddh.org/services/food/>.

NDDH will conduct periodic tests of our Emergency Notification Systems. You may receive messages by phone, text, fax, or email. Please complete the information below, being sure to fill all fields accurately with contact information other than the owner.

Today's Date: _____

Business/Org Name: _____

Business Address: _____

City: _____ **State:** _____ **Zip:** _____

Emergency Contact Name and Title: _____

Cell Phone: _____ **Fax Number:** _____

Work Phone: _____ **Home Phone:** _____

Email Address: _____

Alternate Emergency Contact Name and Title: _____

Cell Phone: _____ **Fax Number:** _____

Work Phone: _____ **Home Phone:** _____

Email Address: _____

Is water for your business establishment/organization supplied by:

____ Well

____ Community Water System

Businesses with multiple locations: Please complete a separate form for each location.

NDDH USE ONLY:

Updated - EHS Database: _____ Excel Data Sheet: _____ Initials: _____

REVISED 10/27/2025