



TORRINGTON AREA HEALTH DISTRICT

350 Main Street ♦ Suite A ♦ Torrington, Connecticut 06790
Phone (860) 489-0436 ♦ Fax (860) 496-8243 ♦ E-mail info@tahd.org ♦ Web www.tahd.org
"Promoting Health & Preventing Disease Since 1967"

Application for Food and Beverage License

Application ☐ License Renewal

Projected Opening Date

Type ☐ Operational Change / New Business / Remodel

Food Establishment Information

Type of Establishment Status ☐ Open ☐ Closed ☐ Pre-Op

Name of Establishment:

Establishment # Location Town

Mailing Address

City State Zip

Establishment Phone Fax Email

Owner Information

Owner of Establishment

Address

Town State Zip Phone

Certified Food Protection Manager Information (CFPM)

Certified Food Protection Manager ☐ Yes ☐ No ☐ N/A

CFPM Address

Town State Zip Phone

Manager Email Designated Alternate

Food Operation Information

Days of Operation

Hours of Operation

☐ Sun	
☐ Mon	
☐ Tues	
☐ Wed	
☐ Thurs	
☐ Fri	
☐ Sat	

Water Supply

- ☐ Private Well
☐ Public Water
☐ NTNC
☐ TNC

Sewage Disposal

- ☐ Septic System
☐ Public Sewer

Water Meter ☐ Yes ☐ No

Water Analysis ☐ Yes ☐ N/A
Up-to-date ☐ No

Grease Trap

- ☐ None
☐ AGR Unit
☐ Rendering Container
☐ Outdoor In-ground

Restaurant Risk Category ☐ 1 ☐ 2 ☐ 3 ☐ 4

Signature _____

Date _____

Print Name _____

Title _____



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Risk Categories

Risk Category 1: Establishments that serve or sell only pre-packaged, non-time/temperature control for safety (TCS) foods. Establishments that heat only commercially processed TCS foods for hot holding. NO COOLING of TCS foods. Most convenience store operations, hot dog carts and coffee shops.

Risk Category 2: Retail food store operations, schools not serving a highly susceptible population, and quick service operations. Limited menu. Most products are prepared/cooked and served immediately. May involve hot and cold holding of TCS foods after preparation or cooking. NO COOLING

Risk Category 3: A full-service restaurant with extensive menu and handling of raw ingredients. Complex preparation including cooking, cooling, and reheating for hot holding involves many TCS foods. Variety of processes require hot and cold holding of TCS food.

Risk Category 4: Preschools, hospitals, nursing homes, and establishments conducting processing at retail. Establishments serving a highly susceptible population or that conduct specialized processes, e.g. smoking and curing; reduced oxygen packaging for extended shelf life.

For Office Use Only

Establishment #		License Fee		Fee Paid	☐ Yes	☐ No	☐ N/A
				Date Fee Paid			
Next Inspection Date		Plan Review Fee Paid	☐ Yes	☐ No	☐ N/A		