

**APPLICATION FOR FOOD SERVICES PLAN REVIEW
CITY OF VINELAND HEALTH DEPARTMENT**

OWNER INFORMATION

NAME OF FACILITY: _____

LOCATION OF FACILITY: _____

NAME OF OWNER OF BUSINESS: _____

ADDRESS: _____

PHONE #: _____

NAME OF RESPONSIBLE AGENT: _____

(The person who can answer questions about the plan)

PHONE # OF AGENT: _____

EMAIL OF AGENT: _____

FACILITY INFORMATION (CHECK WHERE APPROPRIATE)

___ NEW or ___ EXISTING

___ MINOR or ___ MAJOR

RISK TYPE ___ 1 ___ 2 ___ 3 ___ 4 Type of facility _____ (market, restaurant, bakery, etc.)
(See back of page to determine risk type.)

ANTICIPATED START DATE _____ ANTICIPATED OPENING DATE _____

PLEASE NOTE

1. **THREE SETS** of the **floor plans** (one for the Health Department records, one for Licenses and Inspections and one for the applicant) showing equipment, floor and wall surfaces, etc. must be supplied along with this application. Unless the changes is only equipment, an architect's seal must be on each set of plans provided. We can no longer accept hand drawn plans.
2. **Equipment schedules** must be submitted for all refrigeration, automatic dishwasher and sinks.
3. A copy of the anticipated **menu** must also be accompany the application,
4. The **fee** for plan review must accompany the application. (see fee schedule below) No plans will be reviewed without the fee.
5. If you have any **questions** while filling out the application, please feel free to call Carolyn Fisher at (856 794- 4000 extension 4283.
6. Please return the application packet and check to:
Vineland Health Department
Attn: Carolyn Fisher
640 E. Wood St., P.O. Box 1508
Vineland, NJ 08362-1508

FEE SCHEDULE

New or major renovations to an existing establishment

Risk type 1 - \$75 Risk type 2 - \$275 Risk type 3 - \$750 Risk type 4 - \$750

Existing establishment with minor renovations - \$25

Plan review revisions/ resubmissions requiring major modifications - \$50

Risk Type Explanation

“Risk type 1 food establishments” are those establishments that do not store or serve any potentially hazardous foods. They include, but are not limited to: snow cone carts, liquor stores, and candy stores.

“Risk type 2 food establishments” store, sell or prepare potentially hazardous foods. Risk type 2 establishments have limited menus and do not cool more than 2 potentially hazardous foods. Risk 2 establishments may include, but are not limited to: dollar stores, grocery stores; bakeries; schools that do not serve a highly susceptible population; and quick service operations.

“Risk type 3 food establishments” have 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 prepare and serve food for a highly susceptible population. Such establishment may include, but are not limited to: full service restaurants; diners; bakeries; delis; commissaries; catering operations; hospitals, nursing homes, and preschools preparing and serving potentially hazardous foods.

“Risk type 4 food establishments” are retail food establishments that conduct specialized processes such as smoking, curing, canning, bottling, acidification designed to control pathogen proliferation, or any reduced oxygen packaging intended for extended shelf-life.

Sub-category A for risk type 3 or 4 includes:

Bakeries

Restaurants (1 to 100 seats)

Long- term care facilities/ Assisted Living

Sub- Category B for risk type 3 or 4 includes:

Restaurants (101 seats or more)

Healthcare facilities (over 5,000 square feet)

Healthcare facilities (less than 5,000 square feet)

Day Care Centers

Education Facilities

Other: Grocery stores, delis, etc.

Supermarket – A self-service store, larger in size and with a wide selection than a traditional grocery store, offering a wide variety of food merchandise, organized into departments: such as meat, dairy, produce, and baked goods along with shelf space reserved for canned and packaged goods as well as for various non-food items such as household cleaners, pharmacy products and pet supplies.

Temporary food establishment – A retail food operation that operates for a period of no more than 14 consecutive days in conjunction with a single event of celebration.

Non- profit group / school – religious institutions, public or private schools, Cumberland County College, or any other non- profit or charitable institution.