



# Humboldt County Department of Health and Human Services Division of Environmental Health

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## Food Program Fees Effective September 26, 2011

Fee Description	Fee
Food program hourly rate in excess of allocated time (including consultations)	\$126.00
Certified Farmers Market (no sampling)	\$284.00
Certified Farmers Market (with sampling)	\$410.00
Produce Stand	\$284.00
Temporary Food Facility Coordinator Permit	\$126.00
<b>Temporary Food Facility</b>	
1-2 days	\$63.00
3+ days (Each additional day)	\$32.00
<b>Temporary Food Facility – with Late Fee</b>	
1-2 days	\$126.00
3+ days (Each additional day)	\$64.00
Temporary Food Facility at Farmers Market – (Seasonal)	\$252.00
School Cafeteria	\$441.00
<b>Restricted Food Service Transient Occupancy Establishment:</b>	
Residential Dishwasher	\$410.00
Commercial Dishwasher / 3 compartment Sink - Single Service	\$284.00
<b>Mobile Food Facility:</b>	
No Preparation	\$284.00
Minimal Preparation	\$410.00
Full Preparation	\$599.00
<b>Food Establishment:</b>	
No Preparation	\$410.00
Minimal Preparation	\$599.00
Full Preparation	\$819.00
Multiple Unit (per additional unit)	\$284.00
Full Preparation Permit Upgrade (from minimal preparation permit)	\$220.00
Full Preparation Permit Upgrade (from no preparation permit)	\$409.00
Minimal Preparation Permit Upgrade (from no preparation permit)	\$189.00
Catering Kitchen Permit (not covered in other categories)	\$567.00
Food Establishment or Facility - <i>operating without a permit</i>	Double Fee
Food Facility Re-inspection Fee	\$252.00
Food Facilities - Seasonal: greater than four, less than eight months (70% fee)	Variable
Food Facilities - Seasonal operation: four or fewer months (45% fee)	Variable
Grease Trap / Interceptor Review	\$63.00
Food Establishment Minor Plan Check (up to 1 hour)	\$126.00
Food Establishment Plan Check (minimum 3 hours)	\$378.00
Food Establishment Plan Check (for each additional hour)	\$126.00
HACCP Plan Review (hourly rate)	\$126.00
Food Establishment Water System	\$252.00
California Uniform Retail Food Facilities Handbook (CalCode)	\$5.00
File Page copies, per page	\$0.50
<b>30-day late fee (for non-payment of fees within 30 days)</b>	
Flat rate of \$45 or 10% of fee – whichever is higher	Varies
10% each additional 30 days or portion thereof	10%

## DEFINITIONS OF FOOD PERMIT CATEGORIES

**"Certified farmers' market"** (§113742) means a location certified by the county agricultural commissioner and operated as specified in Article 6.5 (commencing with Section 1392) of Title 3 of the California Code of Regulations.

**"Produce stand"** (§113879) means a food establishment that sells, offers for sale, or gives away only produce or shell eggs, or both.

**"Temporary food facility"** (§113930; sometimes called Special Event Food Booth) means a food facility operating out of temporary facilities approved by the enforcement officer at a fixed location for a period of time not to exceed 25 days in any 90-day period in conjunction with a single event or celebration.

**"Restricted food service transient occupancy establishment"** (§113893; also called Bed & Breakfast Inn) means an establishment of 20 guestrooms or less, which provides overnight transient occupancy accommodations, which serves food only to its registered guests, which serves only a breakfast or similar early morning meal, and with respect to which the price of the food is included in the price of the overnight transient occupancy accommodation. For purposes of this section, "restricted food service transient occupancy establishment" refers to an establishment as to which the predominant relationship between the occupants thereof and the owner or operator of the establishment is that of innkeeper and guest. For purposes of this section, the existence of some other legal relationships as between some occupants and the owner or operator shall be immaterial.

**"Mobile food facility"** (§113831; formerly "Vehicle") means any conveyance, used in conjunction with the service of a commissary or other approved facility upon which prepackaged food or approved nonprepackaged food is sold or offered for sale at retail. "Mobile food facility" does not include a mobile food preparation unit or a stationary mobile food preparation unit.

**"Food establishment"** (§113789) means any room, building, or place, or portion thereof, maintained, used, or operated for the purpose of storing, preparing, serving, manufacturing, packaging, transporting, salvaging, or otherwise handling food at the retail level.

**"No Prep"** means establishments or facilities wherein all food is dispensed in the original manufacturers packaging. Hot food holding is prohibited. "No Prep" includes Swap Meet Prepackaged Food Stands and Certified Farmers' Markets where no food samples are offered.

**"Minimal Prep"** means establishments or facilities wherein food handling and preparation are limited. Minimal Prep facilities are characterized by the final product that they offer: The only *potentially hazardous* foods that may be handled out of the package are beverages and the limited hot items listed below. Cooking is prohibited, except for baking of nonpotentially hazardous baked goods. Hot food holding is limited to hot dogs, nachos and cheese sauce, and other items which are commercially manufactured and are only heated by the operator. Nonpotentially hazardous foods (e.g., popcorn) may be hot-held. "Minimal Prep" includes beverage bars (juice, espresso, alcohol), Mobile Food Facilities (MFF), Satellite Food Distribution Facilities, bakeries that do not produce potentially hazardous products, and Certified Farmers' Markets where food samples are offered.

**"Full Prep"** means establishments or facilities not described above that prepare, package, and/or serve Potentially Hazardous Foods (PHF), including, but not limited to, meat and seafood markets with or without grocery stores; restaurants; delis; mobile food preparation units; commissaries; caterers.

**"Multiple Unit"** means additional food operations within or adjunct to the main facility that increases inspection time. Examples may include grocery stores that include meat department, bakery, deli, pizza kiosk, hot dog cart, etc.; open-air barbecues; or hotels with restaurants and/or bars. The base permit fee will be assessed to unit with the highest-risk operation.