

| Program Code | Operation Type                    | Fixtures Required   | Food Allowed   | Time Limitations                                 | Inspection Rate   | Plan Review | Plumbing Inspection Approval   | Permit Type                     | Fee              |
|--------------|-----------------------------------|---|--|--|---|-------------|--|---------------------------------|------------------|
| 603          | Restrictive Food                  | Hand wash<br>3 container sink if not plumbed-<br>Not required to have a continuous water supply - but potable must water be available | Hot Dogs and hot dog like products, <b>NO</b> Sauce, <b>NO</b> Chili Nacho cheese sauce ,pork rinds, roasted nuts without shell, cotton candy, shaved ice, prepackaged snacks, soft drinks, commercially prepared sandwiches | Permanent facility generally operated seasonally | At opening and one more time during year                              | Yes         | No Unless directly connected to water supply and has plumbing on the interior.<br>Plumbing Code Enforced | Profile sheet and annual permit | Permit fee \$125 |
| 603          | Mobile Restricted Food Concession | Hand wash<br>3 container sink, restrooms readily accessible   | Hot Dogs and hot dog like products, <b>NO</b> Sauce, <b>NO</b> Chili Nacho cheese sauce ,pork rinds, roasted nuts without shell, cotton candy, shaved ice, prepackaged snacks, soft drinks, commercially prepared sandwiches | No Limit   | At opening and one more time during year-<br>Can travel County/County | Yes         | No Unless directly connected to water supply and has plumbing on the interior.<br>Plumbing Code Enforced | Profile sheet and annual permit | Permit fee \$125 |

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| 604          | Temporary Food Establishment                           | 3 container sink<br>Hand wash facility ( spigot container & catch basin)<br>Overhead protection   | Cook & serve foods (minimal prep) assemble, slice, serve, or package food on site. Food from approved sources and prepared in approved facilities.  | 14 consecutive days at one location (must leave premises for 30 days before set-up again | Prior to opening and again as necessary  | No          | No                           | Temporary Application & Temporary permit<br><br>Menu Review   | 1-3 days \$60<br>4-7days \$90<br>8- 14 days \$125<br>(exempt 1 day charity from permit fee not application or inspection) |
| 605          | Statewide Mobile - a permanently contained single unit | Hot and cold water under pressure 3 compartment sink, hand wash sink, wastewater retention tank 50% larger than fresh water supply Hot water heater must be independently controlled. (plumbing approval) | Limited only by equipment.<br><br>Complex food preparation shall not be performed in a statewide mobile.<br>Statewide shall not serve as a catering operation unless it meets additional permitting requirements. | No Limit   | Prior to opening and again as necessary. Inspected at first county or home county.<br><br>At least one additional inspection annually conducted by any county. | Yes         | Yes                          | Profile sheet and annual permit (permitted at initial county inspected at least one additional time or as needed at any county) | Permit fee: \$200 annually  |

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| 605          | Pushcarts<br><b>NOT self contained</b>   | Hand wash facility or hand wash setup (water container with flip spigot and catch basin) | Hot Dogs and similar menu items, condiments ( <b>NO chili or meat sauce</b> ), individual non potentially hazardous food and drinks<br>Commercially packaged sandwiches | Must return to commissary daily | Prior to opening and again as necessary                              | No          | No                           | Operate under verified commissary or food service establishment permit (must have letter from commissary that facilities are available for proper food storage, cleaning and waste removal and will be available to pushcart on a daily basis) | No fee - operates under food service permit |
| 603          | Pushcarts<br><b>self contained</b><br>(potable water supply, waste water tank, hot and cold running water) | Hand washing sink, three compartment sink<br>Overhead protection                         | Hot dogs and hot dog type items, ( <b>NO chili or meat sauce</b> )<br>nacho cheese sauce, commercially packaged snacks, drinks, and sandwiches                          | NA                              | Prior to opening and again as necessary.<br>Can travel County/County | Yes         | No                           | Must have proper storage for foods and single service (covered under the permit) or purchase supplies daily. Must have location designated for cleaning unit   | Permit fee \$125                            |

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| 605          | Food Service Establishment (permanent ) Any preparation or service of food for a customer | 3 compartment sink with drain boards , utility sink, hand wash sink, approved plumbing, grease trap, and waste water disposal dishwasher optional | Limited only by equipment and/ or facility | None             | Twice annually after opening | Yes         | Yes                          | Profile sheet, annual permit (expires 12/31 after permit issued) | <b>Inspection fee = \$125</b><br><b>Seat fee:</b><br>0-25= \$75<br>26-50= \$125<br>51-100= \$155<br>101-200= \$185<br>>200= \$215<br><br><b>Drive through-</b><br>\$155<br><br><b>Catering-</b><br>\$135<br>(apply all applicable fees) |

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| 606          | Vending Machines   | Delivery vehicles and machines with adequate refrigeration to transport, store, and sell TCS/PHF food                        | Commercially prepared, pre-packaged foods (packaged and labeled for individual sale)- whole fruit | No Limit         | Once every three years   | No          |                              | Profile sheet and annual permit for commissary (individual machines locations are charge a permit fee) | Permit fee \$125 plus number of machines-<br>1-25 = \$60<br>26-50 = \$90<br>50-100 = \$125<br>101-150=\$155<br>151+ = \$250             |
| 607          | Food Service combined with a retail store  | 3 compartment sink with drain boards or dishwasher, utility sink, hand wash sink, approved plumbing and waste water disposal | Limited only by equipment and/ or facility  | No Limit         | Twice annually after opening   | Yes         | Yes                          | Profile sheet annual permit (expires 12/31 after permit issued)  | Based on square footage<br>0-1,000= \$90<br>1001-10,000= \$155<br>10,001-20,000=\$215<br>20,001-30,000 = \$250<br>30,000 or more= \$375 |
| 608          | Bed and Breakfast-<br><br>Guest Rooms <b>NOT</b> to exceed nine (9). Guest <b>NOT</b> to exceed eighteen (18). | None   | Breakfast and other meals are served  | No Limit         | No Inspection- Guest shall be informed by placards at the registration that food is prepared in a kitchen that is <b>NOT</b> regulated or inspected by the Regulatory Authority. | No          | No                           | None   | No Fee  |

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| 608          | Bed and Breakfast<br><br>Guest Rooms exceed nine (9) and above.<br>Guest exceed eighteen (18) and above. | 3compartment sink , utility sink, hand wash sink, approved plumbing, grease trap, and waste water disposal dishwasher optional | Limited only by equipment and/ or facility   | No Limit         | Twice annually after opening | Yes         | Yes                          | Profile sheet, annual permit                                    | <b>Inspection fee = \$125</b><br><b>Seat fee:</b><br>0-25= \$75<br>26-50= \$125<br>51-100= \$155<br>101-200= \$185<br>>200= \$215 |
| 610          | Pre-packaged Retail Store  | Hand wash  | None (a microwave may be provided for consumers to heat their own food), all food is prepackaged and sold to the consumer in the same packaging it was received    | No Limits        | Once annually                | Yes         | Yes                          | Profile sheet annual permit (expires 12/31 after permit issued) | Based on square footage<br>0-1000 =\$90<br>1001-10,000 =\$155<br>10,001-20,000 =\$215<br>20,001-30,000 =\$250<br>>30,001 =\$375   |
| 610          | Prepackaged Retail Store<br><b>Processor</b>   | Existing- two compartment sink<br>New - 3 compartment sink w/ DBs, hand wash sink, utility sink                                | Slicing deli meats and cheeses for sandwiches, grinding ground beef, meat cutting, (all other food is prepackaged)<br>NO heating or preparing of food for consumer | No Limits        | Twice annually after opening | Yes         | Yes                          | Profile sheet annual permit (expires 12/31 after permit issued) | Based on square footage<br>0-1000 =\$90<br>1001-10,000 =\$155<br>10,001-20,000 =\$215<br>20,001-30,000 =\$250<br>>30,001 =\$375   |

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| 610          | Mobile Retail                             | Vehicle must be properly equipped to transport food items in a manner described by Code   | ONLY commercially prepared, pre-packaged foods (packaged and labeled for individual sale- ice cream novelties, commercial sandwiches) May provide a microwave unit to customers to heat their own food. | NA               | Once annually and as necessary, Can travel County by County | NA          | No                           | Independent operator-permitted with a retail permit (profile sheet & annual permit)<br><br>If owned by a retail market or food manufacturer no additional permit but must carry copy of establishment's permit | \$60 Inspection fee  |
| 615          | Food Processing, Manufacturing or storage | Hand wash sink, adequate method of cleaning and sanitizing equipment and facility (3-C, service sink, restrooms, CIP equipment) | Limited to equipment and facility   | No Limits        | Once annually   | Yes         | Yes                          | Profile sheet and annual permit  | Square Ft.<br>0-1000= \$120<br>1001-5000=\$160<br>5001-20,000<br>=\$200<br>20,001-40,000<br>=\$300<br>40,001-<br>80,000=\$400<br>80,001-150,000<br>=\$500<br>150,001> =\$600 |

**\*Restroom requirements for establishments are determined by the Kentucky Plumbing Code**