

Micro-Food Business City Inspections

	Health	Fire Marshal	Building	Zoning	GNHWPCA
Q1: Inspections*	Unclear - See full answer on following sheet	Annually	Building dept. has nothing to do with this type business and we	N/A	Three Times Annually
Q2: Time of Operation	N/A	N/A	do not licenses them as they are not vendors.	Would apply same as restaurant; otherwise, concerned regarding noise complaints.	N/A
Q3: Inspection Fees	\$0	\$100/\$150 (liquor)			\$0
Q4: Ms. Ibrahim's Cost	\$0	Same as above			\$0

Question 1: What is the timeline for your inspections? How frequent do you inspect restaurants, bakeries, or places consisting of a commercial kitchen? In other words, what criteria do you use to determine if a restaurant's inspection is up-to-date?

Question 2: Time of Operation – Please provide information why this is important to your inspection. For example, if a person/company was subleasing space in a commercial kitchen to bake cookies, would it matter what time they baked them? Are restaurants/bakeries/micro-food businesses (if established) operation time limited? If yes, when are licensees notified that their business as a time of operation limitation? If yes, what governs/dictates this?

Question 3: How much do the inspections cost the licensees?

Question 4: How much did Mubarakah Ibrahim pay for her first inspection? Her second inspection?

* **Please note:** Inspection fee is a separate costs from the license fee, which currently is based on the square footage of the restaurant the microbusiness is leasing.

Inspections for Restaurants

Question 1: What is the timeline for your inspections? How frequent do you inspect restaurants, bakeries, or places consisting of a commercial kitchen? In other words, what criteria do you use to determine if a restaurant's inspection is up-to-date?

Health

The Bureau of Environmental Health attempts to follow State of Connecticut Department of Public Health Regulations for the timeline of inspections.

Fire

We conduct Inspections at Restaurants with or without Liquor Licenses yearly either to give them a hood Inspection certificate or a certificate in order for them to secure a Liquor License.
Restaurants without selling Liquor is through a City ordinance. The fees are Restaurants with Liquor are \$150, Restaurants w/o are \$100. We follow all NFPA codes that cover inspections and testing. The hood will have to be cleaned depending on its use. A Church that uses the Kitchen once a month or so will have to clean it twice a year. If it is used more often it would have to be 4 times a year.

Building

Building dept. has nothing to do with this type business and we do not license them as they are not vendors.

Zoning N/A

GNHWPCA

Three times a year. Try to control fats, oils, and greases (FOG) from enter our sewerage system. Micro food business owners need to meet with GNHWPCA inspector to determine how much FOGs will be entering the sewerage system. If they will have minimal FOGs entering the sewage system due to the product they are cooking, they are required to sign a deminis waiver and notify GNHWPCA of any changes, if product or production of product changes.

Question 2:

Time of Operation – Please provide information why this is important to your inspection. For example, if a person/company was subleasing space in a commercial kitchen to bake cookies, would it matter what time they baked them? Are restaurants/bakeries/micro-food businesses (if established) operation time limited? If yes, when are licensees notified that their business as a time of operation limitation? If yes, what governs/dictates this?

Health

The Bureau does not dictate times of operation of a food-service establishment.

Fire

No Issues here

Building

Building dept. has nothing to do with this type business and we do not license them as they are not vendors.

Zoning

The only question that I can answer and that pertain to zoning is in regard to hours of operation. If a restaurant is approved by the BZA there is generally a condition of approval where the establishment can't operate beyond 11:30pm daily. If we do not limit these micro-food businesses to the same hours of operation that the establishment has, then they would be able to use the kitchen space during all hours of the night and I anticipate noise complaints among other issues because of this. Without including this in the ordinance, and if there is a problem in the future, then there is no writing in the proposal that would allow for any actual enforcement.

GNHWPCA N/A

Question 3: How much do the inspections cost the licensees?

Health Currently, the license fee varies per the City ordinance on the size of the restaurant. Ms. Ibrahim paid \$150 for her first food-service license and \$275 for her second food-service license in a different larger host facility. However, the Bureau does not charge for the inspection of such a food-service establishment.

Fire The fees are Restaurants with Liquor are \$150, Restaurants w/o are \$100.

Building Building dept. has nothing to do with this type business and we do not license them as they are not vendors.

Zoning N/A

GNHWPCA No Charge

Question 4: How much did Mubarakah Ibrahim pay for her first inspection? Her second inspection?

Health Ms. Ibrahim paid \$150 for her first food-service license and \$275 for her second food-service license in a different larger host facility.

Fire Not sure who this is, but the fees would be the same as above.

Building Building dept. has nothing to do with this type business and we do not license them as they are not vendors.

Zoning N/A

GNHWPCA No Charge