

COST REIMBURSEMENT CHARGES 1/01/2026

FOOD ESTABLISHMENTS

Category	Type of operation ⁶	Annual Permit fee	Plan Review ³
2	TCS food ⁵ -prepackaged ¹	\$160	\$160
3	Food preparation ² a. Low	\$225	\$260
4	b. Medium	\$300	\$325
5	c. High	\$375	\$400
6	Multiple departments	\$225 +\$55/Dept.	\$260 + \$55/Dept. (\$425 cap)
15	Farm Based	\$0	\$0

MOBILE FACILITIES

Category	Type of operation ⁶	Annual Permit fee without Commissary	Plan Review ³ (mobile without commissary)	Annual Permit fee with Commissary	Plan Review ³ (mobile with a commissary)
16	TCS food ⁵ -prepackaged ¹	\$110	\$100	\$185	\$160
17	Food preparation ² a. Low	\$175	\$175	\$250	\$250
18	b. Medium	\$250	\$250	\$325	\$375
19	c. High	\$325 ⁷	\$325 ⁸	\$400	\$400

****All Category 1-10 establishments requiring more than one re-inspection will be charged \$110**

CHILDCARE/LATCHKEY FACILITIES

Category	Type of operation	Permit fee	Plan Review ³	2 nd Re-inspection fee
7	Childcare Home	\$55	No fee	\$55
8	1-10 children	\$80	\$110	\$80
9	11 + children	\$105	\$160	\$110
10	Commercially prepackaged ¹ foods (i.e., Latchkey)	\$30	\$30	\$30

SEASONAL FACILITIES⁴

Category	Type of operations	Permit fee	Plan Review ³	2 nd Re-inspection fee
11	Low	\$55	\$50	\$55
12	Medium-High	\$105	\$100	\$110

TEMPORARY FOOD STANDS

Category	Type of operations	For Profit Fairs/Fest.	For Profit LIMITED-USE	Not For Profit ⁶	Food Training
14	Water/soda with ice scooping; Sampling of any food type; TCS foods ⁵ served either prepackaged or prepared onsite	\$55 \$80 less than 5 days prior to event \$105 at event Farm Based - \$60 per season for one farmers market + \$10 for each additional market	\$55 1-3 days \$100 4-8 days + \$25 less than 5 days prior to event + \$50 at event	No fee	Basic Sanitation

Prepackaged means any commercially packaged food received and distributed by a food establishment unopened.

Food preparation includes but is not limited to the following: sampling any food item, scooping ice, cutting foods including fruits and

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vegetables, and cooking. Sampling food means giving open portions of any food type to the public.

³Plan Review fee for new construction of food establishments; existing food establishments will be charged a \$50 pre-opening inspection to determine if a plan review is required. If a plan review is required after pre-opening inspection, the plan review fee will be reduced by \$50. All initial plan review fees for Category 2, 3, and 4 establishments will be \$300. Once the facility is approved for opening and the proper category is determined, any amount paid over the plan review fee listed in the chart will be applied to the yearly permit fee.

⁴Seasonal Facility and Not For Profit Seasonal Facility is defined on attached document

⁵TCS foods = Time Temperature Control for Safety foods as defined in [2013 Missouri] Jefferson County Food Code

⁶Not For Profit may be required to provide documentation from IRS as proof of such status. This status includes governmental agencies and non-tax paying entities. Non-profit organizations, governmental agencies and non-tax paying entities may qualify for a 50% reduction in permit fees for Categories 1-4 & 7-10. Such entities that have multiple permits may choose Category 5 with no reduction or pay for each permit type with a 50% reduction.

⁷This annual permit fee only pertains to mobile facilities that are High priority due to lack of food safety training/bare hand contact

⁸This plan review fee only pertains to mobile facilities that have a commissary in another county (required to provide copy of commissary inspection from local jurisdiction).

If a facility is placed on an accelerated program the cost is \$350.00.

If a facility fails the accelerated program then the recourse is double fee permit.

SEASONAL FOOD ESTABLISHMENTS

Seasonal food establishment is a non-profit organization, governmental agency, or other nontax paying entity food service operation that has a permanent building meeting the minimum requirements of the Jefferson County Food Ordinance regarding equipment, building materials and food safety. This building cannot be removed from the site of operation without demolition and operates for a limited period of time spanning six months or less during an athletic season. During the six months of the permit period, different events can use the facility as long as the food school training requirements are met. Once the permit expires, a new permit must be obtained from the Health Department for another six months. Each building used by the same organization as a seasonal food establishment must obtain a separate permit.

Seasonal facilities shall meet all the requirements of the Jefferson County Food Ordinance and the Food Code. During each season of operation, a Person In Charge shall be in the facility during all hours of operation. The facility may choose one of the following methods for meeting the requirements of food school certifications:

1. Person In Charge has an ANSI accredited Food Managers certificate. A copy of this certification must be available in the permitted area. Other workers in the permitted area will not be required to have food school training.
2. In lieu of the ANSI accredited Food Managers Certificate, all workers must possess at the minimum the Basic Sanitation certificate. Copies of this certification for this certification must be available in the permitted area. A Person In Charge must still be designated during times of operation. Or,
3. Facilities storing and/or preparing only non-potentially hazardous foods must maintain a minimum of a Person In Charge who has a Basic Sanitation certificate approved by the Jefferson County Health Department. A copy of this certification must be available in the permitted area.

The Person In Charge must ensure that the seasonal food establishment is adequately placarded regarding food service safety and proper protocols for safe food service operation. The placards for facilities storing and/or preparing only non-potentially hazardous foods shall include items 1-4. The placards for facilities storing and/or preparing potentially hazardous foods shall include items 1-7.

1. No Bare Hand Contact with Ready to Eat Food
2. Instructions on Proper Glove Use
3. Proper Hand-Washing Procedure Signage
4. Signage Indicating Opening and Closing Procedures
5. Proper Cooling Procedures for Products being Served
6. Proper Hot Holding Procedures for Products being Served
7. Proper Preparation Protocol for Products being Served

If a consistent lack of safe food handling practices is noted by the Jefferson County Health Department, workers may be required to maintain more than the minimum food school certification.

Please note: It may be more economical for a seasonal food establishment to obtain a yearly permit or a temporary food permit instead of separate seasonal permits. The yearly permit would cover all events sponsored by the owner of the facility. Yearly permits require food school training of all workers.

Temporary permits are valid for 8 days in a month or 14 consecutive days, but are less stringent regarding building structure requirements and food school certification.