



Temporary Food Establishment Permit Application

Event Information

Event Name: _____

Event Coordinator: _____

Set-up Date and Time: _____

Event Dates: ___/___/___ Time: _____ Ending: ___/___/___ Time: _____

Vendor Information

Organizational/business Name: _____

Contact Person: _____ Phone: _____ Cell: _____

Address: _____

City: _____ State: _____ Zip: _____

Menu: _____

Food Sources (i.e. Supermarket or Food Distributor): _____

*Note: If non-profit, tax exempt or political fund-raising group, then attach documentation for exemption consideration.

*MENU ITEMS ARE SUBJECT TO APPROVAL AND MAY BE RESTRICTED

Applicants Signature: _____ Date: _____

Specialist's Signature: _____ Date: _____

FOR ENVIRONMENTAL HEALTH SECTION USE

_____ Permit is Required

_____ Permit is not Required - Exempt under GS 13A-250(7) or food items not regulated under 15A NCAC 18A.2600

- ! Note: Temporary Food Establishment Permit Fee needs to be submitted with Application. (\$75.00 per permit)
- ! Note: Application must be submitted at a minimum two weeks prior to event. (\$75.00 per permit)



TEMPORARY FOODSTAND EVALUATION CHECKLIST

- _____ Hair Restraints (Baseball hat, hairnet, or visor)
- _____ Food covered and protected (barrier to shield food from the public)
- _____ Refrigeration: 41° F or less with accurate air thermometer.
- _____ Utensils and equipment protected (clean and covered)
- _____ Utensils sink with drain boards or counter space large enough to accommodate largest (i.e. pots, skewers, racks, spoons, etc.)
- _____ Clean location and equipment
- _____ *Metal stem-type thermometer accurate to $\pm 2^{\circ}$ F (0-220° F)
- _____ *Properly mixed sanitizer (50 to 100 ppm chlorine) in a labeled spray bottle for the use of all clean food-contact surfaces
- _____ *Sanitizer test strips
- _____ Approved employee hand-washing facilities/hand soap/paper towels
- _____ Ability to heat water
- _____ Approved food grade hose for potable water connections
- _____ Potable running water under pressure
- _____ Effective measures taken for fly control (i.e. fans, screens)
- _____ Tight fitting lids on garbage cans, approved garbage disposal methods
- _____ Sewer connection leading to proper location (not a storm drain) or proper holding tank and contract with a licensed septage hauler
- _____ Ice scoops and separate container for ice used with drinks
- _____ Food stored off the floor (potatoes, onions, etc. must be stored on a pallet or by other approved means

Note: The vendor has the responsibility of verifying with the organizer or sponsors the availability of was and electrical hookups as well as wastewater disposal at each site for food vendors. A food grade hose is required for all drinking water connections. **No disposing of grease and wastewater in the storm drains.** Grease receptacles maybe provided at central sites.

All foods much be obtained from approved sources. Any foods requiring preparation prior to the even will not be allowed. **DO NOT PREP FOOD BEFORE RECEIVING A PERMIT;** any food pre-prepped will be discarded. Foods such as cream filled pastries and pies or salads such as ham, potato, chicken and crab cannot be served in a temporary food establishment.

Representatives of the Edgecombe County Health Department will be available for any event if given enough notice. Any questions can be directed to the Edgecombe County Health Department at (252) 641-7573.

