

Temporary Food Establishment
VENDOR APPLICATION
(Please print legibly)

Vendor Name: _____

Address: _____

Phone: _____ **Fax:** _____

Name and Date of Event: _____

Event Location: _____

Are you:

- **A permitted mobile food unit? Yes / No**
County _____ **Permit #** _____

- **If your organization is a non-profit or tax exempt, proof of tax exemption must be provided to Environmental Health.**

Menu items:

**I have read and understand the requirements for permitting and operation of a temporary food establishment as outlined in the temporary food establishment guidelines and check list and as detailed in the requirements for temporary food establishments provided to me.
I understand that a permit cannot be issued unless all of the requirements are met.**

Vendor signature _____

Date _____

Granville Vance District Health Department

Temporary Food Establishment Guidelines and Check list

IMPORTANT: A permit cannot be issued unless all of the requirements are met as outlined below and as detailed in the requirements for temporary food establishments.

1. All foods must be obtained from approved sources. Any foods requiring preparation prior to the event must be prepared in a kitchen that has been approved by the Granville Vance District Health Department Division of Environmental Health. **DO NOT PREPARE ANY FOOD ON-SITE BEFORE RECEIVING A PERMIT;** all unapproved food shall be discarded. Foods such as cream filled pastries and pies; salads such as potato, chicken, ham and crab cannot be served in a temporary food establishment. Hamburger shall be prepared in an approved facility in patties separated by clean paper, or other wrapping material and ready to cook. Poultry shall be prepared for cooking in an approved market or plant (cutting or preparing of any raw meat product in the stand is prohibited).

2. The temporary food establishment must be thoroughly cleaned and sanitized prior to visit by a representative of the Health Department. The following checklist must be completed in order to receive a permit.

- ___ Sanitizer made with regular bleach (no scented bleach) mixed with water to make a 50-ppm solution or other approved sanitizer.
- ___ Sanitizer test strips provided for the sanitizer in use.
- ___ Provide food thermometers ranging from 0°F-220°F for monitoring food temperatures.
- ___ Protection against flies and other insects shall be provided. (Effective fans or screening)
- ___ Utensil sink and counter space/drain boards for the air-drying of utensils provided.

- ___ Hand washing facility set up with antibacterial soap and paper towels.

- ___ Hair restraints used (baseball hat or a hairnet).
- ___ Ice scoops and bin provided for consumption ice
(a separate ice supply from ice used for chilling food).
- ___ Food stored off the floor
(Potatoes, onions, etc. must be stored on a pallet or other approved means).
- ___ All food handling and cooking must be done in a protected area.
(TFE shall have overhead coverage.)
- ___ Open food displays protected from contamination by sneeze guards, or other barriers.
- ___ Beverages are limited to canned, bottled, or dispensed from approved devices.
- ___ Approved potable water supply (Bottled or approved municipal water supply or an approved well) and food grade hose.
- ___ Garbage shall be collected and stored in waterproof containers with tight-fitting lids.
- ___ Wastewater disposed of properly. Wastewater shall not be disposed of on the ground or in storm drains.
Catch buckets must be disposed of in a can wash area, toilet, portable toilets, or holding tank.

*****NOTICE: THERE IS A \$75.00 PERMIT FEE TO BE PAID ONE WEEK PRIOR TO EVENT *****

15A NCAC 18A .2635 REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

The following requirements shall be satisfied in order for temporary food establishments to qualify for a permit under Rule .2602 of this Section:

- (1) Temporary food establishments shall be located in clean surroundings and kept in a clean and sanitary condition. They shall be so constructed and arranged that food, utensils, and equipment will not be exposed to insects, dust, and other contamination. Protection against flies and other insects shall be provided by screening or by effective use of fans.
- (2) Where food or griddles are exposed to the public or to dust or insects, they shall be protected by glass, or otherwise, on the front, top, and ends, and exposed only as much as may be necessary to permit handling and serving of the food.
- (3) All griddles, warmers, spatulas, refrigerators, and other utensils and equipment shall be cleaned routinely and maintained in a sanitary manner.
- (4) Running water under pressure shall be provided. The water supply shall be approved and of a safe, sanitary quality. Provisions shall be made for heating water for the washing of utensils and equipment. At least a single vat sink, large enough in which to wash cooking utensils, pots, and pans, must be provided. At least one drain board or counter top space must be provided.
- (5) Facilities shall be provided for employees' hand washing. These may consist of a pan, soap, and single-use towels.
- (6) Convenient and approved toilet facilities shall be provided for use by employees. Public toilet facilities provided on the grounds are acceptable if reasonably convenient, adequate, and kept clean. Sewage shall be disposed of in an approved manner.
- (7) Potentially hazardous foods shall be refrigerated in accordance with Rule .2609 of this Section. All food shall be stored, handled, and displayed in accordance with Rule .2610(a) through (d) of this Section. Food service equipment shall be stored in accordance with Rule .2620 of this Section.

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- (8) Garbage and refuse shall be collected and stored in standard water-tight garbage cans provided with tightfitting lids or other approved containers or methods. Garbage and refuse shall be removed at least daily and disposed of in a sanitary manner. Waste water shall be so disposed of as not to create a nuisance. Each operator shall keep his immediate premises clean.
- (9) All food served shall be clean, wholesome, and free from adulteration. Potentially hazardous foods such as cream-filled pastries and pies, and salads such as potato, chicken, ham, crab, etc., shall not be served in a temporary food establishment. Hamburgers shall be obtained from an approved market or plant in patties separated by clean paper, or other wrapping material, and ready to cook. Wrapped sandwiches shall be obtained from an approved source. Poultry shall be prepared for cooking in an approved market or plant. Drinks served shall be limited to packaged, canned, or bottled drinks, packaged milk, coffee, or carbonated beverages from approved dispensing devices.
- (10) Food prepared by local groups shall be prepared in an approved kitchen, and such groups shall maintain a record of the type and origin of such foods. These foods shall be prepared, transported, and stored in a sanitary manner protected from contamination and spoilage.
- (11) No person who has a communicable or infectious disease that can be transmitted by foods, or who is a carrier of organisms that cause such a disease, or who has a boil, infected wound, or an acute respiratory infection with cough and nasal discharge, shall work in a temporary food establishment in any capacity in which there is a likelihood of such person contaminating food or food-contact surfaces, with disease-causing organisms or transmitting the illness to other persons.

Additional information on the requirements for temporary food establishment permits can be obtained from the Granville Vance District Health Department Environmental Health Division. PHONE 919-693-2688 OR 252-492-5263.