TEMPORARY FOOD SERVICE PERMIT APPLICATION

Available on-line at www.maconnc.org/environmental/food.html

*A $75 Fee must be submitted with each application*

Application must be submitted no less than 15 days prior to the event.

Event Information

Event Name______________________________________________________

Event Coordinator____________________ Location_____________________

Set-Up Date and Time____________________ Hours of Operation_____________________

Water Source________________________ Wastewater Source________________________

Event Dates __/__/__ Time __________ Ending __/__/__ Time __________

Vendor Information

Organization/business Name__________________________________________

Contact Name________________________ (Phone) (____)____-____ (Cell) (____)____-____ (Fax) (____)____-____

Address___________________________________________________________

City________________________ State______________ Zip_____________________

Menu: ____________________________________________________________________________

_______________________________________________________________________________

Food Sources (i.e.: Supermarket)

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

*MENU ITEMS ARE SUBJECT TO APPROVAL AND MAY BE RESTRICTED*

Applicant’s Signature________________________________________ Date:__________________

FOR ENVIRONMENTAL HEALTH SECTION USE

_______ Permit is Required

_______ Permit is not Required—exempt under GS 130A-250(7) or food items not regulated under 15A NCAC 18A .2600

OFFICE USE ONLY  Amount Paid $__________  Cash ( )  Charge ( )  Check # __________

Received by: ___________________________  Date: ___________________________
Temporary Foodstand Evaluation Checklist

_______ Public excluded from serving area through use of barriers
_______ Prepared food must be served the day of the event or disposed of
_______ All food stored above the ground and protected
_______ Gloves or tongs used to handle food
_______ Needle thermometer available
_______ All food held in the original package; keep invoices
_______ Raw meat purchased in ready to eat form
_______ Meat not stored in direct contact with ice
_______ Food prep sink required if washing/preparing fresh produce
_______ Hands must be washed; (110º) water, towels, soap, trash can; minimum 2 gallons
_______ Established sick policy that meets FDA guidelines
_______ Hair restraints, clean clothes
_______ No tobacco use or eating while preparing food
_______ Three basin sink to wash, rinse, sanitize; space to air dry; wash water 110º minimum
_______ Equipment maintained in clean condition
_______ Food contact surfaces must be easy to clean
_______ Sanitizing solution; 50ppm chlorine or 200 ppm quaternary ammonia; test strips provided to check sanitizer
_______ Hoses labeled either “potable water only” or “for wastewater only”
_______ Free flowing faucet on hand wash device
_______ Water tight garbage can with lid

*The above conditions must be met to obtain a food-handling permit*

Disclaimer: If items are not addressed prior to the day of the event a permit to operate may be denied and the applicant will not be allowed to serve food.

Be prepared to discuss the following during permitting:

Will other food prep locations on or off the fairgrounds be used (i.e. restaurants, caterers, trailers) is there adequate refrigeration? How and where will food be thawed? How will food be cooked? What is your method for holding food hot and/or cold? Are toilet facilities adequate for the number of visitors expected? Sick employee policy.