

# TEMPORARY FOOD SERVICE PERMIT APPLICATION

Available on-line at [www.maconnc.org/environmental/food.html](http://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.



Macon County  
Public Health

## 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 \_\_\_\_\_ email 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; (110°) 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 110° 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.