

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 2 weeks prior to the event.



Macon County
Public Health

Event Information

Event Name _____

Event Coordinator _____ Location _____

Set-Up Date and Time _____

Hours of Operation _____

Event Dates ____/____/____ Time _____ Ending ____/____/____ Time _____

Vendor Information

Organization/business Name _____

Contact Name _____ (Phone) () _____ - _____ (Cell) () _____ - _____

Address _____ (Fax) () _____ - _____ (Pager) () _____ - _____

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: _____

Specialist'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



Macon County
Public Health

- _____ food covered and protected (barrier to shield food from the public)
- _____ refrigeration: 45°F or less with accurate air thermometer
- _____ utensils and equipment protected (clean and covered)
- _____ utensil sink with drain boards or counter space large enough to accommodate largest utensil
- _____ clean location and equipment
- _____ *metal stem-type food thermometer accurate to +2°F (0-220°F)
- _____ *properly mixed sanitizer (50 to 100 ppm chlorine) in a labeled spray bottle for use on 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 method
- _____ sewer connection leading to proper location (not a storm drain) or proper holding tank and contract with a licensed septage hauler

These conditions must be met to obtain a food-handling permit

***Recommended Items**

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.