



# Davidson County Health Department



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## Temporary Food Establishment Application

Temporary Food Establishment: A food establishment that operates for a period of time not exceed 21 consecutive days in one location that is affiliated with and endorsed by a transitory fair, carnival, festival, or other public exhibition. Domestic yard sales and businesses such as auctions, flea markets, or farmers markets are not eligible for a Temporary Food Establishment Permit.

A \$75.00 Temporary Food Establishment Permit fee is required by the Davidson County Health Department. This fee must be paid in advance of the event. Fees **will not** be collected on site the day of the event.

Temporary Food Establishments shall make application(s) to the Davidson County Health Department at least 15 calendar days prior to the day of the event. This application is required for each regulated food vendor.

No Food Preparation Shall Occur Prior To A Permit Being Issued By The Davidson County Health Department. Food(s) Prepared Prior To Receiving A Permit Will Be Discarded.

### **Temporary Food Establishment Food Vendor Information:**

Name: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Phone Number: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

### **Current Event Information:**

Event Name: \_\_\_\_\_

Event Location: \_\_\_\_\_

Event Dates: \_\_\_\_\_

Name of the Event Organizer: \_\_\_\_\_

Event Organizer Mailing Address: \_\_\_\_\_

\_\_\_\_\_

Event Organizers Phone Number: \_\_\_\_\_

Event Organizers E-Mail Address: \_\_\_\_\_

**\*\*When will the Food Vendor be set up and ready for a permit visit by Health Department Staff?**

Date: \_\_\_\_\_ Time: \_\_\_\_\_

**Name and location of the last event you attended and operated as a Food Vendor**

Event Name: \_\_\_\_\_

Location of the Event: \_\_\_\_\_

Contact Name of Event Organizer: \_\_\_\_\_

Phone Number: \_\_\_\_\_

E-Mail Address: \_\_\_\_\_

**Food Sources:**

- 1) All sources of food shall comply with Chapter 3 of the NC Food Code.
- 2) Raw meat, poultry, and fish shall be purchased in ready to cook portions.
- 3) Cutting and skewering shall be allowed where an evaluation by the Health Department determines there is sufficient preparation areas & food equipment are provided.
- 4) Salads containing ingredients that are cooked and cooled shall not be prepared in the temporary food establishment, but may be served.
- 5) Food shall be secured in a manner to prevent tampering and contamination at all times.
- 6) Ready to eat foods shall not be stored in direct contact with ice; non mechanical coolers must be provided with a drainage port.
- 7) All food shall be stored above the ground or floor surface.
- 8) Potentially hazardous food that has been heated at the temporary food establishment shall not be sold or held for use on subsequent days. (Cooling of cooked or hot held food is not allowed).
- 9) The health department shall further limit the food to be prepared or served, based on methods of preparation and the adequacy of facilities, equipment, utensils, and available utilities.
- 10) Food prepared at a previous event or food removed from the original packaging shall not be served at a subsequent event in a temporary establishment.



**Food Equipment List:**

Proposed water supply: \_\_\_\_\_

How will waste water and cooking oils be disposed of: \_\_\_\_\_

\_\_\_\_\_

Cold food holding/storage equipment will consist of refrigerators, freezers, coolers with ice?

\_\_\_\_\_

How will food be cooked and held hot? \_\_\_\_\_

\_\_\_\_\_

List cooking equipment: \_\_\_\_\_

List equipment & set up for utensil washing: \_\_\_\_\_

Whole vegetables and fruits are required to be washed before being cut, sliced, cooked, or served. Will raw fruits & vegetables be washed? \_\_\_\_\_ yes; or \_\_\_\_\_ no. If yes, a food preparation sink will be required.

Overhead protection of equipment, food preparation areas, utensil washing areas and service areas are required.

Food shields will be required to separate the public from exposed food, cooking equipment, and work surface in order to prevent contamination to the food or equipment by the public. Distance, tables, or other barriers will not be accepted.

What will you use for insect control (fans or screening of the TFE): \_\_\_\_\_

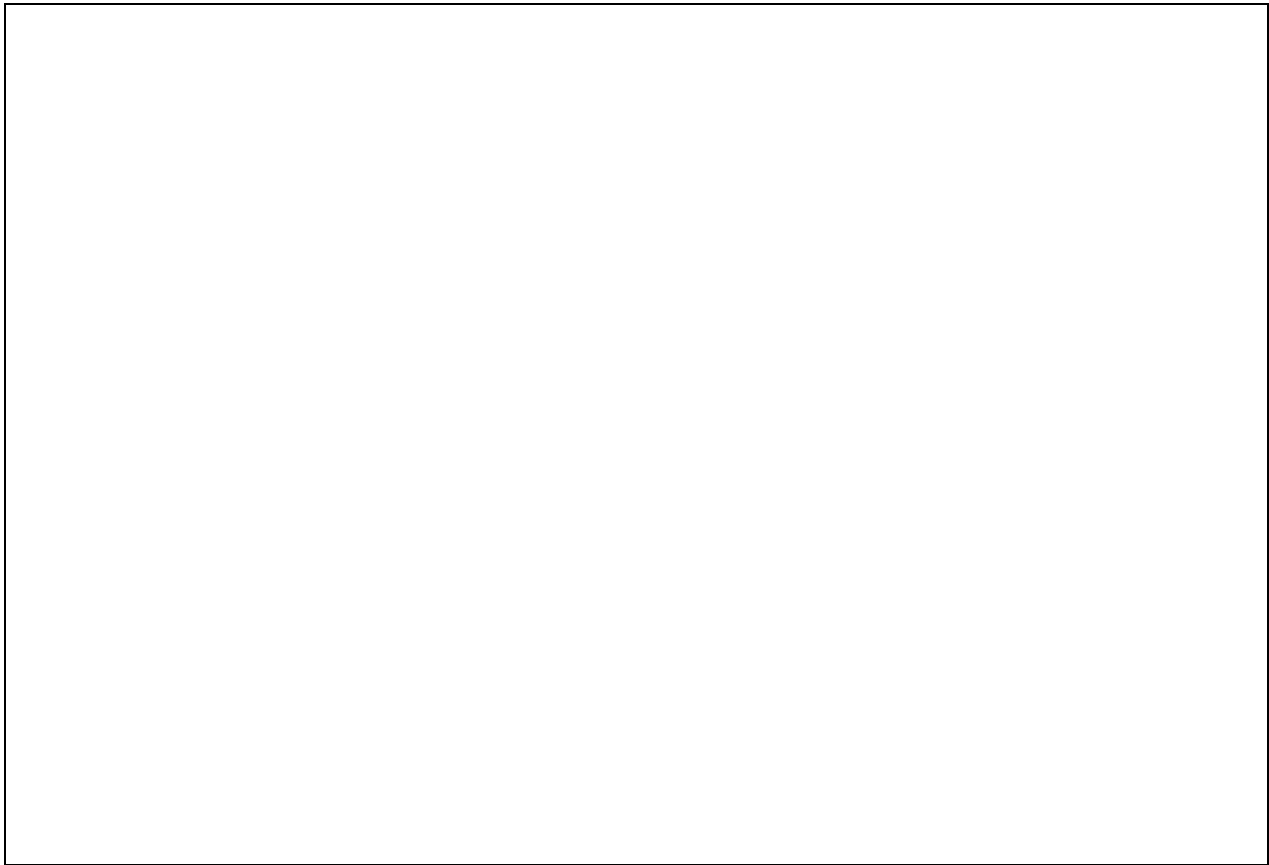
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A handwashing sink is required. This sink shall be separate from the food preparation sink and utensil washing sink. The handwashing sink shall consist of at least a 2-gallon container with an unassisted free flowing faucet (no push button spigots on coolers) with warm water, soap, single use disposable paper towels, and a waste receptacle.

Sanitizer, testing strips, food service gloves, a reduced tip metal stem thermometer with a range of at least 0 to 220 F, and hair restraints are required.

## Layout of the Temporary Food Establishment

Please give draw how the Temporary Food establishment will be set up and list or show all equipment.



Front or customer service side

The Temporary Food Establishment Rules can be found in North Carolina's Rules Governing the Sanitation of Food Service Establishments .2600 at the following website: <http://ehs.ncpublichealth.com/rules.htm>. Please call the Davidson County Health Department, Division of Environmental Health at 336-242-2310 if you have any questions or e-mail [greg.hennessee@davidsoncountync.gov](mailto:greg.hennessee@davidsoncountync.gov).