

To all organizers, coordinators and food vendors at special events:

It is in the best interest of the organizer, sponsor, coordinator, and food vendors that you contact the Graham County Department of Public Health, Fire Marshal, etc. prior to any event involving food to determine what will be required.

The following pages list the permitting requirements, information and applications for temporary food establishments. Read these requirements carefully. Applications (for organizers and vendors) must be submitted at least 15 calendar days prior to event. Each question must be answered or the application will be considered incomplete. It is the responsibility of the vendor to meet all requirements of the State laws governing temporary food service establishments before a permit can be issued. Each food vendor shall submit \$75.00 by check, cash or credit card. Vendor application and permit fees received after the deadline will not be considered and will be returned to vendor.

Please be aware of any legal problems that could result from selling food. Selling food without a permit at an event where a permit is required will result in a cease order being issued and possible legal action.

A copy of the rules governing temporary food service establishments is provided. If you would like a complete copy of rules governing foodservice establishments please visit the following websites.

http://ehs.ncpublichealth.com for NC rules http://ehsncpublichealth.com/index.htm for NC Food Code

Some food vendors may be exempt from obtaining a permit to operate. The following are situations in which the food vendor would not be subject to a TFE permit from the Health Department.

- 1. Food service operators serving only dip ice cream, popcorn, candy apples, snow cones, cotton candy, funnel cakes, soft pretzels, pre-packaged items such as chips, peanuts, candy bars, pickles, bottled or canned drinks, and some bakery items (cakes, brownies, bread, and fruit pies see comment below referencing the NC Department of Agriculture and Consumer Services and baked goods*).
- 2. Food service operations portioning out non-hazardous beverages only (coffee, tea, lemonade) in single-service containers: and
- 3. Food service operations that are non-profit, or are exempt from federal income taxes or food establishments associated with political committees.
- *Although local health departments do not regulate the sale of baked goods, vendors selling these types of products will need to contact the NC Department of Agriculture and Consumer Services in Raleigh (919-733-7366) for possible permits or licenses that may be required.

Foods that are regulated are those foods considered potentially hazardous which include <u>foods of animal or plant origin that are either raw or cooked.</u> Examples of regulated foods are hamburgers, hotdogs, cooked meat products, and sliced or cut melons. **NOTE: Temporary**



Food Establishments are not permitted to prepare and serve salads such as potato, chicken, ham, crab, etc. and cream-filled pastries and pies.

If you are unsure as to whether a certain food item you wish to sell will require a permit or not, please contact the Graham County Environmental Health Department (828-479-6232).

Thank you in advance for your cooperation and good luck with your event!



| Application | Subn | nission | Date: | |
|-------------|------|---------|-------|--|
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EVENT ORGANIZER APPLICATION

By providing the information below, you will assist in identifying and preventing potential public health problems that might occur during your event. A separate Temporary Food Establishment Permit Application for each vendor must be received at least 15 calendar days prior to event. All applications (coordinator and vendor) and food vendor permit fees must be received at least 15 days prior to event or application will be denied. The event coordinator is responsible for submitting all vendor applications to the health department for review. Be sure to consult with Fire Marshal, etc. before your event. Please mail applications to above address.

| <u>Please Print</u> |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| Organizer Name: |
| Mailing Address: |
| Organizer Phone: (8am-5pm) Other: |
| Additional Organizer Contact: |
| Name of event: |
| Event location: |
| Dates and times of event: |
| Date/Time food vendors set-up: |
| Onsite Coordinator(s) contact information: |
| Number of anticipated food booths: |
| Will the organizer be supplying water to the food booths? Yes No Note: A food grade hose is required for all water connections. If yes, what is the water source? Public Other, explain |
| Liquid waste/grease and garbage disposal method and schedules for pick-up (include business name if service is contracted): |
| Will the organizer be supplying electricity to the food booths? Yes No |
| Number of toilet facilities provided: Type: |



Will handwashing facilities be provided adjacent to the toilets? How many? _______ Please attach a map of the event grounds showing the location for each food booth, toilet facilites, water connections, etc.

| Name of Booth | t ALL FOOD VENDORS that w Owner/Operator | Phone Number(s) |
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| | ertify that the above information | is correct and I fully understand that |
| | | aham County Environmental Health |
| | oval and prevent issuance of peri | |
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| | | nporary food establishment permit w |
| | | omplete it will be returned; if I do |
| | JCDPH at least 15 calendar d | lays prior to event my application |
| will not be considered. | | |
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Temporary Food Establishment Vendor Application

Each food vendor must submit a completed Temporary Food Establishment application to coordinator to be submitted to department at least 15 calendar days prior to event. Permit fee(s) shall be submitted along with application. Each question must be answered or the application will be considered incomplete. Vendor application and permit fees received after the deadline will not be considered and will be returned to vendor.

| Application Submission Date: | |
|---------------------------------------------------------------------------------------------------------------------------------------------------|-----|
| Event Name: | |
| Event Location: | |
| Event Date(s)/Time(s): | |
| Proposed date/time for pre-opening inspection: | |
| Booth Name/Business Name: | |
| Owner/Operator Name: | |
| Owner Operator Address: | |
| Applicants Name: | |
| Applicants Address: | |
| Applicants Phone: (8am-5pm)Other | |
| Type of Setup: Tent Trailer/Self Contained Unit Other | |
| Handwashing: Plumbed Sink Gravity Flow container w/push button/flip nozzle (At least 2 gallon container with unassisted free flowing faucet) | |
| Utensil Washing: Plumbed sink w/drainboard/counter top for air drying Separate tubs wash, rinse, sanitize w/drainboard/counter top for air drying | for |
| Water Source: On-site Municipal Sealed bottled water Brought from a permitted establishment (attach permission letter from owner) Other | |
| Wastewater Disposal: Provided by event Return to permitted establishment (attach permission letter from owner) | |
| Garbage Disposal: Provided by event Other | |



Will all foods/beverages be prepared at the event?
Yes No If no, attach a letter signed by the owner of a permitted establishment listing each menu item that will be prepared by the establishment. Owner must include contact information. Domestic kitchens shall not be used.

Menu items are subject to approval and may be restricted

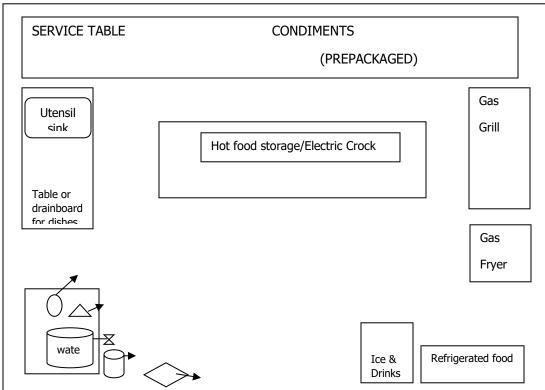
| Food/Beverage | Source/Transport Method | Prep/Cooking Procedures | Hot/Cold Holding | Cooking & Holding Equipment |
|---------------|----------------------------|----------------------------|---------------------|-----------------------------------|
| Ex: | Frozen patties | Transfer from | Hold in crock | Gas grill |
| Hamburgers | from | cooler to grill | pot w/broth | w/steam table |
| | Sam's/cooler | | | |
| | w/ice | | | |
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Any foods requiring preparation prior to the event must be approved and permitted by the Graham County Department of Public Health and event coordinator. (i.e. BBQ, dough for fry bread) Any foods prepared without permission from the department will be discarded. Food booth must be completely set up prior to permitting.

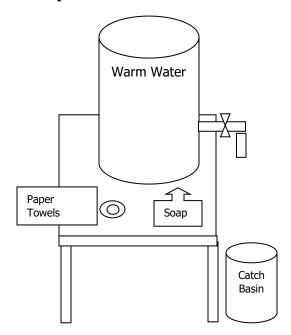


EXAMPLE LAYOUT

10x10 Tent Front Customer Service



Example Hand-wash Station





Equipment Layout Diagram:

| holding, cold holding, hand Application will be returned | | | | mues, etc. |
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| I hereby certify that the abo from the above without price may nullify final approval a understand that incomplete/ | or consultation wi and prevent issuar | th Graham Counce of a tempora | nty Department of ry food establishm | Public Hea |
| Signature Owner/Operator: | | | | |
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