



11. Indicate the distance and time for transporting food or beverage to the food service site.

Distance: \_\_\_\_\_ Time: \_\_\_\_\_

12. How will food temperatures be maintained during transportation? \_\_\_\_\_

13. Describe equipment to be used at the event for:

a.) Cold holding \_\_\_\_\_

b.) Hot holding \_\_\_\_\_

c.) Cooking \_\_\_\_\_

14. Will any food be cooled down or reheated? **Yes** \* **No**  \*If yes, prior approval from Environmental Health required. You will be notified if cooling is approved. Describe which types of food that will be cooled, the method for cooling, and the method for reheating: \_\_\_\_\_

15. Will facility serve any raw or undercooked items (i.e. medium rare burgers, over easy eggs, etc) that require a Consumer Advisory as defined in Chapter 3-603.11 of the NC Food Code? **Yes**  **No**

16. Will facility have any items that require date marking as defined in Chapter 3-501.17 of NC Food Code? **Yes**  **No**

17. How will facility comply with the Employee Health policy requirement as defined in Chapter 2-201 of NC Food Code? (a sample Employee Health Policy form can be emailed to you upon request)

18. How will facility comply with the no bare hand contact of ready to eat foods requirement?

Gloves  Utensils with Handles  Deli Sheets  Other: \_\_\_\_\_

19. Handwashing Station:  Plumbed sink  Gravity flow  Other: \_\_\_\_\_

20. What is the source of ice that will be used? \_\_\_\_\_

21. Water source: On-site municipal supply  On-site well   
Other : \_\_\_\_\_

22. Will produce be washed? **Yes** \* **No**  \*If yes, a food prep sink shall be provided.

23. Will 3 basins be provided for washing, rinsing, and sanitizing utensils? **Yes**  **No**   
**\*Please note that wash water must be at least 110F.**

What type of sanitizer will be used: Chlorine  Quat Ammonia  Other : \_\_\_\_\_

24. How will you dispose of wastewater: \_\_\_\_\_  
**\* Please note that all hoses and wastewater containers must be labeled.**

25. What type of barrier will be used to shield food or food contact surfaces from contamination by the public?

26. Will all areas where food is prepared or stored and utensils are washed or stored have overhead protection? **Yes**  **No**

27. Are all lights shatterproof or shielded? **Yes**  **No**

28. What type of ground covering will be provided if there is no asphalt, concrete, or grass? \_\_\_\_\_

29. Means of garbage disposal: Dumpster  Trash cans collected on-site  Other : \_\_\_\_\_

30. Complete menu on following page.

31. Sketch a layout of food booth on 4<sup>th</sup> page.

## Menu Page

PLEASE LIST ALL FOOD TO BE SERVED. INCLUDE HOW YOU PLAN TO KEEP POTENTIALLY HAZARDOUS FOOD HOT (135 F or greater) OR COLD (45 F or less). Environmental Health is to be notified of menu changes at least 48 hours in advance of the event. Food items not listed may result in a delay of issuance or denial of a permit. It is strongly recommended that only prewashed produce be purchased and used in a temporary food establishment. Please use one row for each food item and include all beverages. (If chart is not sufficient then make copy to enter additional items.) Receipts or invoices must be provided for all food purchased.

(\*MENU ITEMS ARE SUBJECT TO APPROVAL AND MAY BE RESTRICTED)

Food  (Example)	Food Supplier Or Source	Thaw How? Where?	Cut/Wash Assemble Where?	Cook How? Where?	Cold/Hot Holding How? Where?	Reheating How?	Will this item be reheated for next day use?
Hamburgers  Prepackaged condiments	Frozen Patties from Sam's Club  Sam's Club	No thawing  Not Applicable	No advance prep  N/A	Cooked on grill at event.  N/A	Hold in a crock with beef broth  N/A	No reheating needed.  N/A	No Disposed of at end of day

31. Sketch a layout of the food booth including utensil washing area, hand wash station(s), prep areas, equipment, tables, etc.

A large, empty rectangular box with a thin black border, intended for a hand-drawn sketch of a food booth layout. The box occupies most of the page's vertical space below the question.

**Statement from Applicant:** *I certify the information in this application is complete and accurate. I understand that Yadkin County Environmental Health does not provide verbal approval of plans or for deviation from approved plans, and that any deviation from the plans and procedures in this application without prior written permission from Yadkin County Environmental Health may nullify final approval and result in my not obtaining a permit, or having the permit suspended or revoked after it is issued.*

Signature: \_\_\_\_\_

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

**\*APPLICATIONS SUBMITTED WITHIN 15 DAYS OF THE EVENT WILL NOT BE ACCEPTED AND NO PERMIT WILL BE ISSUED.\***

**Please mail/fax completed application packets along with the \$75 fee to the address below:**

**Yadkin County**

PO Box 1278

Yadkinville, NC 27055

Phone: 336-679-4244

Fax: 336-679-2083

**THIS SECTION IS FOR USE BY YADKIN COUNTY ENVIRONMENTAL HEALTH STAFF**

Approval of these plans and specifications by Yadkin County Environmental Health does not indicate compliance with any other code, law, or regulation that may be required- federal, state, or local. It further does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A pre-opening inspection of the establishment with equipment in place and operational will be necessary to determine if it complies with the local and state .2600 Rules Governing Food Service Establishments.

**Plan Approval By:** \_\_\_\_\_ **Date:** \_\_\_\_\_

**Notes:**  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

## Temporary Food Establishments (Checklist for Vendors)

1. The organizer/ sponsor must provide water and electrical hookups for food vendors. Wastewater & grease must be disposed of properly. A food grade hose and backflow protection is required for water connections under pressure. **No disposing of grease and wastewater into storm drains or on ground.** Grease receptacles should be provided at central sites. Contact the organizer/ sponsor for the locations of these sites. Be sure to check with all other inspection entities (such as Fire Marshals) to ensure compliance with all necessary rules and regulations.
2. All foods must be obtained from approved sources. **Any foods requiring preparation prior to the event must be prepared in a kitchen that has been approved by the Yadkin County Division of Environmental Health. DO NOT PREP FOOD BEFORE RECEIVING A PERMIT; any food pre-prepped will be discarded.** Foods such as cream filled pastries and pies, salads such as potato, chicken, ham and crab cannot be served in a temporary food establishment.
3. Have your temporary food establishment thoroughly cleaned and sanitized prior to visit by a representative of the Health Dept. **The following checklist must be completed in order to receive a permit:**
  - Submit **Temporary Food Service Permit Application for Vendors** at least **15 days** prior to the event. (Check with coordinator to make sure your application has been sent)
  - Sanitizer made with regular bleach (not scented bleach) mixed with water to make a 50 ppm solution or other approved sanitizer (quaternary ammonium, iodine).**
  - Test strips must be provided (type of test strips depends on sanitizer used).
  - A metal stem food thermometer with a small diameter probe (for taking food temperatures) is needed. The scale of the thermometer should indicate the range of 0-220°F. Also refrigerators/ freezers used must have accurate thermometers.
  - Water under pressure and a means of heating water is required (hot water heater, etc.) Hot water temperature should be around 130°F. Food grade hoses and proper backflow protection are needed on water connections.
  - A one compartment utensil sink with drainboard/counter space for air drying utensils and proper sewer hookup is required or must be provided by organizer/ sponsor, etc.
  - A separate hand washing sink with antibacterial soap/ paper towels and proper sewer hookup is needed. (cooler with dispensing valve filled with warm water and catch basin/ bucket **may** be used at **certain events** for hand washing).
  - Hair restraints for all participants in food booth. (baseball hat, hairnet, etc.)
  - Approved & adequate supply of ice. Consumption ice (for drinks) should be kept in separate cooler/ bin from raw foods, etc. Ice scoops are required when dispensing ice to customers, etc.
  - Food stored off the ground. Foods must be kept protected from insects, dust, etc.
  - All food handling and cooking must be done in a protected area (approved overhead coverage is required).
  - Open displays of food must be protected from contamination by sneeze guards, or other barriers. (grilles, fryers, hot holding areas, ice bins, etc. are examples of such areas)
  - Dispensers for condiments (squeeze bottles, pre-packed, etc.).
  - Equipment and utensils cleaned and sanitized before use at temporary event.
  - An approved Employee Health Policy must be available at the time of permitting.
  - Method or procedure to prevent bare hand contact with ready to eat foods.
  - Ice scoops and separate bin for ice used in beverages.
  - All lighting must be shielded or shatterproof.

This checklist is for your information and not required to be returned.

# Temporary Food Establishments Vendor Information

## Food Protection

1. All foods must be obtained from approved sources. Hamburgers, hot dogs, sausages, etc. must be obtained from an approved/permitted commercial source, in its final form, ready to be cooked.
2. Once food is received by a vendor, the food must be kept protected from any type of contamination. These foods must be maintained hot (above 140°F) or cold (below 45°F) at all times. This includes during transportation to the site, and before and/or after cooking. Participants must have refrigeration and heating equipment capable of maintaining these temperature requirements. Pre-cooked foods that have been cooled, which require re-heating, must be heated rapidly to 165°F and then maintained at 140°F.
3. All food handling/cooking should be covered overhead with at least a tent like roof (check with Fire Marshal about overhead coverage approval, etc.). At no time is any item of food to be placed on the ground.
4. Foods that require preparation prior to an event, must be done in a kitchen approved by the Yadkin County Environmental Health. **Please call (336) 679-4233 for approval info.**

## Personal Hygiene

1. Participants must wear clean clothing, hair restraints. ( jewelry should be kept to a minimum)
2. No person who has a contagious or infectious disease, wound or boil will be allowed to work in a food booth.
3. Persons involved in food sales, handling money and customer contact duties should not be involved in food preparation unless they first wash their hands.
4. Proper hand washing must be completed after smoking, eating, visiting toilet facilities, sneezing, etc., before returning to food preparation.
5. No smoking or tobacco use will be allowed inside food booths.

## Clean Up

1. All utensils, warmers, griddles, etc., must be cleaned routinely and maintained in a sanitary manner.
2. Participants will need to bring sufficient numbers of clean & sanitized cooking utensils so that soiled utensils can be replaced as needed during the day.
3. **NO DUMPING** of liquid waste or grease into storm drains or on ground. Wastewater must be disposed of in a sanitary sewer or other approved means. The organizer/ sponsor should provide dumpsters & grease receptacles for the disposal or recycling of these products.
4. General cleaning must be maintained in all booths. This includes the premises (grounds) surrounding your establishment. All garbage and refuse shall be removed at least daily and disposed of in a sanitary manner.
5. Utensils and food prep surfaces must be washed, rinsed, and sanitized. (Sanitizing solutions that can be used: Chlorine 50ppm, Quaternary Ammonium 200 ppm or Iodine 12.5 ppm, contact time should be at least 2 minutes)