



Macon County
Public Health

TEMPORARY FOOD STAND/ COMMISSARY 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, and include a detailed layout of the establishment.

ALL 3 Pages must be Complete & Signed

Event Information

Event Name _____

Food Stand _____ or Commissary _____ (Check One)

Event Coordinator _____ Event 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 _____ E-Mail Address _____

Phone () _____ - _____ Cell () _____ - _____ Fax () _____ - _____

Address _____

City _____ State _____ Zip _____

MENU ITEMS ARE SUBJECT TO APPROVAL AND MAY BE RESTRICTED

Menu: _____

Food Sources (i.e.: Grocery Store) _____

Cooked foods cannot be brought from previous events, and all raw meat must be received in ready to cook portions.

*Note: If non-profit, tax exempt or a political fund raising group then attach documentation for exemption consideration.

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: _____

Macon County

Temporary Foodstand Evaluation Checklist

- _____ food covered and protected (barrier to shield food from the public)
- _____ refrigeration: 41°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:

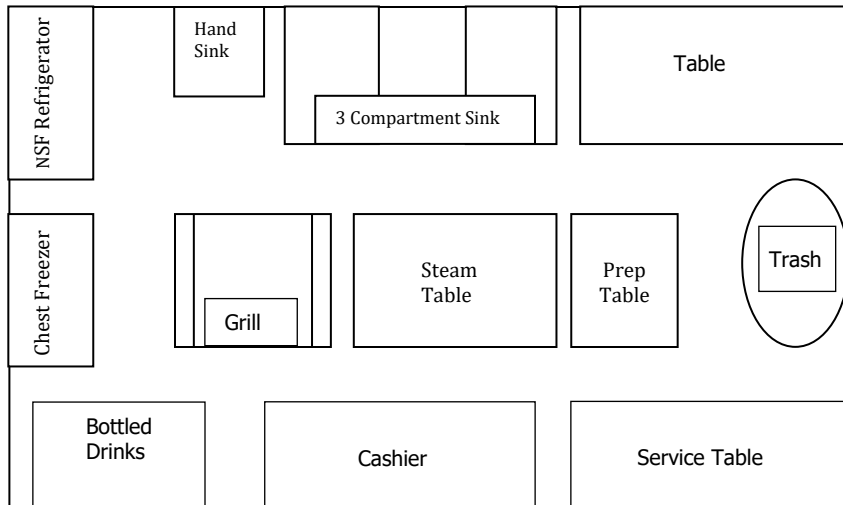
Will other food prep locations on or off the event location be used (i.e. restaurants, caterers, trailers). Is there adequate refrigeration? How and where will food be thawed? How will food be cooked? What is your method for holding food hot and/or cold? Are toilet facilities adequate for the number of visitors expected? Sick employee policy.

Applicant's Signature _____ Date: _____

TFE Floor Plan (view from top)

In the following space, provide a drawing of the TFE. Identify and describe all equipment including cooking and hot/cold holding equipment, handwashing facilities, worktables, dishwashing facilities, food and utensil storage, garbage containers, and customer service areas. List type of structure, ground cover to be used and fly prevention.

Example:



[Empty space for drawing the TFE floor plan]

I hereby certify that the above information is correct and I fully understand that any deviation from the above without prior consultation with Macon County Department of Public Health may nullify final approval and prevent issuance of a temporary food establishment permit. **I understand that incomplete/incorrect applications will not be processed.**

Applicant's Signature _____ Date: _____