



Operating Your Temporary Food Service Establishment:

Please check the box that best describes the setup of your establishment:

- 3-Sided Tent      Tent with fans     \*Mobile Food Unit     Other: \_\_\_\_\_

\*Persons who hold a valid Mobile Food Unit or Pushcart Permit within the State of North Carolina must submit a completed Temporary Foodservice Application along with payment a copy of their Mobile Food Unit or Pushcart permit. These will be reviewed to determine if a Temporary Foodservice Permit is required. After reviewing applications, if it is determined that a temporary foodservice permit is not required, application fees will be refunded.

Water Source:

- Municipal Water supplied by Event Organizer (food grade hose required)  
  On-Site Private Well (sampling required before event)  
  Bottled Water  
  Water from Permitted Restaurant (attach permission letter from restaurant owner)

Disposal of Waste:

- |  |  |  |
|--|--|--|
| <u>Garbage</u>   | <u>*Wastewater</u>   | <u>Grease</u>                                    |
| <input type="checkbox"/> Event Dumpster                        | <input type="checkbox"/> Gray Water Bin<br>(Provided by Event) | <input type="checkbox"/> Taken Off Site          |
| <input type="checkbox"/> Garbage Cans <input type="checkbox"/> | <input type="checkbox"/> Portable Toilet at Event              | <input type="checkbox"/> Event Grease Receptacle |
| <input type="checkbox"/> Carried Off Site                      | <input type="checkbox"/> **Disposal at Permitted<br>Restaurant | <input type="checkbox"/> Other: _____            |
| <input type="checkbox"/> Other: _____                          | <input type="checkbox"/> Other: _____                          |  |

\*Wastewater may not be disposed of on the ground or in storm drains.

\*\* If wastewater is to be disposed of at a Permitted Restaurant, please provide a letter from the restaurant owner giving you permission to do so.

Equipment:

Please list all equipment that will be used to accomplish the following:

Cooking: \_\_\_\_\_

Hot Holding (135° F or above): \_\_\_\_\_

Cold Holding (41° F or below): \_\_\_\_\_

- How will electrical appliances be powered?      Generator      Power supplied by event  
  Other (explain): \_\_\_\_\_

How will food items be protected from contamination from customers?

- Sneeze Guards (*recommended*)      Barriers (ex: tables)  
  Distance (ex: food prep takes place well removed from where customers are placing orders).

Will you be washing fruits and vegetables?      Yes (prep sink is required)      No

Utensil Washing:

(Must include counter space for air drying)

- 3 Utility Sinks  
  3 Compartment Sink  
  3 Basins  
  Other: \_\_\_\_\_

Handwashing

(Must have means of providing warm water)

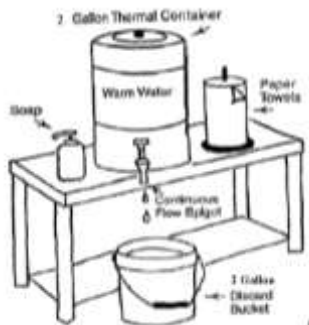
- Gravity Flow (capable of continuous flow)  
 Plumbed Sink  
 Other: \_\_\_\_\_

How will water for handwashing station and wash vat of utensil wash station be heated?

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*Suggested setup for handsinks for Temporary Food Service*



Menu Items:

Will any menu items be served raw or undercooked?      \*Yes      No

*\*Serving raw or undercooked foods will require that the temporary foodservice establishment post a consumer advisory (per North Carolina Food Code section 3-603.11)*

If yes, indicate food item(s) to be undercooked: \_\_\_\_\_

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Are any food items being prepared/purchased and brought from out of state?

- \*Yes      No

*\*If yes, applicant must complete reciprocity document, demonstrating that food items are from a source found to be acceptable by the State of North Carolina. Contact the Randolph County Health Department for more details.*

Complete the chart below, filling in all food and beverage items to be served. Please include add on items such as ice, tomatoes, lettuce, onions, etc.

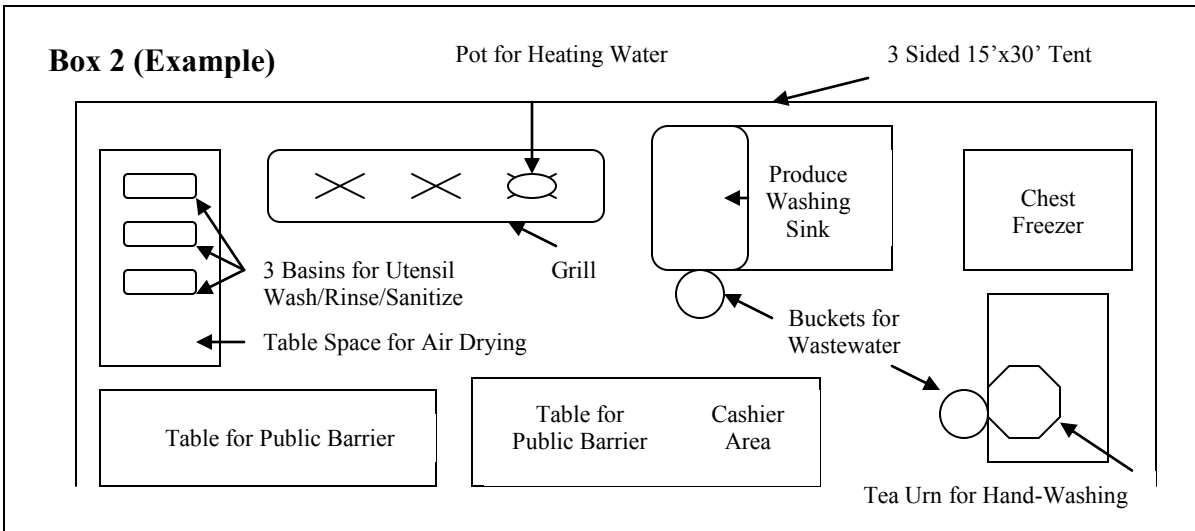
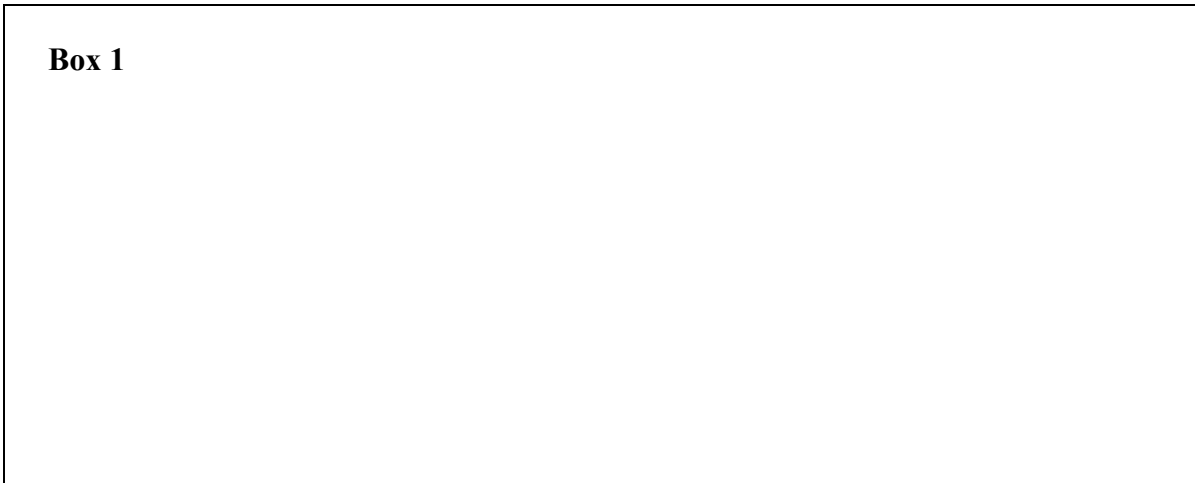
Food or Beverage	Source And Transportation Method	Preparation And Cooking Procedures	Hot/Cold Holding Method	Equipment Used
<b>Example:</b> Pre-pattied hamburger, stored in original container	Purchased from Walmart and kept in cooler filled with ice. Cooler is for raw meats only	Transferred from cooler to grill where it is cooked to an internal temperature of 155° F	Steam Table holding at 135° F or higher	Gas grill, Six Pan Electric Steam Table

\*Food receipts/invoices must be available for review during the event.

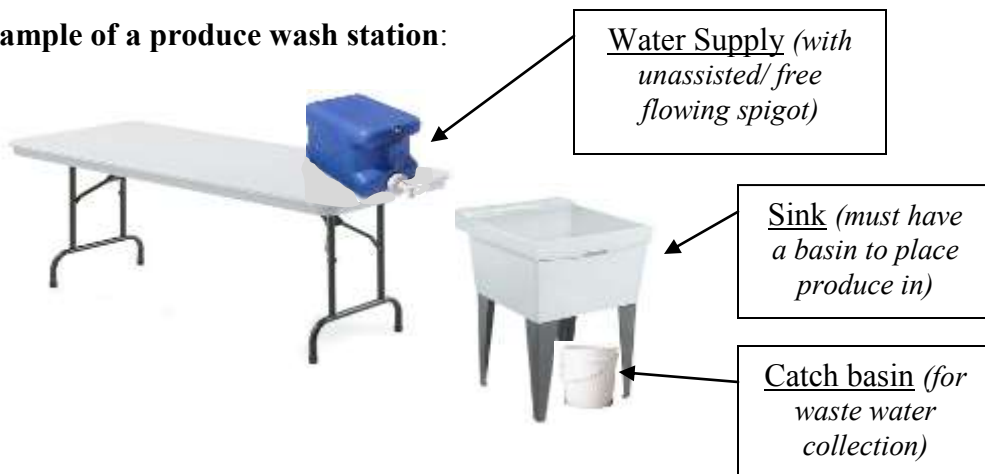
Equipment Setup:

In Box 1 below, please provide the proposed arrangement for the equipment in your establishment. Label all equipment for identification purposes. Be sure to include items such as handwashing sinks, cooking equipment, hot and cold holding equipment, utensil washing facilities, sneeze guards, work tables, etc.

(For an example setup, see Box 2 below)



**An example of a produce wash station:**



Agreement:

By signing below, I am indicating that I have read and understand the information provided in this packet and that I will comply with the rules regarding Temporary Food Service Establishments as set forth in rule 15A NCAC 18A .2665 - .2669 (as has been summarized by the information given). I understand that failure to comply with these rules may result in the denial or suspension of my permit for this event.

Signature of Food Vendor: \_\_\_\_\_

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

This application and permit fee may be submitted by mail to:  
*Randolph County Health Department  
Environmental Health  
204 East Academy Street  
Asheboro, NC 27203*

For questions, contact this office at (336) 318-6262

Jaron Herring: 318-6270                      Tara Aker: 318-6218  
Andrea Brunk: 318-6274                    Phil Pearman: 318-6269  
Christin Coats: 318-6273

<i>For Office Use Only</i>	
Permit Fee Paid?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Reviewing EHS' Signature: _____	Date: _____
Comments: _____ _____	