



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 foods of animal or plant origin that are either raw or cooked. Examples of regulated foods are hamburgers, hotdogs, cooked meat products, and sliced or cut melons. **NOTE: Temporary**

Graham County
Department of Public Health



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 Submission Date: _____

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.

Please Print

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: _____

Graham County

Department of Public Health



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 facilities, water connections, etc.

Use the space below to list ALL FOOD VENDORS that will be participating

Name of Booth	Owner/Operator	Phone Number(s)

STATEMENT: I hereby certify that the above information is correct and I fully understand that any deviation from the above without permission from Graham County Environmental Health may nullify the final approval and prevent issuance of permits to participating vendors. I understand that a pre-opening inspection of each food vendor is required and if the food vendor is not in compliance with 15A NCAC 18A .2635 and a temporary food establishment permit will not be issued. **I understand that if this application is incomplete it will be returned; if I do not correct and return to JCDPH at least 15 calendar days prior to event my application will not be considered.**

Print Name Signature Date

Graham County Department of Public Health



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 for wash, rinse, sanitize w/drainboard/counter top for air drying

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 _____

Graham County Department of Public Health



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: Hamburgers	Frozen patties from Sam's/cooler w/ice	Transfer from cooler to grill	Hold in crock pot w/broth	Gas grill w/steam table

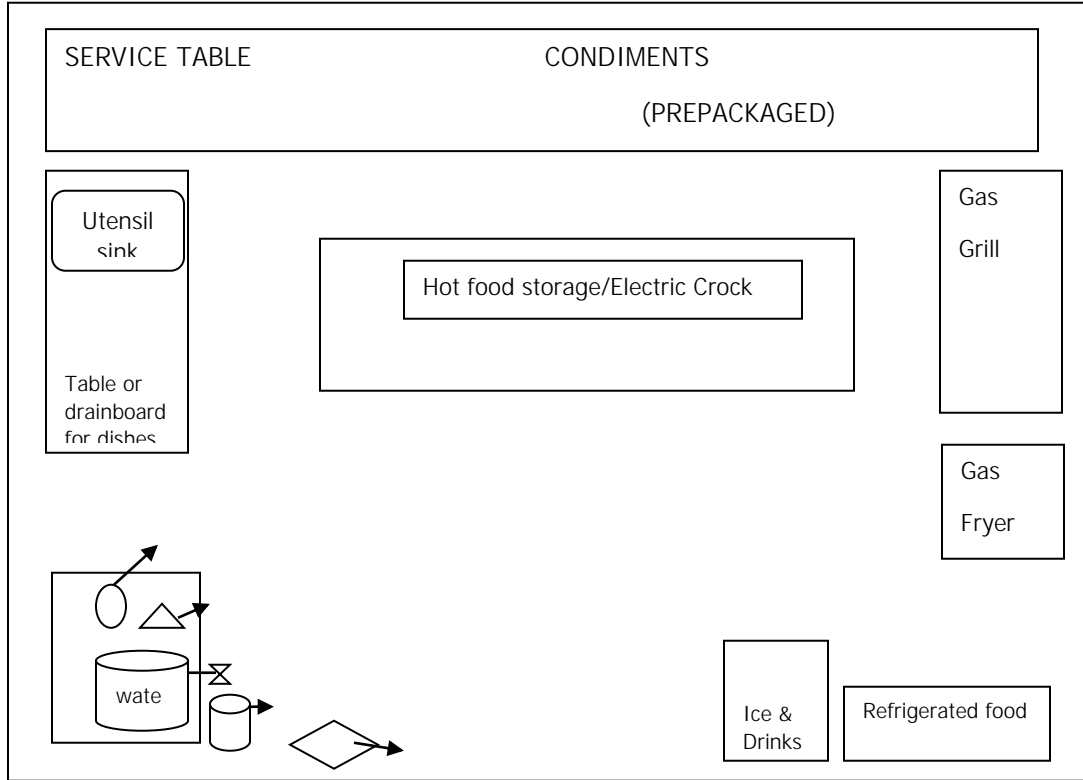
Any foods requiring preparation prior to the event must be approved and permitted by the Graham County Department of Public Health and event coordinator. (i.e. BBQ, dough for fry bread) Any foods prepared without permission from the department will be discarded. Food booth must be completely set up prior to permitting.



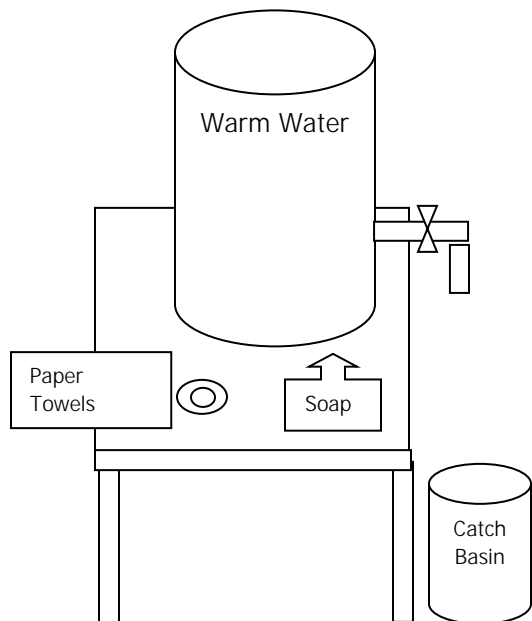
EXAMPLE LAYOUT

10x10 Tent

Front Customer Service



Example Hand-wash Station



Graham County Department of Public Health



Equipment Layout Diagram:

Please provide a layout of proposed set-up including all equipment used for cooking, hot holding, cold holding, hand-washing facilities, work tables, utensil washing facilities, etc. Application will be returned if this section if not filled out completely.

I hereby certify that the above information is correct, and I fully understand that any deviation from the above without prior consultation with Graham 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.

Signature Owner/Operator: _____

Date: _____