



James Roosen, RS, MPH
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WAYNE COUNTY DEPARTMENT OF HEALTH

301 NORTH HERMAN STREET
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GOLDSBORO, NORTH CAROLINA 27530

Administration & Health Services
Telephone (919) 731-1000
FAX: (919) 731-1232
<http://www.waynegov.com/health>

Environmental Health
Telephone (919) 731-1174
FAX: (919) 705-1815

WIC Office
Telephone: (919) 731-1276
FAX: (919) 705-6526

Dental Clinic
Telephone: (919) 580-4050
FAX: (919) 580-4049

Date:

To All Food Vendors:

Due to the increased amount of food events, **effective July 1, 2008**, all groups, persons or individuals who will be selling food either in conjunction with a sponsored festival or any type of event for profit will be **required to pay a fee of \$50.** The vendor or the event organizer must contact our office for an application, complete the application and pay the fee at least 15 days prior to the first day of the event unless otherwise stated on the application in order to obtain a food handling permit.

All for profit food sales will be regulated under a valid and current permit to the food vendor only. Each food handling operation must obtain an individual permit.

All food vendors that may be operating under the tax-exempt, charitable or non-profit status are required to complete the non-profit application and provide valid proof of your tax-exempt status. Charitable organizations must also provide proof and/or information that the food sale will support the organization 100% by a letter from the chief operating official of the organization.

It is the intended purpose that this application will assist Wayne County in the prevention of food borne illness by educating persons that sell food to the public at these events.

If we can be of any further assistance, feel free to contact our office Monday-Thursday 8:00 a.m.-5:00p.m. at 919-731-1174. Your cooperation in this matter is greatly appreciated.

Sincerely,

C. Shane Smith

C. Shane Smith, R.S.
Program Coordinator,
Food & Lodging Section
Wayne County Health Department

Enclosure: Thermometer guide
TFSE Checklist
Hand washing Instructions



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Food Vendor Information

All applications must be submitted complete; any partial applications will not be accepted and disapproval forms will be faxed back to the applicants. One application per food operation/concession or unit is required. **All applications must be received at our office by 5:00 April 11, 2009**

Name: _____

Name of Unit/Concession/ Food Operation:

Mailing Address: _____

City: _____ State: _____ Zip code: _____

Phone Number: _____

Contact number for day of event: (____)-____-____

Email:

Fax:

Date of Event/Date of Valid Permit: _____

Event name: 'VIVA Goldsboro' Multi-Cultural Festival
Site Address: Cornerstone Commons, Center Street Goldsboro
Event Contact: Tammy Cartagena, Hispanic Community Development
Contact phone: Tel: (919) 736-0312 Fax: (919) 736-0313
Email Address: hcdcxecadmin@bellsouth.net

**Provide a menu and/or list of all foods and beverages that will be sold.
Please attach or write legibly in space below.**

**Temporary Food Stand Evaluation Checklist for Commercial, for-profit vendors
To Obtain a Food handling Permit**

*Adapted from the Rules Governing the Sanitation of Food Service Establishments 15A
NCAC 18A.2635*

Requirements for Temporary Food Service Establishments
www.deh.enr.state.nc.us/ehs/rules.htm

These requirements will reduce the risk of food borne illness and maintain safe food handling and service within this county.

_____ Food from approved sources and identified (not home-canned food); **all meat must be prepared and pre-portioned at a restaurant or meat market; not on-site.**

All foods bought, prepared and serviced within this event must be bought in the state of North Carolina. All vendors must maintain receipts at this event and provide upon request.

_____ Food covered and protected from dust, insects and the public (a vertical barrier to protect food from the public on each end, the front and on the top. This can be plastic sheeting, plywood, cardboard; a tent is OK for the top.)

Any area where food will be prepared (cut, opened, sliced etc.) must be done behind a barrier and under sanitary conditions that restrict dust and pests

_____ Refrigeration: 45 degrees F or less with accurate air thermometer.

All potentially hazardous foods (PHF) including cut tomatoes must be stored in a manner that will maintain the temperature at or below 45 degrees F for the duration of the event.

_____ Utensils and equipment protected (clean and covered)

_____ Single-service items (cups, forks, etc.) properly stored

_____ Single-cup dispensers or original packaging (plastic sleeve)

_____ Utensil sink with drainboards or counter space large enough to accommodate largest utensils

_____ Clean location and equipment

_____ Metal stem-type food thermometer (0-220 degrees F; accurate to +/- 2 degrees)

_____ Properly mixed sanitizer (50 ppm chlorine; one teaspoon bleach per quart of water) in a labeled spray bottle for use on all food-contact surfaces

_____ Sanitizer test strips

_____ Employee hand-washing basin/hand sink; soap and towels; highly recommend a small Igloo cooler, with warm water and a catch bucket below it for hand washing!!!

_____ Some method of heating water

_____ Food-grade hose (clear or white with blue stripe) for potable water connections (NSF labeled; no garden hose)

_____ Potable running water under pressure and back-flow attachment for hose connection (can be purchased).

Requirements for Temporary Food Establishments, .2635 states running water under pressure shall be provided. Direct connection to an inspected and tested community or well source is our first choice, however holding tanks will be permitted. All water holding tanks are to be emptied, washed, rinsed and sanitized, prior to filling with water for use at the event. This is to be done onsite, so that we (WCHD) may see these operations if need be. Use a food-grade water hose connected to the county or municipal supply (or other approved water supply).

_____ Effective measures taken for fly control (box 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/Blue Boy (dump only in a Rent-a-John or sanitary sewer)

The following questions are required for all food vendors. Please answer them completely. Please feel free to write in extra space.

1. Are you a NC permitted Mobile Food Unit**? Yes_____ No_____

If yes, please attach copy of your valid permit. If there is a change in menu , food items or food preparation procedures from you mobile food unit permit, Wayne County will consider your permit not valid for this event and you will be required to obtain a temporary food establishment permit.
2. Will your establishment make its own ice? Yes_____ No_____

*If yes, see **Requirements for Temporary Food Establishments, 2635 (page 3)** prior to making ice.*

If no, where will you purchase ice?
3. Will you be using sliced, diced or cut tomatoes? Yes_____ No_____

If yes, NC now requires that any fresh cut tomato be held at or below 45F by proper food handling methods. You will be required to demonstrate the effectiveness of holding.

Be prepared to discuss these items while permitting:

Will other food prep location on or off the festival grounds be used? (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?

PLEASE MAINTAIN ALL FOOD SALES RECEIPTS OF ITEMS PRUCHASED TO SALE AT THIS EVENT. PLEASE HAVE THE RECIEPTS AVAIALBLE UPON REQUEST. THESE WILL BE A PART OF THE PERMITTING PROCESS.

This letter does not remove any responsibility of the food vendor to adhere to any other peddling issues/ permits, event requirements, individual town or city ordinances, regulations or policies. It does not give you permission to take part of any event or area for a sale. I have received a checklist that is based on the Rules Governing the Sanitation of Food Service Establishments 15A NCAC 18A. 2635 Requirements for Temporary Food Establishments, on page 3 of this application. I will adhere to these regulations and maintain all operations and equipment as I have stated on this application. I understand that any food handling permit will be written only this event and is not renewable or transferable.

Wayne County Environmental Health Department reserves the right to deny the request to serve food to the public if conditions are found that could potentially endanger the public health.

Signature: _____

Date: ___/___/___

Title: _____

Date Received Application: ___/___/___	Initials of EHS: _____		
APPROVED	RETURNED	MFU	N/A, why _____

Identification Number: 069673 _ _ _ _