



# Toe River Health District

## Temporary Food Establishment Vendor Application

Each food vendor must make application with Toe River Health District (TRHD) at least fifteen (15) calendar days prior to the event. An application includes a Temporary Food Establishment (TFE) Vendor Application(s) and a \$75.00 fee for each proposed TFE permit. **Both the TFE Application(s) and required fee(s) must be received by Avery and Mitchell County Health Department at least fifteen (15) calendar days prior to the event, or the application shall be denied.** This application process is required by North Carolina Rules Governing the Food Protection and Sanitation of Food Establishments 15A NCAC 18A .2600 and therefore any application and/or fee received after the deadline shall be denied.

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

1. Event: \_\_\_\_\_

2. Location: \_\_\_\_\_ (Street #) \_\_\_\_\_ (City) \_\_\_\_\_ (Zip)

3. Event Date(s): \_\_\_\_\_ to \_\_\_\_\_ Hours: \_\_\_\_\_ to \_\_\_\_\_

Rain Date(s): \_\_\_\_\_

4. Event Coordinator: \_\_\_\_\_ Telephone: \_\_\_\_\_

5. Booth/Business Name: \_\_\_\_\_

6. Owner/Operator Name: \_\_\_\_\_

7. Owner/Operator Address and Contact Information:

\_\_\_\_\_ (Street #) \_\_\_\_\_ (City) \_\_\_\_\_ (Zip)

Telephone: \_\_\_\_\_ Other: \_\_\_\_\_ Email: \_\_\_\_\_

8. Name/Location of event worked immediately prior to this event:

9. Do you have an employee health policy **as required** by NC Food Code Manual 2-201? (choose one)

No, review [http://www.wakegov.com/food/healthinspections/resources/Pages/employee\\_health.aspx](http://www.wakegov.com/food/healthinspections/resources/Pages/employee_health.aspx) Form 1-B satisfies North Carolina requirements. *This policy is required.* Keep these records on file to show TRHD

Yes, keep records on file to show TRHD

10. Setup: (check all that apply) **Note: 10' x 10' tents are allowed only with an extremely limited menu**

Tent **with 3 sided protection** (\_\_\_\_) x (\_\_\_\_) **with front sneeze guards and fans**

Tent (\_\_\_\_) x (\_\_\_\_) **with fans and effective sneeze guards on front, sides, and back**

Trailer/Self Contained Unit (\_\_\_\_) x (\_\_\_\_)

Building/Indoor Event

11. Will any food or drink be prepared prior to the event? (choose one)

No

Yes - **If yes, all food must be prepared in an approved food service establishment (FSE), not a home kitchen. Include a letter from the FSE owner/operator listing what they will prepare for you, contact information, and copy of last inspection by the local health authority. If this FSE is out of state please call TRHD before completing this application.**

12. Check the box that describes your equipment: (check all that apply)

Cold Holding (including transportation)

Refrigerated Truck  Coolers (with drainage port) with ice

Household Refrigerator(s)  Household Freezer(s)

Commercial Refrigerators(s)  Commercial Freezer(s)  Other: \_\_\_\_\_

Hot Holding (including transportation)

Steam Table  Grill  Electric hot box  Chaffers  Other: \_\_\_\_\_

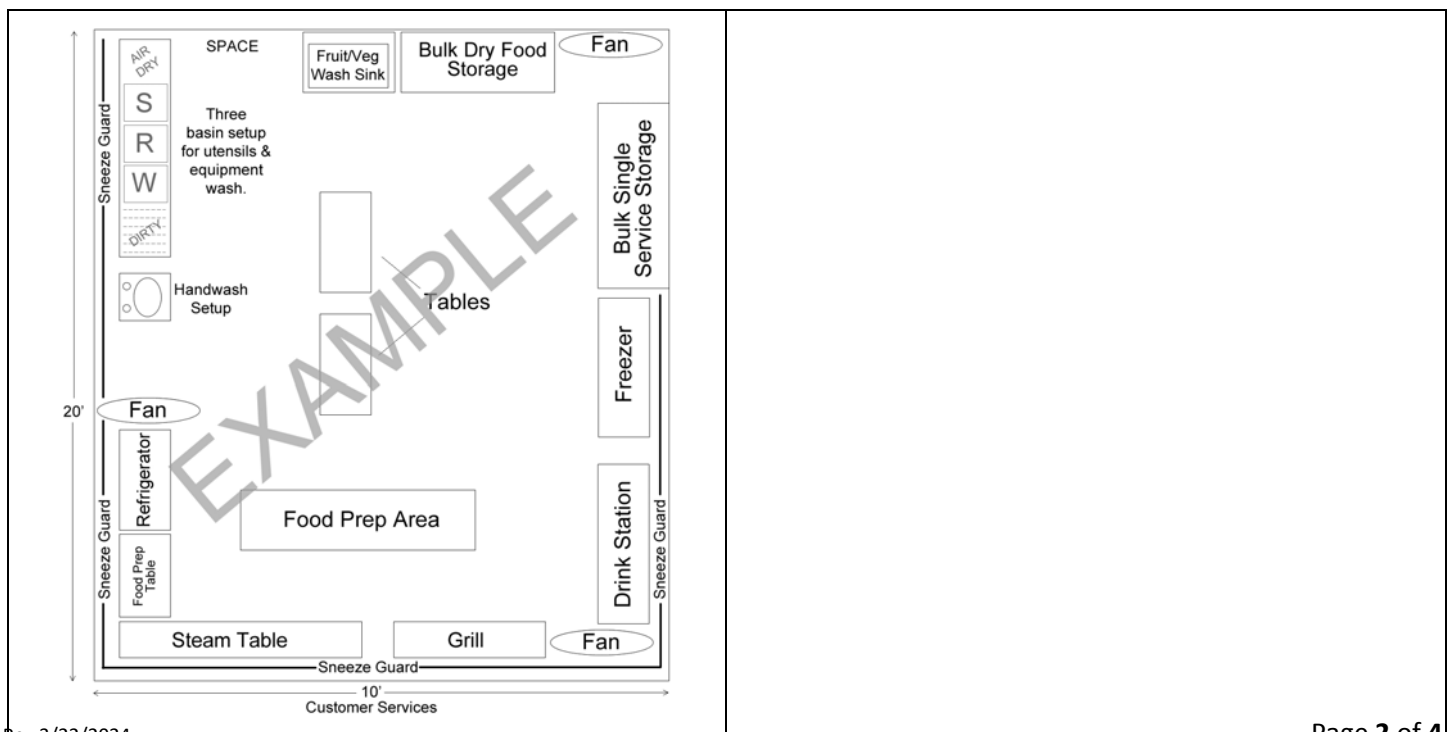
13. Source of Ice: (check all that apply)

Commercial bagged ice (**receipts must be available for review during the event**)

- Obtained from approved food service establishment (*include in letter from question 11*)
14. Will any animal food such as beef, eggs, fish, shellfish, poultry, pork, milk, lamb be offered raw or undercooked? (*choose one*)  
 No  Yes, *if yes\*, what food(s)?* \_\_\_\_\_  
*\*Consumer Advisory must be posted per NC Food Code Manual 3-603.11*
15. Will fresh vegetables or fruit be used (i.e. onions, potatoes, corn, lemons, lettuce, tomato, etc.)? (*Choose one*)  
 No  Yes (**raw fruits and vegetables must be thoroughly washed before being cut, combined with other ingredients, cooked, or served. This must be done in a separate basin or in a properly cleaned and sanitized 3 compartment sink**)
16. Employee Handwashing set up: (*choose one*)  
 Plumbed handsink with unassisted free flowing faucet (i.e. stop cock, turn spout) and warm water, soap, paper towels  
 Minimum 2 gallon container with unassisted free flowing faucet (ie. stop cock, turn spout) with warm water, soap, paper towels, and waste container with tight fitting lid
17. Utensil Washing set up: (*choose one*)\*\* **Basins must be large enough to submerge your largest utensil (ie. mixing bowl, pans)**  
 3 basins **and** air drying space (drain board/counter top space)  
 Plumbed 3 basin sink **and** air drying space (drain board/counter space)
18. Potable (Drinking) Water Source: (*check all that apply*)  
 Provided by event (on-site municipal)  
 Sealed bottled water  
 Obtained from an approved food service establishment (*include in letter from Question 11*)
19. Lighting in Food Service/Storage Areas: (*check all that apply*)  
 Shielded bulbs  
 Shatterproof bulbs
20. Wastewater Disposal for Handwash/Utensil Wash: (*choose one*)  
 Provided by event (grey water holding tank or direct connection to sewer)  
 Approved food service establishment can wash (*include in letter from Question 11*)  
 Emptied at recreational vehicle (RV) waste site (*copy of receipt must be submitted within 5 days of end of event to TRHD*)
21. Toilet Facilities:  Public Building  Porta-Johns
22. Garbage Disposal:  Provided by event  Other \_\_\_\_\_

### **BOOTH DIAGRAM WITH EQUIPMENT LAYOUT**

Draw or attach a diagram showing your food booth set up. Indicate tent dimensions (if applicable), front service area, sneeze guards, handwashing station, utensil washing set up and air dry space, produce washing set up (if applicable), cooking equipment, refrigeration, hot holding and cold holding equipment, preparation areas, fan placement (if applicable), etc.





**VENDOR ACKNOWLEDGEMENT AND SIGNATURE SECTION**

**Statement: I hereby certify that the above information is complete and accurate. I fully understand that:**

- Any deviation from the above without prior written permission from Toe River Health District Environmental Health may nullify final approval and prevent issuance of a temporary food establishment permit.
- A pre-opening inspection (with electricity and equipment in place) of my temporary food establishment will be required before a permit will be issued.
- Food/drink that is prepared before permitting (without prior approval from TRHD) may result in disposal or embargo of the drink.
- Failure to maintain approved temperatures for potentially hazardous foods may result in disposal or embargo of the food.
- Menu items are subject to approval and may be restricted.
- Approval of this application does not indicate compliance with any other code, law or regulation that may be required. (ie: Fire Marshall, federal, state, and local authorities).
- Incomplete applications will be denied and returned.
- Both the TFE Application(s) and required fee(s) *must be received by TRHD at least fifteen (15) calendar days prior to the event*, or the application shall be denied.

Owner/Manager/Designee \_\_\_\_\_ Date \_\_\_\_\_

***EQUIPMENT LAYOUT AND SIGNATURE MUST BE COMPLETED AFTER APPLICATION IS PRINTED***

Application(s) and fee(s) can be mailed to the Health Department of the county in which the event is being held. They also may be hand delivered to the local Health Department during our regular business hours, which are 8:00 AM to 4:30 PM Monday through Friday, excluding state holidays.

**Avery County**, including Banner Elk, Beech Mountain, Crossnore, Elk Park, Gragg, Grandfather, Linville, Minneapolis, Newland, Pineola, Seven Devils, and Sugar Mountain

**Avery County Health Department**  
545 Schultz Circle  
Newland, NC 28657  
(828)733-6031

**Mitchell County**, including Bakersville, Bradshaw, Cane Creek, Fork Mountain-Little Rock Creek, Grassy Creek, Harrell, Poplar, Red Hill, Snow Creek, and Spruce Pine.

**Mitchell County Health Department**  
130 Forest Svc Dr, Suite A  
Bakersville, NC 28705  
(828)688-2371

**Regardless of method of delivery, both the TFE Application(s) and required fee(s) *must be received by the Health Department at least fifteen (15) calendar days prior to the event, or the application(s) shall be denied!***

A copy of the North Carolina Rules Governing the Protection and Sanitation of Food Establishments 15A NCAC 18A .2600 and the North Carolina Food Code Manual can be obtained at

[http://www.wakegov.com/food/healthinspections/resources/Pages/new\\_food\\_rules.aspx](http://www.wakegov.com/food/healthinspections/resources/Pages/new_food_rules.aspx)



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## Temporary Food Establishment Evaluation Checklist

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

Booth Name: \_\_\_\_\_

### Food Handling Requirements .2666:

- 1. Approved sources: approved foods (all foods prepackaged or prepared on site)
  - Salads containing ingredients that are cooked and cooled not prepared on site
- 2. All meat purchased in ready-to-cook portions
- 3. All food protected in accordance with Chapter 3 of Food Code
- 4. Ready-to-Eat (RTE) foods not stored in direct contact with ice
- 5. Ice chests provided with drainage ports (used to store food)
- 6. Leftovers not used/sold on subsequent days
- 7. All food stored above the ground/floor and arranged to prevent contamination
- 8. No bare hand contact with Ready-to-Eat foods
- 9. Potentially hazardous foods meet temperature requirements
  - Cold Holding (< 41°F)
  - Hot Holding (> 135°F)
  - Final Cook Temperatures
- 10. Thermometer available for checking food temperatures

### Employee Requirements .2667:

- 11. Approved hand washing facilities with soap and disposable towels
- 12. Hair restraints, clean clothes and maintain good hygienic practices
- 13. Washing hands as required in approved hand wash sink
- 14. Cannot use tobacco or consume food in food prep, storage, serving areas, utensil washing areas or utensil storage areas
- 15. Must comply with Employee Health Guidelines of Chapter 2 of Food Code

### Equipment and Utensil Requirements .2668:

- 16. Equipment and utensils clean and maintained in good repair and food contact surfaces comply with parts 4-1 and 4-2 of Food Code
- 17. Equipment and utensils cleaned, sanitized, stored and handled in accordance with parts 4-6 and 4-7 of Food Code
- 18. 3 basins of sufficient size to submerge, wash, rinse and sanitize utensils
- 19. One drain board, table or counter space for air drying

*continued*

- 20. Wash, rinse and sanitizing solutions maintained as required
- 21. Food preparation sink provided if washing produce
- 22. Food shields or other effective barriers to protect food and food contact surfaces

**Physical Requirements .2669:**

- 23. Located in area kept clean and sanitary, arranged to restrict public to dining areas
- 24. Overhead protection for outdoor cooking
- 25. Fans, screens, walls or combination provided
- 26. Ground covering or asphalt, concrete, grass or other surface that controls dust/mud
- 27. Hand wash sink used only by employees - 2 gallons w/unassisted free flowing faucet, soap, single use towels, wastewater receptacle and warm water.
- 28. Approved potable water under pressure
- 29. All containers/hoses used to transport or store water must be drained, washed, rinsed and sanitized.
- 30. Containers and hoses used to store, haul, or convey portable water must be approved, not used for any other purpose, protected from contamination and labeled
- 31. Employees must have access to toilet facilities that are clean and good repair
- 32. Wastewater discharged into an approved system (not on ground)
- 33. Garbage collected and stored in containers with lids, premises kept clean
- 34. Lights required for nighttime operations and must be shielded
- 35. Must remain connected to necessary utilities at all times food is prepared, served or stored in the TFE
- 36. Toxic materials labeled, used and stored to prevent contamination