



Pamlico County Health Department

Environmental Health Section

202 Main Street

PO Box 306

Bayboro, NC 28515

Tel: (252) 745-5634 Fax: (252) 745-3096



TEMPORARY FOOD ESTABLISHMENT APPLICATION

Name of the Event: _____

Date/Time of Event: _____

Location of Event: _____

Name of Food Booth: _____

Operator(s): _____ Phone: _____

Address: _____

Name of Shift Supervisors: _____

Email Address: _____

1. List menu of all foods/beverages that will be served on back of this paper (include condiments)
2. Where will food be stored and/or prepared prior to the event? _____

3. How will cold food be kept cold? (below 45°F) _____

4. How will hot food be kept hot? (above 135°F) _____

5. Describe hand washing facility inside booth _____

6. How will utensils, cutting boards, etc. be washed/rinsed/sanitized? _____

7. Where will food be purchased for the festival/event? _____
8. Please attach a floor plan of your booth showing location of all equipment. Also enclose the \$75.00 Temporary Food Establishment fee with your application. Checks made payable to Pamlico County Health Department. **Please complete and return no fewer than 15 days before commencing operation.**
Please complete and return to Environmental Health—Food and Lodging Section / Pamlico County / P.O. Box 306 / 203 North Street / Bayboro, NC 28515 or fax to 252-745-3096.

Operator's Signature _____ Date _____

TEMPORARY FOOD ESTABLISHMENT PERMITS

The former 2-day exemption for food sales provided in NCGS 130A-250 has been rewritten. The State of North Carolina now requires that **ALL** vendors selling food to the public in connection with a fair, festival, carnival, circus, public exhibition or similar gathering, unless permitted already as a pushcart/mobile food unit in accordance with 15A NCAC 18A.2600 Rules Governing the Sanitation of Restaurants & Food Handling Establishments, be permitted as a Temporary Food Establishment. Remaining exemptions of this requirement include political fund-raisers and non-profits organizations.

Vendors selling food at fairs, festivals, and other similar events as mentioned above, for less than 21 consecutive days, must be permitted. Permits are required prior to any sales. To obtain a permit, the following basic requirements must be met:

1. Surroundings shall be clean & sanitary. Food, utensils & equipment shall not be exposed to dust, insects and other contamination. Screens or fans shall be used to effectively repel flies.
2. Food or griddles shall be protected from public contamination by glass or proximity.
3. All equipment & utensils shall be maintained in a clean & sanitary manner.
4. Safe, sanitary running water under pressure shall be provided. Provisions shall be made for heating water for the washing of utensils & equipment. Three basins for wash, rinse, and sanitizing, and a drain board/counter top for air drying shall be provided.
5. Facilities shall be provided for hand washing. This facility shall consist of at least a two gallon container with an unassisted free flowing faucet such as a stopcock or turn spout, soap, single-use towels, and a wastewater receptacle.
6. Potentially hazardous foods shall be refrigerated and kept at less than 45°F. All food shall be stored, handled & displayed in a manner to prevent spoilage and contamination.
7. Convenient and approved toilet facilities shall be provided for employees. Sewage shall be disposed of in an approved manner.
8. Garbage and refuse shall be disposed of in watertight containers with tight fitting lids and shall be disposed of at least daily. Immediate premises shall remain clean & sanitary.
9. All food shall be clean, wholesome and free from adulteration. Salads such as ham, potato, chicken, and crab shall not be cooked and cooled in a temporary food establishment or its commissary, but may be served. Raw meat, poultry, and fish in temporary food establishments shall be purchased in ready-to-cook portions, except that cutting and skewering shall be allowed where evaluation by the regulatory authority determines sufficient preparation areas and food equipment are provided.
10. No person who has a communicable disease that can be transmitted by food, or is a carrier of organisms that cause disease, or has a boil, infected wound, or an acute respiratory infection with cough and a nasal discharge, shall work in a temporary food establishment in any capacity where food or food contact surfaces can be contaminated.

COMPLETE COPIES OF THESE RULES CAN BE OBTAINED THROUGH THE HEALTH DEPARTMENTS OR AT <http://ehs.ncpublichealth.com/docs/rules/294306-26-2600.pdf>

For questions or additional information, please call the Pamlico County Health Department at (252)745-5634.