



North Central Health District Non-Profit Temporary Food Application

Event Name _____ Event location _____

Event Dates _____ to _____

Event Organizer _____ Phone Number _____

Owner/Applicant _____ Operator _____

Address of Owner _____

Home Phone _____ Cell Phone(s) _____

E-mail address _____

O.C.G.A. 26-2-390. Definitions. As used in this article, the term:

- (1) "Non-profit food sales and food service" means the temporary sale or service of food items by an organization at an event sponsored by a county, municipality or organization or the temporary sale of food items by an organization if such sale is sponsored by a religious, charitable, or non-profit corporation, including but not limited to churches, schools, clubs, lodges, or other organizations.
- (2) "Organization" means an organization exempt from taxes under paragraph (1) of subsection (a) of code 48-7-25 or under Section 501(d) or paragraphs (1) or (8) or paragraph (10) of Section 501(c) of the Internal Revenue Code, as that code is defined in Code section 48-1-2.

_____ Documentation showing my organization's tax exempt status.
 _____ I am participating in an event sponsored by a county or municipality. (Tax exempt documentation is not required.)

O.C.G.A 26-2-391. For any permit issued pursuant to this Code section to be valid, the event must be held on a property belonging to the sponsoring county, municipality, or organization or on the property of a party that has provided written consent for use of such property for such event.

_____ The event will be held on property owned by the sponsoring party.
 _____ A letter has been attached from the owner of the property.

O.C.G.A 26-2-391. Permits for nonprofit food sales and food service at events; duration of permit; issuance of subsequent permits

A county or municipality shall be authorized to issue permits for the operation of nonprofit food sales and food service at events sponsored by the county, municipality, or an organization. A permit shall be valid for a period of 120 hours or less

and another permit shall not be issued to the organization holding such permit until five days have elapsed from the date of the expiration of the permit. No fees shall be charged to an organization for the issuance of any such permit by a county or municipality.

_____ The organization's event is less than 120 hours (five days). My permit is for _____ days.

O.C.G.A 26-2-392. Standards for food, labeling, and containers; protection from contamination; temperature; prohibited foods; utensils and equipment; ice; transport to other location; reuse at another event; handwashing facilities; unapproved facilities

_____ I understand the items outlined below are required during my event. I have discussed with the health department how to keep food safe for human consumption. Please initial next to each category that education was given by the Health Department.
_____ I have attached a copy of my menu.

Standards of Food, Labeling, Containers:

- _____ Food shall be in sound condition
- _____ Food shall be free of spoilage, filth and contamination
- _____ Food shall be safe for human consumption
- _____ Food shall be obtained from sources that comply with all laws related to food and food labeling.
- _____ Food prepared in hermetically sealed containers that was not prepped in a licensed food processing establishment is prohibited.

Protection from contamination

- _____ At all times, including while being stored, prepared, displayed, served, or transported, food shall be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, flooding, drainage, and overhead leakage or overhead drippage from condensation
- _____ If contamination is noted during a site visit/inspection, I understand that further prevention against contamination may be necessary depending on the contaminate

Temperature

- _____ **The temperature of potentially hazardous food shall be either 45 degrees Fahrenheit or below or 140 degrees Fahrenheit or above at all times.**
- _____ **I will have a food grade thermometer so food temperatures can be checked.**

Prohibited Foods

_____ The preparation of the following potentially hazardous foods is prohibited unless the organization has an established hazard control program:

- (1) Pastries filled with cream or synthetic cream;
- (2) Custards;
- (3) Products similar to the products listed in paragraphs (1) and (2) of this subsection; or
- (4) Salads containing meat, poultry, eggs, or fish.

_____ I WILL NEED or WILL NOT NEED (please circle one) an established hazard control program (attached if applicable)

_____ Frozen desserts shall only be produced using commercially pasteurized mixes or ingredients

Utensils and Equipment

_____ All utensils and equipment shall be cleaned periodically as necessary to prevent a buildup of food.
I will do one of the following:

_____ Set up a three compartment sink with hot water to wash, rinse, sanitize, and the health department has educated me on how to measure sanitizer
 _____ Bring enough utensils such that wash station is not needed.

Water

_____ Enough potable water, from an approved source, must be available at the event and in the booth for food preparation, cleaning, and sanitizing utensils and equipment and for hand washing.

Ice

_____ Ice that is consumed or that contacts food shall be from an approved source and protected from contamination until used. Ice used for cooling stored food shall not be used for human consumption.

Transport to other location; Reuse at another event

_____ Food shall be served in an individual-meal type of container and handed to the customer
 _____ Food items shall not be transported for sale at any other location or sold, held, or reused at another event.

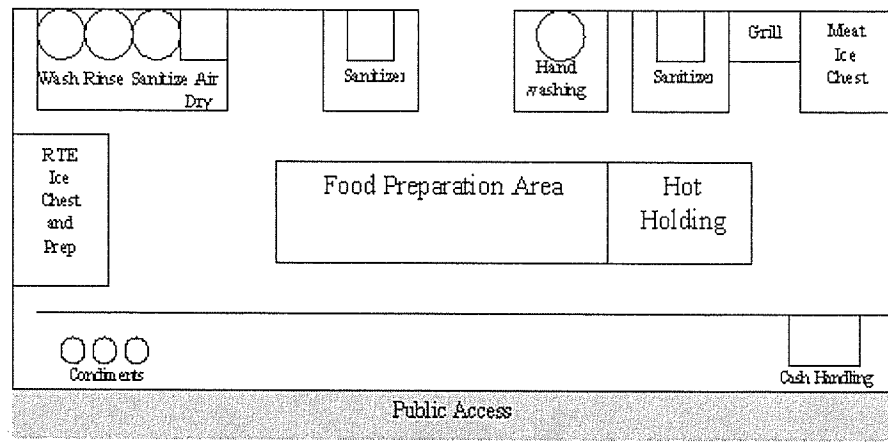
Handwashing Facilities

_____ A convenient handwashing facility shall be available for employee handwashing. This facility shall consist of, at least, running water, soap and individual paper towels.

Unapproved Facilities

_____ This Code section shall in no way be construed to allow the sale of food items which have been packaged, bottled, or canned in unapproved facilities, **including any personal homes.**

Sample Sketch of a Temporary Food Service Booth



SKETCH OF MY FOOD BOOTH

Signature of applicant _____ Date _____

Printed name of applicant _____

Reviewing EHS _____ Date Reviewed _____

*a copy of this application will be given to the applicant.