

# Anson County Environmental Health

575 US HWY 52 South  
Wadesboro, NC 28170  
704-994-3397

## Application for Exempt Temporary Event

G.S. 130-250 (7) Allows establishments that are incorporated as nonprofit corporations in accordance with Chapter 55 of the General Statutes or are exempt from federal income tax under the Internal Revenue Code as defined in G.S. 105-228.90 or th,11 are political committees as defined in G.S. 163-278.6(14) to prepare or serve food and/or drink for pay no more than once a month for a period of two consecutive days. Even though your event may be exempted from being regulated you should use "best practice" during an event to ensure the safety of your patrons.

### Are You:

- a) incorporated as a nonprofit corporation in accordance with chapter SSA of the North Carolina General Statues or,
- b) exempt from federal income tax under the Internal Revenue Service as defined in General Statute 105-228.90 (have 501 (c) (3) status) or,
- c) a political committee as defined in General Statute 163-278.6 (14).

YES A permit will not be required for your operation. A facility meeting one of the above conditions may sell food without a permit, but is limited to selling no more than two consecutive days, one time per month.

The department will require written proof of the organization's tax-exempt status, (either a federally issued 501(c) (3) document or state issued tax-exempt status) or a letter from a nationally recognized political party's candidate written on official letterhead. There are restrictions that apply if the organization hires someone to prepare, cook, and/or serve food.

Nutrition for the Elderly programs also qualify to sell food without a permit but are limited to one day per month.

Facilities where only items such as: popcorn, funnel cakes, candy, fried apple pies, cotton candy, soft pretzels or dip ice cream do not require a permit.

NO A permit will be required for your operation. Stop - this application does not apply. Applicant must complete the **TEMPORARY FOOD SERVICE PERMIT APPLICATION FOR VENDORS**.

### Event Information (Please Print)

1. Event: .....
2. Location of event: .....
3. Dates/times of operation: Begin date: \_\_\_\_\_ Begin time: \_\_\_\_\_  
End date: \_\_\_\_\_ End time: \_\_\_\_\_
4. Your organization/business name: .....
5. Applicant's name: .....
6. Applicant's address: \_\_\_\_\_  
Address City State Zip
7. Applicant's telephone: (8am-5pm) \_\_\_\_\_ (Night/Other .....
8. Applicant's E-mail Address: .....

Signature: \_\_\_\_\_ Date: \_\_\_\_\_

# ANSON COUNTY

## Temporary Food Establishment Vendor Application

Date Submitted  
To Anson County

Contact Name

Best Contact  
Number

**EACH FOOD VENDOR MUST MAKE APPLICATION WITH ANSON COUNTY ENVIRONMENTAL HEALTH (ACEH) AT LEAST FIFTEEN (15) CALENDAR DAYS PRIOR TO THE EVENT. AN APPLICATION INCLUDES A TEMPORARY FOOD ESTABLISHMENT (TFE) APPLICATION(S) AND A \$75 FEE FOR EACH PROPOSED TFE PERMIT. BOTH THE TFE APPLICATION(S) AND THE REQUIRED FEE(S) MUST BE RECEIVED BY ACEH AT LEAST FIFTEEN (15) CALENDAR DAYS PRIOR TO THE EVENT, OR THE APPLICATION SHALL BE DENIED. THIS APPLICATION PROCESS IS REQUIRED BY THE NORTH CAROLINA RULES GOVERNING THE FOOD PROTECTION AND SANITATION OF FOOD ESTABLISHMENTS 15A NCAC 18A .2600; THEREFORE, ANY APPLICATION AND/OR FEE RECEIVED AFTER THE PERMIT DEADLINE SHALL BE DENIED. FOOD VENDORS WHO SERVE ICE CREAM, FUNNEL CAKE, FUDGE, COTTON CANDY, CANDIED APPLES, AND DONUTS DO NOT NEED THIS PERMIT. PLEASE CALL THIS DEPARTMENT AT 704-994-3399 YOU ARE UNCERTAIN A PERMIT IS NEEDED.**

Event:

Event Location: (Street) (City) (Zip)

Event Dates: To: Hours: To:

Event Coordinator: (Name) (Number)

Coordinator Address:

Booth Name: Owner/Operator/Corp Name:

Owner/Operator Address: (Street#)

(City) (State) (Zip)

Phone Number: Email:

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

1) Do you have an employee health policy **as required**? Yes:  No:  Copies are available upon request

No:   
Yes:  All food must be prepared in an approved FSE, not a home kitchen. Must include a letter from the FSE owner/operator listing what they will prepare for you, contact information, and a copy the of last inspection by the local health authority. If this FSE is out of state please call ACEH before completing this application.

3) List any foods that are cooked and then placed in the refrigerator/freezer? Examples: Chili, nacho cheese, BBQ.

4) If the event is longer than 24 hours, what is done with leftover product?

5) If fresh produce is used how will it be handled? Produce includes potatoes, tomatoes, lemons, onions, etc.  Purchase prewashed vegetables.  Vendor will provide a produce sink.  Washed at approved FSE (see question 2)

6) Will any animal food items such as beef, eggs, fish, shellfish, and poultry be offered raw or *under cooked*?\*\*\*Consumer Advisory must be posted  Yes – list items:  No

7) **Menu Chart:** Provide a complete list of a food/menu items. A produce sink will be required if produce is not purchased prewashed. Produce includes lemons, potatoes, lettuce, onions etc. Please include all add-on items such as lettuce, tomato, onion, chili, etc. Attach additional sheets if needed.

Food/Menu Items	Food Supplier/Food Source	Thawing		Cut, Washed, Assembled? Where?	How is food handled? Cooked? Where?	Where is item hot/cold held?
		Yes	No			
		Yes	No			
		Yes	No			
		Yes	No			
		Yes	No			
		Yes	No			
		Yes	No			
		Yes	No			
		Yes	No			
		Yes	No			
		Yes	No			
		Yes	No			

8) Indicate how food temperatures will be maintained during transport to the event: (check all that apply)

Cooler with ice     Refrigerated truck     Cambro     Insulated heat bags     Other:

9) Source of ice: (check all that apply)     Commercial bagged ice     From approved FSE

10) Source of water:     Public water supplied by organizer (food grade hose needed)

Sealed bottled water     Water from permitted FSE

11) Check the boxes that best describes the disposal methods for the following:

Wastewater:

Garbage:

Event providing grey water disposal bin

Event providing dumpsters/pick up

Event has onsite sewer available to use

Other:

Taking back to approved FSE

12) Check the boxes that best describe equipment in your booth: \*utensil washing and handwash set up is required\*

Cold holding:

Hot Holding:

Utensil Washing:

Handwashing Set Up:

Refrigerated truck

Steam table

Plumbed 3-compartment sink

Plumbed sink

Household refrigerator

Grill

Plumbed 3 utility sinks

Makeshift station with unassisted gravity flowing faucet

Commercial refrigerator

Electric hot box

3 basins

Other:

Household freezer

Chafing dish

Other:

Commercial freezer

Other:

Cooler with drainage port

Other:

13) Check the box that describes the food booth set up: \*\*10x10 tent set up is only allowed with a very limited menu

3 sided tent (\_\_\_\_) x (\_\_\_\_) with front sneeze guards and fans

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

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

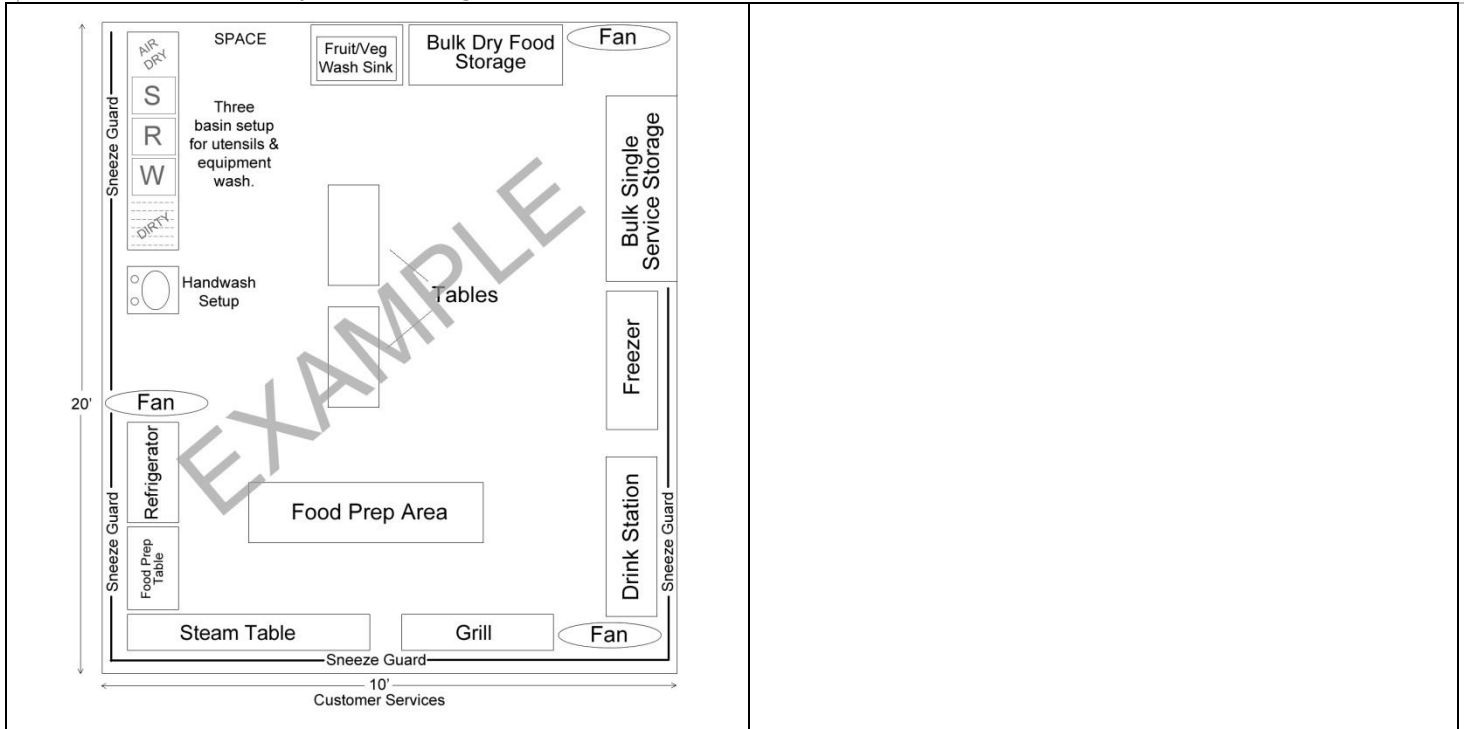
Building/Indoor Event

14) Lighting in food service/storage areas:

Shielded bulbs

Shatterproof bulbs

15) Equipment Layout: Draw or attach a diagram showing the food booth set up. Drawing must show front service area, sneeze guards, handwashing station, utensil wash set up with air drying space, produce washing (if applicable), cooking equipment, refrigeration, hot/cold holding equipment, preparation areas, fan placement (if applicable), etc. Applications submitted without completed drawing will be **denied**.



**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 Anson County 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 ACEH) may result in disposal or embargo of the food/drink.
- Failure to maintain approved temperatures for potentially hazardous foods may result in disposal or embargo of the food.
- 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 ACEH at least fifteen (15) calendar days prior to the event*, or the application shall be denied.

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

# ANSON COUNTY ENVIRONMENTAL HEALTH

## CHECKLIST FOR TEMPORARY FOOD ESTABLISHMENT VENDORS

The following is a checklist to assist vendors in obtaining and maintaining a permit for a Temporary Food Establishment. All items are required to obtain a permit, however, additional requirements may be applicable. Both the TFE Application(s) and required fee(s) *must be received by ACEH at least fifteen (15) calendar days prior to the event*, or the application shall be denied.

<p>Employee Requirements:</p> <ul style="list-style-type: none"> <li>• No bare hand contact with ready to eat foods</li> <li>• Employee health policy</li> <li>• Hat, hair or other hair restraint</li> <li>• No jewelry on arms and hands except plain ring</li> </ul>	<p>Utensil Washing:</p> <ul style="list-style-type: none"> <li>• Plumbed 3 compartment sink, 3 utility sinks or 3 basins. Must be large enough to submerge the largest utensil</li> <li>• Drain board or counter space for air drying</li> <li>• Soapy water, rinse water and sanitizer</li> <li>• Sanitizer test strips</li> </ul>
<p>Tent/Overhead protection:</p> <ul style="list-style-type: none"> <li>• All items of food operation must be under tent or cover</li> <li>• Smokers used to cook large whole cuts of meat are not required under cover – the lid to unit acts as cover</li> </ul>	<p>Handwash Station:</p> <ul style="list-style-type: none"> <li>• At least a 2 gallon container under pressure</li> <li>• Free-flowing faucet/stopcock/turn spout</li> <li>• Soap and disposable towels</li> <li>• Waste water catch bucket must be labeled</li> </ul>
<p>Food Protected and Secured:</p> <ul style="list-style-type: none"> <li>• Food secured at all times to prevent tampering and contamination</li> <li>• All food stored and transported in food grade containers</li> <li>• No food exposed to customers (side guards or sneeze guards if needed)</li> <li>• Approved self-service condiments</li> </ul>	<p>Food From Approved Source, Protected and Secured:</p> <ul style="list-style-type: none"> <li>• Approved food sources with invoices</li> <li>• Food stored off ground</li> <li>• No food or drink preparation is allowed prior to issuance of TFE permit.</li> <li>• All raw meat and poultry must be purchased ready to cook.</li> </ul>
<p>Water Supply:</p> <ul style="list-style-type: none"> <li>• Approved water source</li> <li>• Hoses must be for potable water and labeled with booth name. Backflow preventer required if directly connected to water supply</li> <li>• Must have means to heat water for utensil and hand washing</li> </ul>	<p>Fresh Fruit/Vegetable:</p> <ul style="list-style-type: none"> <li>• Produce must come in prewashed or a separate produce sink is required</li> <li>• Produce sink is for produce washing only</li> </ul>
<p>Waste Water Disposal:</p> <ul style="list-style-type: none"> <li>• Disposal in an approved sewage system</li> <li>• Lines, buckets and tanks must be labeled</li> </ul>	<p>Lighting:</p> <ul style="list-style-type: none"> <li>• Heat lamps protected against breakage</li> <li>• All lights shatterproof or shielded above food prep or storage</li> </ul>
<p>Food Temperatures:</p> <ul style="list-style-type: none"> <li>• Provide calibrated metal stem thermometer (reads 0-220F)</li> <li>• Consumer advisory required for foods cooked to order</li> <li>• Cold holding at 41F and below</li> <li>• Hold holding at 135F and above</li> </ul>	<p>Permitting Times:</p> <ul style="list-style-type: none"> <li>• Vendor is expected to be ready at permitting time given</li> <li>• Vendor has 30 minutes to be ready for re-inspection or permit will be denied</li> </ul>
<p>Insect and Dust Protection:</p> <ul style="list-style-type: none"> <li>• 3 sided tent or mesh sides</li> <li>• Fly fans</li> <li>• Ground cover in absence of asphalt, concrete, or grass</li> </ul>	

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

Application(s) with payment can be sent to Anson County Environmental Health  
575 US Hwy 52 South, Wadesboro NC 28170. They also may be hand delivered. Please call 704-994-3397 for appointment if hand delivering.

Regardless of method of delivery, both the TFE Application(s) and required fee(s) *must be received by ACEH at least fifteen (15) calendar days prior to the event*, or the application(s) shall be denied. For more information call 704-994-3397

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 <https://ehs.dph.ncdhhs.gov/faf/docs/foodprot/NC-FoodCodeManual-2021-FINAL.pdf>