



# 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.

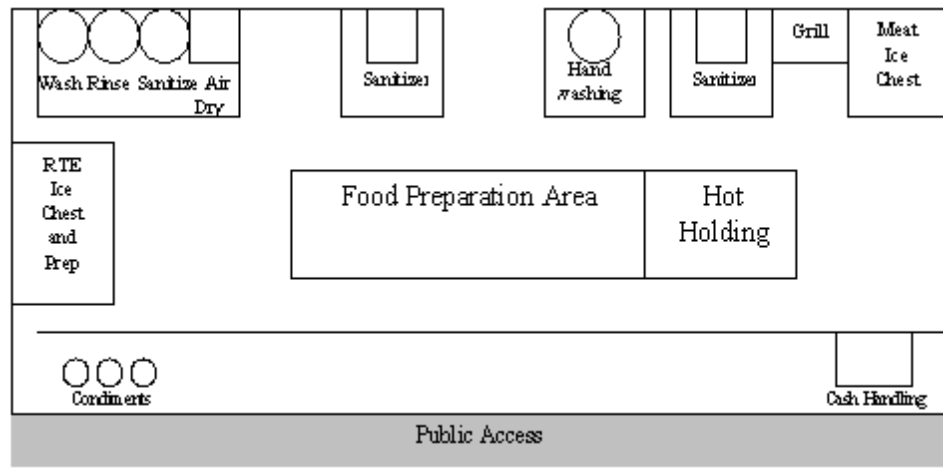
**Handwashing Facilities**

- \_\_\_\_\_ 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.