



## Bladen County

### Temporary Food Establishment Vendor Application

Each food vendor must make application Bladen County Environmental Services at least fifteen (15) calendar days prior to the event. An application includes a Temporary Food Establishment (TFE) Vendor Application(s) and a \$75 fee for each proposed TFE permit. **Both the TFE Application(s) and required fee(s) must be received by BCES 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. **Equipment layout and signature must be provided for application to be considered complete.**

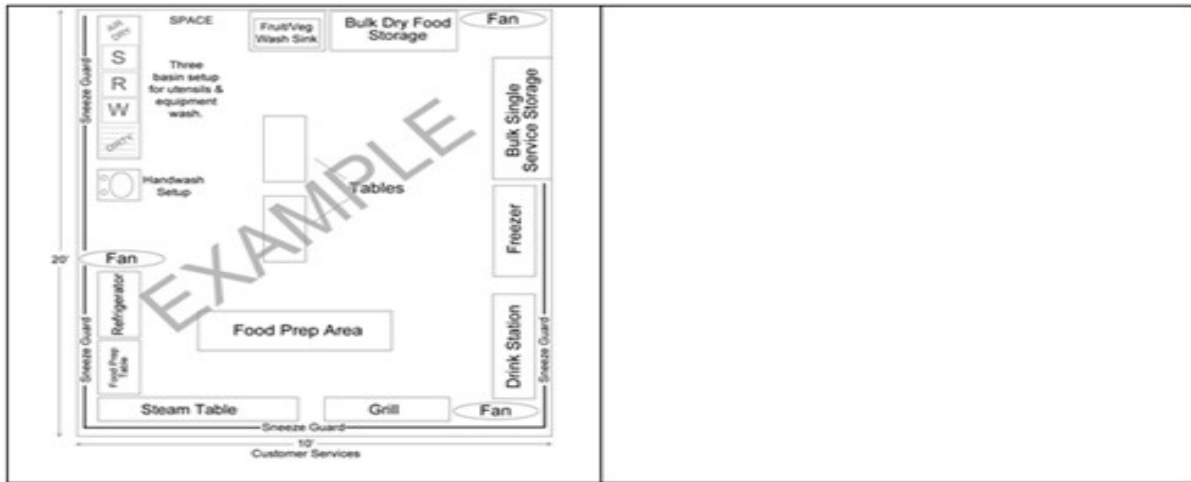
Date Submitted: \_\_\_\_\_

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 \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_  
Telephone: \_\_\_\_\_ Cell: \_\_\_\_\_ 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?  
No: \_\_\_\_\_ Yes: \_\_\_\_\_ *Keep records on file to show Bladen County Environmental Health Services.*
10. Setup: (check all that apply) **Note: 10'x10' 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 drinks be prepared at a food service establishment (FSE) prior to the event?  
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 Bladen County Environmental Services before completing this application.***
12. Describe 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 Refrigerator(s) \_\_\_\_\_ Commercial Freezer(s) \_\_\_\_\_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?
- 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)?
- No: \_\_\_\_\_ Yes: ***If Yes, a food preparation sink is required for washing fruits/vegetables. The sink must have hot water under pressure and waste water holding capability. The 3 basin utensil washing set up cannot be used for this purpose.***
16. Employee Handwashing set up: (Choose one)
- \_\_\_\_\_ Plumbed handsink with unassisted free flowing faucet (i.e. stop cock, turn spout) and war water, soap, paper towels
- \_\_\_\_\_ Minimum 2 gallon container with unassisted free flowing faucet (i.e. 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 (i.e. mixing bowl, pans)***
- \_\_\_\_\_ 3 basins and air drying space (drain board/counter 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: (Choose one)
- \_\_\_\_\_ Shielded Bulbs
- \_\_\_\_\_ Shatterproof Bulbs
20. Wastewater Disposal for Handwash/Utensil Wash: (Choose one)
- \_\_\_\_\_ Provided by even (grey water holding tank or direct connection to sewer)
- \_\_\_\_\_ Approved food service establishment can wash (***include in letter from question 11***)
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.



**MENU CHART (List all food, drinks, and condiments)**

It is *strongly recommended* that prewashed produce be purchased and used in a TFE. A produce sink with water under pressure and wastewater holding will be required if produce is not purchased prewashed. Produce includes fruits and vegetables such as lemons, potatoes, lettuce, tomatoes, etc. Produce such as onions in the skin and corn in the husk are also required to be washed.

Menu Item (Food)	Food Supplier/Food Source	Thaw How? Where?	Cut/Wash Assemble Where?	Cook How? Where? Final Cook Temperature?	Cold/Hot Holding Equipment?	What will be done with leftovers at the end of each day? Potentially hazardous food (PHF) that has been heated shall not be sold or held for use on subsequent days**
Chicken breasts with brown gravy	Frozen boneless <u>chix</u> breasts from <u>Sams</u> kept in original container	No thawing Stored in chest cooler with bagged ice designated for <u>chix</u> only	Marinated in soy sauce	Cook 5 lbs at a time on a flat top grill to 165 degrees F	Transfer to preheated steam table	<u>Chix</u> will be batch cooked as needed. Leftovers will be given away or discarded at the end of each day.
Brown Gravy	Dry packet gravy from local grocery store	Not Applicable	Single eye burner.	Add sealed bottled water and heat to boiling	Transfer to preheated steam table	Brown gravy will be batch cooked as needed. Leftovers will be given away or discarded at the end of each day.

**ATTACH ADDITIONAL MENU SHEETS IF NECESSARY**

**\*\*Approval may be granted to allow for cooling and reheating of PHF if written procedures are submitted with this application and approved. Written procedures must detail:**

- How the food(s) will be cooled (quantity of food, time parameters cooling methods, equipment used)
- How the food(s) will be stored (ie. Refrigerated truck, walk-in)
- How the food(s) will be reheated (method, time parameters, equipment used)

**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 Bladen County Environmental Services 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 BCES) 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 Marshal, federal, state, and local authorities).
- Incomplete application will be denied and returned.
- Both the TFE application(s) and required fee(s) must be received by BCES at least fifteen (15) calendar days prior to the event, or the application shall be denied.

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

Application(s) can be faxed to Bladen County Environmental Services at 910-862-6932. Application(s) and fee(s) can also be mailed to Bladen County Environmental Services, at P.O. Box 189 Elizabethtown, NC 28337. They also may be hand delivered to  
450 Smith Circle, Elizabethtown, NC 28337.

Regardless of Method of delivery, both the TFE Application(s) and required fee(s) must be received by BCES at least (15) calendar days prior to the event or the application(s) **shall** be denied.

For more information call 910-862-6852.

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://ehs.ncpublichealth.com/faf/docs/foodprot/NC-FoodCodeManual-2009-FINAL.pdf>