



## Cobb & Douglas Public Health

### APPLICATION FOR NONPROFIT TEMPORARY FOOD SERVICE PERMIT

Complete in duplicate and forward the original along with a copy of I.R.S. Form 501(c) or a letter determining tax-exempt status from the Georgia Commissioner of Revenue to the County Health Department in which the Nonprofit Temporary Food Service will be located.

Name of Temporary Food Service \_\_\_\_\_

Representative/Agent \_\_\_\_\_

Address of  
Representative/Agent \_\_\_\_\_  
(Street or RFD) (City) (State) (Zip Code)

E-mail Address of Representative/Agent \_\_\_\_\_

Telephone Number of  
Representative/Agent \_\_\_\_\_

Operator/Person-in-Charge of Booth \_\_\_\_\_

Telephone # of Operator/Person-in-Charge of Booth \_\_\_\_\_

Name of Fair, Festival or Event \_\_\_\_\_

Location of Fair, Festival or Event \_\_\_\_\_

Event Organizer & Contact # \_\_\_\_\_

\_\_\_\_\_  
(Date & Time Operation Begins)

\_\_\_\_\_  
(Date & Time Operation Ends)

The undersigned hereby applies for a permit to operate a Nonprofit Temporary Food Service Establishment pursuant to the O.C.G.A. 26-2-390 thru 26-2-393. A copy of I.R.S. Form 501(c) or a letter determining tax-exempt status from the Georgia Commissioner of Revenue must be provided to the County Health Authority as proof of nonprofit status.

Signature of Owner/Operator \_\_\_\_\_ Date \_\_\_\_\_  
*Circle Title*

Item #	**List All Foods/Beverages and Ingredients	Where Purchased	Onsite Prep. Yes/No [If NO, where?]	Thawing	Holding Temps (Cold/Hot)	Cooking Temps	Reheating Temps

**\*\*Due to the increased risk of food borne illness, the preparation of the following is prohibited unless an established hazard control program has been implemented per O.C.G.A. 26-2-392: (1) pastries filled with cream or synthetic cream; (2) custards; (3) salads containing meat, poultry, eggs, or fish; (4) Products similar to products stated in #1 and #2. \*\*Attach Hazard Control Program documentation for review if planning to serve one or more of these items.**

How will foodhandler's hands be washed? (i.e. a hand sink or large container with a spigot for holding water with a catch bucket below) \_\_\_\_\_

How will food be protected from contamination by hands? \_\_\_\_\_

What type container will be used for solid waste disposal in the food facility? \_\_\_\_\_

How will liquid waste/grease be disposed of? \_\_\_\_\_

How will food be protected from flies and other environmental contamination? (For example, use of screened tent) \_\_\_\_\_

**Return the completed application to Center for Environmental Health (Cobb) 3830 South Cobb Dr, #102, Smyrna, GA 30080 OR (Douglas) 8700 Hospital Dr, 1<sup>ST</sup> Floor, Douglasville, GA 30124**

# Self-Inspection Checklist for Temporary Food Facilities



## PRE-OPENING REQUIREMENTS: COMPLETE BEFORE BEGINNING FOOD PREPARATION / DISTRIBUTION

### POTABLE WATER

- Approved supply of potable water provided
  - Commercially purchased bottled water or municipal water

### LIQUID WASTE/OIL DISPOSAL

- Booth operator has identified an approved location for disposal of liquid waste and oil

### FOOD BOOTH STRUCTURE AND OPERATIONS

- Soundly constructed with overhead protection and large enough to accommodate all food and equipment (no food preparation is allowed outside of booth)
- Booths that handle open food shall have:
  - Fully enclosed booth with approved 16-mesh fly-screening or canvas on all sides OR other approved means of protecting food from contamination by flies
- Hand wash station is set-up with at least running water, soap and disposable towels
- Utensil wash station is set-up and ready-to-use inside booth consisting of 3 containers large enough to hold largest piece of equipment or utensil
  - Soapy water in 1<sup>st</sup> container
  - Clean water in 2<sup>nd</sup> container
  - Sanitizing solution in 3<sup>rd</sup> container (i.e. 1/1 tablespoon of bleach for each gallon of water)

NOTE: An exception to utensil wash station being required would be to provide enough utensils to swap out at frequent intervals during operation. (At least every 4 hours)

- All equipment and utensils approved for use
  - Made of safe material and easy-to-clean
  - No galvanized utensils/containers in contact with acidic foods
  - All utensils and cooking equipment are off the floor and inside facility (except grills and deep fat fryers)
- Live animals not allowed in booth or cooking areas
- Sanitizing solution for wiping cloths provided (For example, use 1/1 tablespoon of unscented bleach for each gallon of water for a concentration of 50-100 PPM chlorine)

### FOOD PREPARATION AND HANDLING

- Food from an approved source – no foods stored or prepared in a private home
- No open food stored or displayed at service counters
- Only foods allowable by regulations provided unless a Hazard Control Plan submitted to the health department has been approved
- All open food stored inside facility and off the floor
- Calibrated probe-type metal thermometer provided
- Food temperature control:
  - Enough equipment provided to hold ALL
    - Cold foods at or below 41°F
    - Hot foods at or above 135°F
- Required minimum cooking temperatures monitored. (pork 145°F, fish 145°F, ground meat 165°F, poultry/stuffed foods/reheat 165°F)
- Utensils or disposable gloves to provide no bare hand contact with food

### EMPLOYEE HABITS

- Employees keep hands clean and wash hands frequently
- Employees have no open sores or communicable disease(s)
- All food handlers are wearing clean clothing and hair is restrained, if needed
- No smoking allowed in food facility or grill/deep-fat fryer area

### POSTINGS

NOTE: Valid permit allowing operation of temporary food facility to be posted upon issuance

- Self-inspection checklist visibly posted inside booth

### SIGNATURE OF BOOTH OPERATOR COMPLETING CHECKLIST:

DATE:

*Checklist provided by the Center for Environmental Health, Cobb & Douglas Public Health  
CobbandDouglasPublicHealth.org*