



ENVIRONMENTAL HEALTH OFFICES

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TEMPORARY FOOD SERVICE VENDOR APPLICATION

Application Date _____ When Will Booth Be Ready for Inspection? Date _____ Time _____

Applications must be submitted to the Health Department at least 30 days before the event. All fees for temporary events must be paid by cash, money order, or credit card if paid less than 30 days prior to the event.

BOOTH AND EVENT INFORMATION

Temporary Food Service permits are valid for up to 14 consecutive days.

Event Start Date _____ Event End Date _____

Booth Name and Event Name _____
(Example: Bob's Chicken at the County Fair Grounds)

Event Address _____

Event City _____ State _____ Zip _____

Event Organizer Name _____

Event Organizer Phone 1 () _____ Phone 2 () _____ Fax () _____

Event Organizer Email _____

TYPE OF FOOD SERVED (LIST ALL SPECIFIC FOODS)

BOOTH OPERATOR INFORMATION

Booth Operator Name _____

Booth Operator Phone () _____ Booth Operator E-mail _____

OWNER INFORMATION

Corporation Name Or LLC (If Applicable) _____

Owner's Personal Name _____

Type of Government Issued Identification (ID) _____ ID Expiration Date _____

Address _____

City _____ State _____ Zip _____

Owner Phone 1 () _____ Owner Phone 2 () _____ Owner FAX () _____

Owner E-mail _____



APPLICANT/AUTHORIZED AGENT INFORMATION

Permits are not transferable from owner to owner or location to location. Operating without a valid permit is a violation of the Rules and Regulations for Food Service and may result in legal action.

I, _____, affirm that all the information provided in this application (including the
(Legal Name of Applicant)

Verification of Residency Affidavit and all supporting documents) is true to the best of my knowledge.

Applicant Signature _____ Date _____

Applicant's Phone Number _____

Applicant's Affiliation with Owner: _____

Office Use Only: EHS Initials _____

BOOTH SKETCH/PLAN

In the box below, sketch a layout of your booth and identify all equipment, including handwashing facilities, cooking equipment, coolers, ice chests, hot holding areas, worktables, storage areas, sanitizing buckets, etc. Also, include the type of protection from insects (e.g., 16 mesh to 1" screening, air curtains, physical walls, etc). [\[See the sample sketch\]](#).

    Wash Rinse Sanitize Air Dry	 Sanitizer	 Hand Washing	 Sanitizer	Grill	Meat Ice Chest
RTE ICE Chest And Prep	<div style="background-color: yellow; padding: 5px; display: inline-block;">*SAMPLE*</div>				Cash Handling
 Condiments	Public Access				

VERIFICATION OF RESIDENCY AFFIDAVIT

O.C.G.A. Section 50-36-1(e)(2)

As part of my application for a permit from GNR Public Health (a public health district under the Georgia Department of Public Health), I hereby swear, under oath, that I am:

[check *one* of the following]

(1) _____ A citizen of the United States;

(2) _____ A legal permanent resident of the United States;

or

(3) _____ A qualified alien or non-immigrant under the Federal Immigration and Nationality Act. The alien number assigned to me by the United States Department of Homeland Security or other federal immigration agency is Alien Number _____.

I also swear that I am eighteen years of age or older, and that I have provided at least one secure and verifiable identity document with this affidavit, as required by O.C.G.A. Section 50-36-1(e)(1). That secure and verifiable document is my

In making these representations, I understand that any person who knowingly and willfully makes a false statement in an affidavit on any matter within the jurisdiction of state government shall be guilty of a violation of O.C.G.A. Section 16-10-20 and face the criminal penalties authorized by that statute.

Signature of Applicant

Subscribed and sworn before me
this _____ day of _____, 20__.

Printed Name of Applicant

Notary Public
My commission expires _____

TEMPORARY FOOD SERVICE REQUIREMENTS

ALL ITEMS BELOW MUST BE APPROVED AND DETERMINED IN COMPLIANCE BEFORE A TEMPORARY FOOD SERVICE PERMIT IS TO BE ISSUED.

Please use this checklist as a guide for setting up your temporary food service booth.

GENERAL REQUIREMENTS

- Submit a temporary food service vendor application, a copy of the menu, a sketch/plan of the booth, and applicable fees 30 days before the event date.
 - Contact your respective local Environmental Health Department for fee amounts.
 - All fees for temporary food service events must be paid by cash, money order, or credit card if paid less than 30 days prior to the event.
- The temporary food service operation must be ready for inspection prior to the opening of the event.

PHYSICAL FACILITIES

- Booths must be set up on concrete, asphalt, tight wood, or similar approved surfaces (grass or dirt surfaces are not approved).
- Must have overhead protection (gazebo-style tents) AND at least the sides and back of the booth screened (screening is to be from the top to the ground; 16 mesh to one inch) **(see picture #1)**. Counter-service openings must prevent entrance of pest (e.g., adequately sized openings and/or adequately sized air-curtains).
- An appropriate backflow prevention device is needed if a hose connection to the potable water supply is utilized (consult with your inspector). Hoses used for potable water must be food grade and NSF-approved.
- Restroom facilities must be made available and conveniently located to participants. The location and number of facilities will be determined/approved by the Health Department.
- Trash and other refuse must be disposed of in such a manner that does not create a public health hazard or nuisance.

FOOD PROTECTION/HOLDING

- Foods must be from approved sources (e.g., a permitted food supplier or permitted fixed food service establishment owned by the vendor—owners must be the same). Vendors must have receipts for all foods.
 - Foods from unverifiable sources will be discarded (i.e., no home prepared foods).
 - Raw or undercooked shellfish (oyster, mussels, clams, and scallops) are **NOT PERMITTED** for service at temporary events.
 - The following foods are **NOT ALLOWED TO BE MADE ON-SITE** at temporary events:
 - Pastries filled with cream or synthetic cream,
 - Custards and similar products,
 - Salad and sandwiches containing meat, poultry, eggs, or fish (e.g., chicken salad sandwiches, tuna fish salad, etc.),
 - Potato Salads, and
 - Casseroles.
- Vendors must **NOT** prepare any foods on-site prior to approval and permitting from the Health Department.
- Vendors must have time/temperature control for safety (TCS) foods delivered at the appropriate temperatures:
 - Cold held foods at 41°F or less;
 - Hot held foods at 135°F or above.
- Vendors must have adequate means to properly cold/hot hold **ALL** TCS foods (functional coolers and/or freezers, or ice; or, foods in steam wells, foods over sternos, etc).
 - Cold hold foods at 41°F or less;
 - Hot hold foods at 135°F or more.
 - *Vendors may use Time Only as a Public Health Control (TPHC) on TCS foods if:*
 - *Written procedures for preparation, storage, display, holding, and discarding of food held using TPHC are submitted for review and approval to the Health Department at the time of application AND made available upon request;*
 - *Must follow all requirements of Rule .04(6)(i)(1) through (3);*
 - *Food must be labeled with both the time it was removed from temperature control and the discard time;*
 - *Food must be cooked, served, consumed, or discarded by discard time; and*
 - *Any food being held under TPHC that is not properly labeled must be discarded.*
 - *NOTE: Failure to comply with any of these provisions may result in a 9 pt violation*

- Foods on display are to be covered or properly shielded.
- Vendors must have appropriate utensils for dispensing food.
- Vendors must have metal stem, thin-tipped probe thermometers (**see picture #2**). The thermometer must have an accuracy of $\pm 2^{\circ}\text{F}$.

EMPLOYEE HYGIENE

- Vendors must have at least one (1) rudimentary hand wash station supplied with a container of water with a continuous water spigot, soap, paper towels, and a catch basin (**see illustration #1**).
- Employees working with food must have effective hair restraints (including beards).

EQUIPMENT/SINGLE-USE ARTICLES

- Vendors must have a rudimentary dish sink – a wash basin with dish detergent, a rinse basin, and a sanitize basin (most use bus pans or buckets); exceptions may be made, consult with your inspector (**see picture # 3**).
- Vendors must have gloves or suitable utensils to handle ready-to-eat foods (**see picture # 4**).
- Single-use items (e.g., plastic forks, knives, spoons) must be individually wrapped (**see picture # 5**).
- Vendors must have a way of heating up water (e.g., coffee pot, grill, etc.).
- Vendors must have sanitizer available for sanitizing (e.g., regular bleach).
- Vendors must have appropriate sanitizer test strips – (e.g., bleach or quat test strips) (**see picture #6**).
- Vendors must have a way to protect food-contact surfaces from contamination by consumers and other contaminating agents. Effective shields for such equipment must be provided, as necessary.

NOTE: This is not an all-inclusive list. The Health Department may impose additional requirements to protect against health hazards. The Health Department MAY limit your menu items that are to be served.

ILLUSTRATIONS AND PICTURES

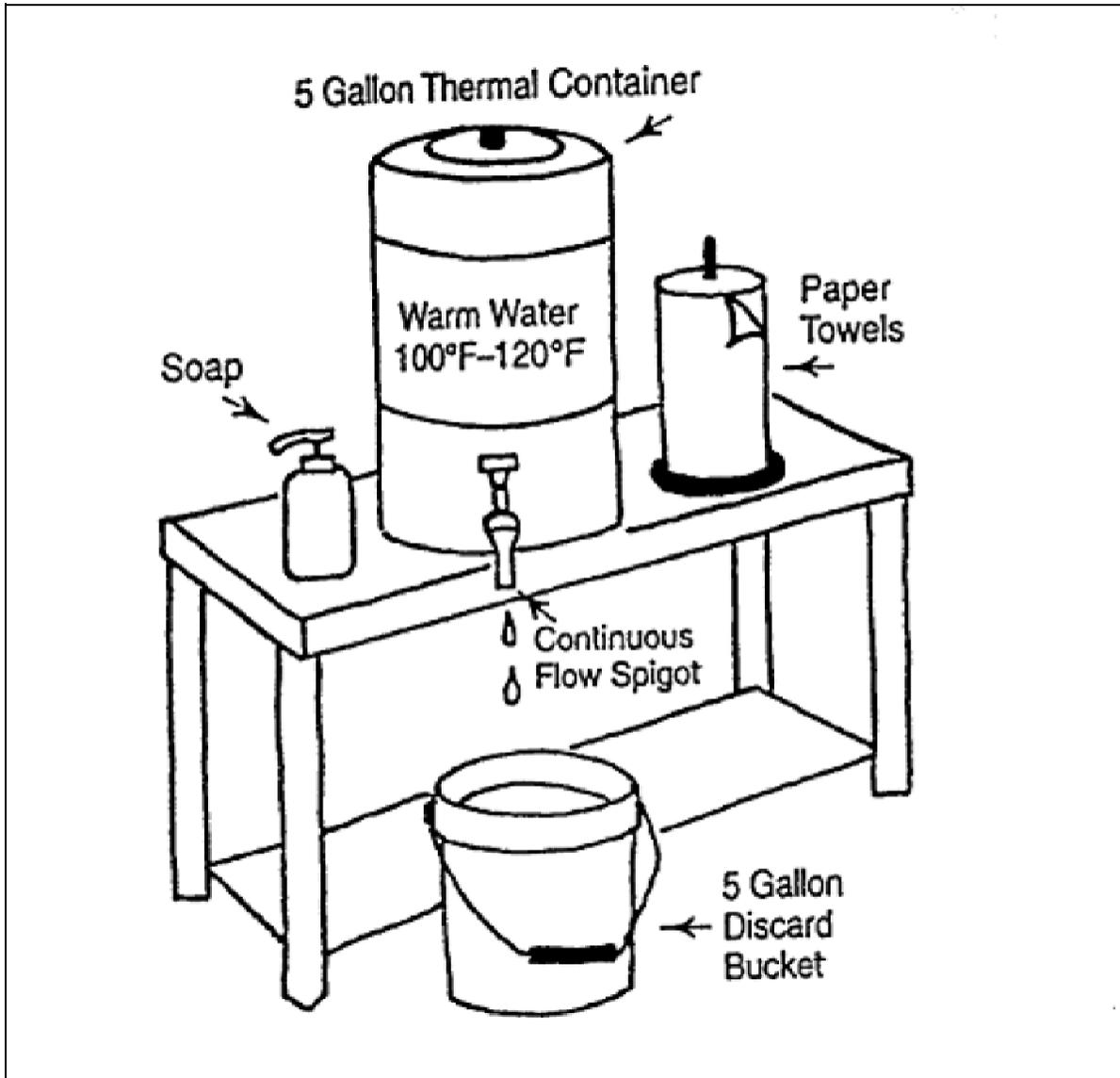


Illustration 1: Rudimentary handwashing station.



Picture 1: Required screening if the event is outside.



Picture 2: Digital thin-tipped metal probe thermometer for taking food temperatures.



Picture 3: Rudimentary three-compartment sink (for washing, rinsing, and sanitizing utensils and equipment).



Picture 4: Single-use gloves (NO BARE HAND contact of ready-to-eat foods).



Picture 5: Single-use flatware (individually wrapped if customers can obtain these items themselves).



Picture 6: Chlorine (bleach) (left) and Quat (right) sanitizer test strips.