

HARNETT COUNTY APPLICATION FOR A LIMITED FOOD SERVICE ESTABLISHMENT PERMIT

Food borne illnesses result from improper food preparation and poor sanitation practices. As operators of Limited Food Service Establishments you must follow guidelines to prevent public health concerns and ensure safe food. Please complete the following application for review by Harnett County Environmental Health Section at least four weeks prior to commencement of operation. A permit will not be issued for your operation if you do not do so. Applications can be mailed to Harnett County Environmental Health Section, 307 Cornelius Harnett Blvd., Lillington, NC 27546, or you may fax it to the number below.

For more information call 910-893-7547/ Fax 910-893-9371

APPLICANT'S NAME: _____

ADDRESS: _____

PHONE NUMBER: _____

NAME OF CONCESSION STAND: _____

APPLICATION SUBMISSION DATE: _____

NAME AND LOCATION OF EVENT: _____

DATES AND TIMES OF EVENT: (YOU MAY ATTACH A COPY OF THE GAME SCHEDULES) _____

COORDINATOR(S) OF EVENT AND HOW THEY CAN BE CONTACTED:

a. _____

b. _____

LIST ALL FOODS SOLD AND PREPARED BY LFSE: _____

WATER SUPPLY: _____

WASTEWATER DISPOSAL FOR LFSE: _____

TOILET FACILITIES PROVIDED: _____ TYPE: _____

WILL ELECTIRICITY BE PROVIDED FOR LFSE? _____

FACILITIES FOR GARBAGE DISPOSAL: _____

DESCRIBE HANDWASHING FACILITIES FOR LFSE:

LIST ALL FOOD SUPPLIERS:

- a. _____
- b. _____
- c. _____
- d. _____
- e. _____

WHEN WILL POTENTIALLY HAZARDOUS FOODS BE BOUGHT?

HOW WILL THESE FOODS BE STORED PRIOR TO THE EVENT?

DO YOU HAVE A THERMOMETER FOR MONITORING FOOD
TEMPERATURES (HOT AND COLD)? _____
REFRIGERATOR THERMOMETERS? _____

ARE SEPARATE EMPLOYEES AVAILABLE TO HANDLE MONEY?

WHERE WILL UTENSILS BE WASHED? _____

WHAT METHODS OF SANITIZING WILL BE USED FOR THESE
UTENSILS? _____

ARE TEST KITS AVAILABLE ON SITE? _____

IS AT LEAST A TWO COMPARTMENT SINK WITH DRAINBOARDS
AVAILABLE? _____

DESCRIBE METHODS FOR PROTECTING FOOD FROM DUST AND INSECTS: _____

WILL HAIR RESTRAINTS BE WORN? _____

ATTACH A DIAGRAM OF THE LFSE (i.e. sinks, equipment location, food storage area)

ATTACH A COMPLETE LIST OF COOKING AND HOT/COLD HOLDING EQUIPMENT.

* For those requesting a permit, absolutely **NO** food can be prepared before a permit is issued that day. Leftovers cannot be re-used. Aluminum cans and food packages must remain unopened.

<p>STATEMENT: I hereby certify that the above information is correct and I fully understand that any deviations from the above without prior permission from Harnett County Environmental Services may nullify final approval and prevent issuance of a permit. I understand that a pre-opening inspection is required and if not in compliance with 15A NCAC 18A .2645, a limited food service establishment permit will not be issued.</p>		
_____	_____	_____
Print Name		Signature

	Date	

*****DO NOT WRITE BELOW THIS LINE*****

APPLICATION REVIEWED BY: _____ DATE: _____
EHS

COMMENTS:

08/09
gg