

Carolina Classic Fair Temporary Food Establishment Vendor Application

A temporary food establishment (TFE) permit is required for vendors selling foods that are not specifically exempt. Examples of exempt foods include popcorn, cotton candy, candy apples, ice cream and some beverages. A completed application along with a fee of \$75.00 must be submitted to Forsyth County Department of Public Health 30 days prior to the opening of the fair. <u>Applications will not be accepted less</u> than 15 days prior to the opening day of the fair. All food and beverages must be prepared on site or in an establishment that is under inspection by a local health department or appropriate regulatory agency. A separate application and fee is required for a TFE commissary to prepare food offsite or 7 days in advance of the fair.

Event Information (PLEASE PRINT)					
Event Name: Carolina Classic Fair					
Year:					
Dates/Times of Operation: Start Date:	End Date:				
Start Time:	End Time:	(Daily Schedule)			
Applicant Name:	Phone:				
Organization/Business					
Name(DBA):					
Corporation Name if Different:					
Business Address:					
Email Address:					
Date and Location of Last Event:					
Will any food items be prepared prior to the event?	Yes No				
If yes, where?	ed in a TFE Commissary or othe	er inspected establishment.			
Transport distance between preparation site and ever	t location: Distance in miles				
Estimated transport time from preparation site to eve	nt location: Time in minutes				
Describe method that will be used to maintain food t	emperatures, i.e. cambros, mech	anical refrigeration, etc.:			
List all vehicles and areas, including location, that w event, i.e. refrigerated trucks, stock trailers, etc					



Ice source:(ice maker, purchased, etc)____

List equipment and numbers to be used for :

- 1. Cold Holding:_____
- 2. Hot Holding:_____
- 3. Cooking:_____
- 4. Reheating:_____

Indicate all utilities that the TFE will be connected to: ____Electricity ____Gas ____Sewer ____Water **Note: Connections to public water and sewer are required at the Carolina Classic Fair. No holding tanks.

All food preparation must occur in an area that is clean and protected by an overhead covering. Cooking and serving equipment must be positioned to limit exposure to the public. All open displays of food must be protected through the use of sneeze guards, shields or other barriers.

MENU Information (Please Print)

Note: Menu items are subject to approval and may be restricted List all food items that will be served and include how potentially hazardous foods will be maintained at <41°F

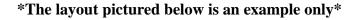
or >135°F. Menu changes require minimum 48 hours notice. It is strongly recommended to only use prewashed produce. Please use one row for each food item or beverage. Attach additional sheets if necessary.

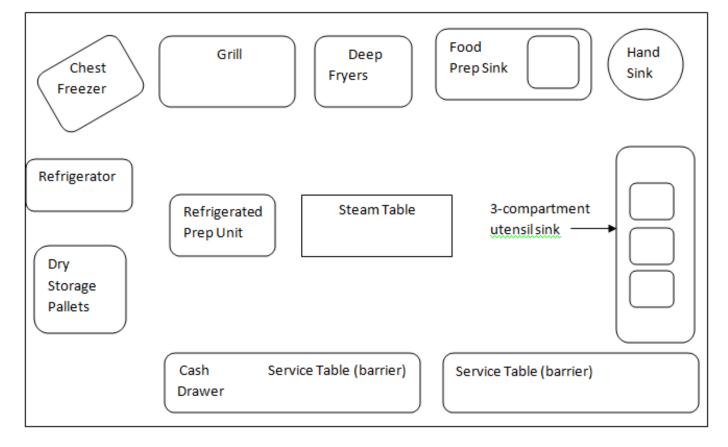
Food/Menu	Source	Thawing	Cut/Wash,	Cooking	Cold/Hot	Reheating
Item		C C	Assembly	Method/Location	Holding	C C
Example:	Frozen	None	None	Grilled	Crock pot	None
Hamburgers	patties,				with broth	
	Sam's					



Food Service Space Layout

Use the following example layout to draw the proposed layout of the TFE on the back of this page. You must indicate ALL equipment that will be included in the TFE including refrigerators and hot holding equipment. For cooking equipment, indicate heat source as gas, electric, wood or charcoal.





Choose the type of structure for the TFE: ____Building ____Trailer ____Tent ___Other Provide drawing on back or separate sheet of paper.



Please confirm and sign the following statement:

I hereby certify that all information presented in the application above is complete and accurate. I fully understand that:

- Any deviation from the above information without written approval from Forsyth County department of Public Health, Environmental Health Division, may void final approval and prevent issuance of a temporary food establishment permit.
- A pre-opening inspection of the temporary food establishment is required before a permit can be issued. All equipment must be in place, connected to utilities and operational.
- Food or beverages that is prepared before a permit is issued may be embargoed or required to be discarded.
- Failure to maintain potentially hazardous food at appropriate temperatures may result in disposal or embargo of the food. Cold foods must be 41°F or less and hot foods must be 135°F or greater.
- Approval of this application does not indicate compliance with any other code, law or regulation that may be required, including but not limited to fire, plumbing, mechanical, North Carolina Department of Agriculture.
- Incomplete applications will be denied.
- The completed TFE application and required \$75 fee must be received by the Forsyth County Department of Public Health at least thirty (30) calendar days but no less than fifteen (15) prior to the event or the application shall be denied.

Applicant	(full	name,	please
print)			

Applicant Signature_____

***REMINDER**: Application and payment must be received at the same time. Applications and payment can be submitted in person or through the mail.

Date:

A pdf application can also be submitted by email with payment made over the phone with a debit or credit card. Payment must be made within 1 business day of submitting the application by email. To submit by email:

- 1. Email a pdf of the application to Betty Frericks at <u>frericbj@forsyth.cc</u>
- 2. You will be contacted by phone to collect payment
- 3. Provide debit/credit card information to complete payment transaction.