



300 MOORESVILLE ROAD, KANNAPOLIS N.C. 28081

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LIMITED FOOD SERVICE ESTABLISHMENT PERMIT APPLICATION

This application must be completed and submitted to the Cabarrus Health Alliance Environmental Health Section to provide information about all food preparation and sales to the public in conjunction with amateur athletic events within Cabarrus County.

- This Limited Food Service Establishment (LFSE) permit application MUST be submitted no later than 30 days prior to commencing operation
- LFSE permits shall be issued only to political subdivisions of the State, establishments operated by volunteers that prepare or serve food in conjunction with amateur athletic events, or operated by organizations that are exempt from federal income tax under sections 501(c)(3)* or 501(c)(4)* of the Internal Revenue Code
- All LFSE permits shall expire on December 31 of each year
- No food preparation shall occur prior to receiving a permit from the Cabarrus Health Alliance Environmental Health Section

APPLICATION AND CONTACT INFORMATION:

Organization Name: _____
Main Contact: _____ Email: _____
Mailing Address: _____ City: _____ State: ____ Zip: _____
Primary Phone: _____ Cell Phone: _____ Fax : _____
Alternative Contact: Name: _____ Phone: _____

FACILITY INFORMATION:

Owner of Facility : _____
Name of Facility : _____
Facility Location: _____
* Start Date: ___/___/___ *Ending Date: ___/___/___

***PLEASE ATTACH A COMPLETE SCHEDULE**

As of September 1, 2012, the permit holder shall require all food service employees to comply with an approved Employee Health Policy. Do you have an approved Employee Health Policy?

Yes No

FOOD SERVICE ESTABLISHMENT OPERATIONS ARE GOVERNED BY THE N.C. FOOD CODE RULES FOUND AT:

<http://www.cabarrushealth.org/programs/environmentalhealth/NCFoodCodeManual2009.pdf>

Rules specific to LFSE operations are:

- The permit for a limited food establishment shall be posted in a conspicuous place where it can be readily seen by the public at all times.
- Limited food establishments shall not prepare any potentially hazardous food (time/temperature control for safety food) prior to the day of sale-**NO FOOD SHALL BE BROUGHT FROM HOME**
- Potentially hazardous food (time/temperature control for safety food) that has been heated at the limited food establishment and remains at the end of the day shall not be served or placed in refrigeration to be used another day.
- Equipment in the limited food establishment that is not certified or classified for sanitation by an ANSI-accredited certificate program that is in good repair and operating properly may be used. At least a two-compartment sink shall be provided. The sink shall be of sufficient size to submerge, wash, rinse, and sanitize utensils and shall have splashback protection. At least one drainboard, table, or counter space shall be provided for air-drying.
- Only single-service articles shall be used.
- Limited food establishments may prepare food in accordance with Rule .2669(b) which *allows outdoor cooking as long as overhead protection is provided such that all food, utensils, and equipment are protected. When bulk foods such as roasts, shoulders, and briskets are cooked, cooking equipment with attached lids, such as smokers, roasters, and other cooking devices, provide sufficient cover for the food being cooked. Food in individual servings such as hot dogs, hamburgers, and meat kabobs shall have additional overhead cover.*
- Floors, walls, and ceilings of limited food establishments shall be of sound construction, non absorbent and easily cleanable, except those limited food establishments preparing food in accordance with Rule .2669(b). Limited food establishments shall use dustless methods of floor cleaning and all, except emergency floor cleaning, shall be done during those periods when the least amount of food and drink is exposed, such as after closing, or between meals.
- All areas in which food is handled, prepared, or in which utensils are washed, shall be provided with permanently fixed artificial lighting that provides at least 50 foot-candles of light on food preparation work levels and at utensil washing work levels. At least 10 foot-candles of light at 30 inches above the floor shall be provided in all other areas, including storage rooms. Light bulbs in food preparation, storage, and display areas shall be shatter-proof or shielded so as to preclude the possibility of broken bulbs or lamps falling into food.
- A handwashing sink shall be provided in food service areas for use by employees only.
- Toilet facilities shall be provided for use by employees. Public toilet facilities provided on the grounds of the facility where the associated amateur athletic event is taking place are acceptable. Toilet facilities for the public are not required.

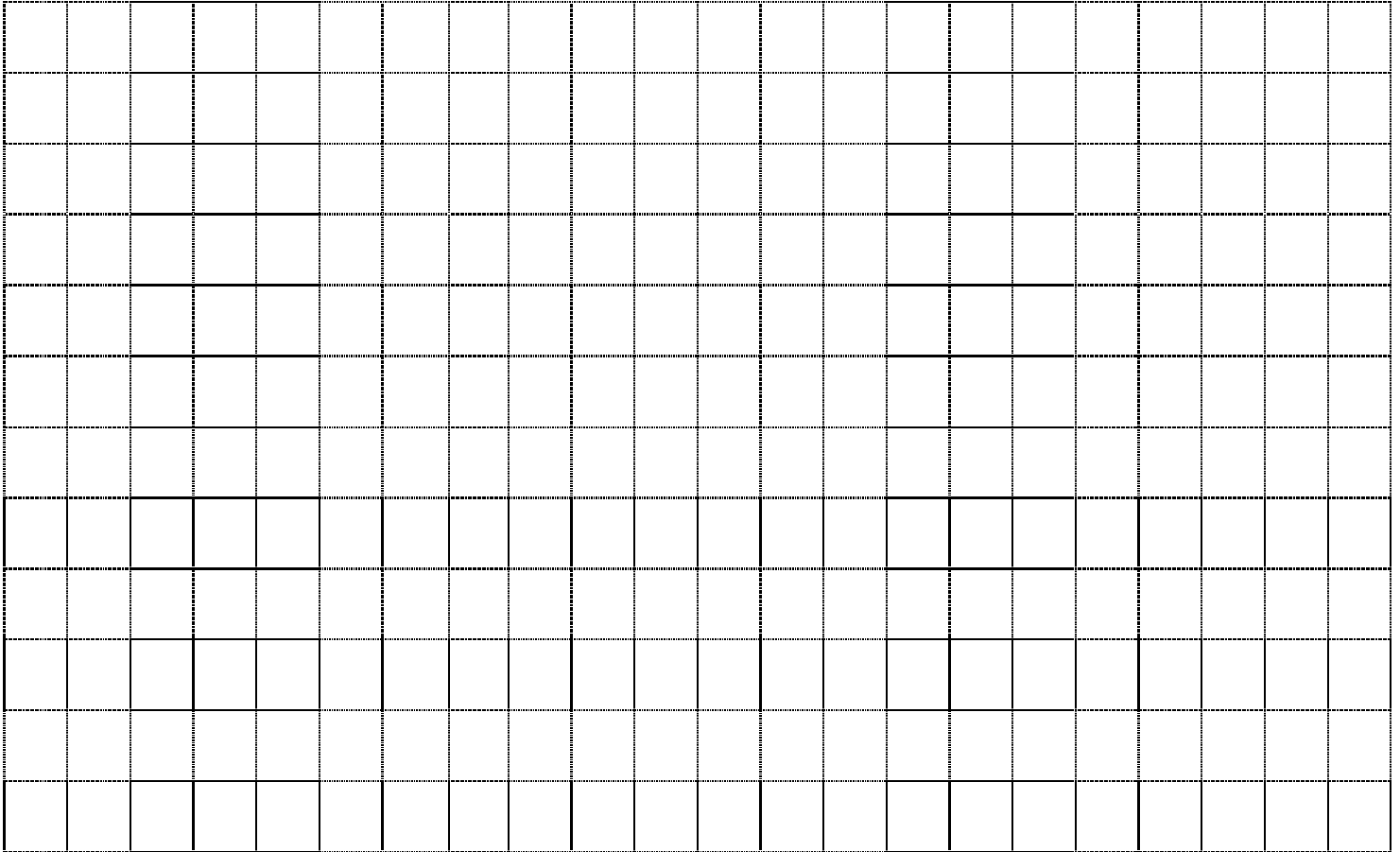
**A COPY OF THE PROPOSED MENU IS REQUIRED TO BE SUBMITTED WITH THE APPLICATION
LIST ALL MENU ITEMS, INCLUDING INGREDIENTS FOR EACH FOOD & SOURCE OF FOODS**

List All Food & Beverage Items and Retail Source	Stem Thermometer Required			How Will Each Menu Item Be Handled and Served to the Customers?
	How Will On-Site Food Preparation For Each Listed Menu Item Be Cooked and Assembled? (i.e. washing vegetables, chopping, reheating, steaming, grilling, etc.)	Cooking Temperature	How Will Food Be Hot or Cold Held? Hot 135°F or above Cold 41°F or less *NO COOLING*	
Example: Fully Cooked BBQ Beef Sandwiches / Ingredients and buns purchased at store.	Heat <u>fully cooked</u> shredded beef in pot on burner and toast buns on grill per each order. Using tongs, place beef on buns and assemble with disposable gloves.	Heat to 140 °F	Chafing dish used for hot holding beef. Ice chests used for cold holding.	While using disposable gloves, each sandwich is foil wrapped and served to customer

Only food items listed above will be approved to serve. Approval for any changes must be requested before the event.

Diagram of kitchen – Please show all equipment to be used, such as handsink, tables, coolers, grills, chafing dishes, service area, warewashing area, food storage areas, etc. The food preparation area shall be designed to protect from dirt and inclement weather, including but not limited to adequate overhead cover.

DIAGRAM NEEDS TO BE READABLE AND PLEASE LABEL ALL APPLICABLE EQUIPMENT



Submission of this application to the Cabarrus Health Alliance Environmental Health Section does not indicate compliance with the fire code or any other law or regulation that may be required. Furthermore, it does not constitute acceptance of the completed establishment (structure or equipment). A permitting inspection of the establishment with equipment in place and operational will be necessary to determine if it complies with state laws governing aLFSE.

Applicant/Main Contact Signature

Date