

LIMITED FOOD SERVICE - \$75.00 permit fee

All Permits Expire December 31st of each year

NC Food Code: <http://ehs.ncpublichealth.com/faf/docs/foodprot/NC-FoodCodeManual-2009-FINAL.pdf>

NC .2600 Food Rules: <http://ehs.ncpublichealth.com/docs/rules/294306-26-2600.pdf>

To qualify for a Limited Permit, one of the following must apply to your organization:

- Volunteers prepare and serve food in conjunction with amateur athletic events
- Lodging Facility that serves only reheated foods that have already been pre-cooked.
- A 501 (c) (3) organization prepare and serve food in conjunction with amateur athletic events.

Non-Profit Organization's Name: _____ Number: _____

If site was permitted as a Limited Food Service last year complete Sections A & B only. If this site was not permitted last year complete Section A, B, & C.

Section A:

- Menu _____
- Source of water supply and method of sewage disposal. Provide the location of these facilities and submit evidence that state and local regulations are complied with. (Written documentation could include water and/or waste disposal bill)

Section B: Include a copy of the game schedule with specific dates and times

Dates of Operation	Start	End
Spring		
Summer		
Fall		
Winter		

Section C:

- Site Plan showing location of concession stand and fields/courts (including restrooms, dumpsters, can wash, well and septic system, etc).
- Plan drawn to scale (minimum 1/4" = 1') of food service establishment indicating floor plan with location of all equipment and storage. Each piece of equipment must be clearly labeled on the plan with its common name.
- Manufacturer Specification sheets for each piece of equipment on the plan and numbered to match the plan.
- Provide location of:
 - o Entrances, exits, loading, unloading areas and docks, floor drains, floor sinks, water heating equipment, and electrical panels.
 - o Hot Water Heater: (minimum with 80 rise)
 - Gas ___ Electric ___ Instantaneous _____
 - Recovery Rate (gallons per hour) _____ Storage Capacity (gallons) _____
- Designate on the plan equipment used for hot-holding of potentially hazardous foods.
- All work top equipment must be labeled and identified on plan (i.e. toasters, steam-well, microwaves, panini grills, mixers and soda dispensers).
- Label and locate separate food preparation sinks and work tables designated for the preparation of ready-to-eat foods.
- Identify all handwashing lavatories in work areas and restrooms.
- Indicate flow patterns on the plan for the following:
 - o Food (Receiving, Storage, Preparation & Service)
 - o Utensils & Containers (Clean Storage, Service, Soiled, Cleaning, Air Drying & Storage)
 - o Trash & Garbage (Service Area, Holding, & Storage)
- Include a curbed cleaning facility sloped to drain (large enough to clean the largest garbage receptical) equipped with hot and cold water with backflow prevention and facilities for handling wet mops.
- Show location for storing chemicals.
- Show location of employee's personal belongings such as locker areas, break areas, and coat storage.
- Provide a copy of the cleaning and maintenance contract from the solid waste provider and the grease recycling company for the dumpster and the grease container.