

**Randolph County Health Department**

**PERMITTED TEMPORARY FOODSERVICE OPERATIONS CHECKLIST:**

- \_\_\_\_\_ **1. Approved potable water under pressure for hand/utensil washing must be located on-site. (Do not bring water other than bottled water to an event.)**
- \_\_\_\_\_ **2. Provide a water-heating source.**
- \_\_\_\_\_ **3. Provide proper sewage disposal with confirmation letter of sewage pickup.**
- \_\_\_\_\_ **4. Provide at least a **single vat utensil sink** with **one drainboard or countertop.****
- \_\_\_\_\_ **5. Provide a handwash sink **separate** from all other sinks including **paper towels.****
- \_\_\_\_\_ **6. Be located in a clean area free of potential contaminants.**
- \_\_\_\_\_ **7. Protect displayed food by glass or other shielding on the top, front and ends.**
- \_\_\_\_\_ **8. Keep premises and equipment clean. Remove trash daily.**
- \_\_\_\_\_ **9. Provide water-tight garbage containers with tight fitting lids.**
- \_\_\_\_\_ **10. Provide convenient toilets for employees.**
- \_\_\_\_\_ **11. Provide effective **fly protection.** (Screens, fans etc.)**
- \_\_\_\_\_ **12. Provide an accurate (+- 2°F) **metal stem** type food thermometer (0°-220°F).**  
Use the thermometer to check for required cooking temperatures.  
Ground beef. . 155°F                      Chicken or poultry . . . . . 165° F  
Pork . . . . . 155°F                      Reheat cooked food . . . . . 165°F  
(includes hot dogs)
- \_\_\_\_\_ **13. Maintain internal temperatures of cold foods at **45** degrees or lower and internal temperatures of hot foods at **135** degrees or higher.**
- \_\_\_\_\_ **14. Provide an accurate (+- 3°F) refrigerator thermometer in **all** units.**
- \_\_\_\_\_ **15. Store and handle all foods in a manner so as to prevent contamination from the environment **or public.****
- \_\_\_\_\_ **16. Wash and rinse utensils and equipment. Allow them to **air dry** before storing in a clean dry place.**
- \_\_\_\_\_ **17. Provide **test strips** to check the proper strength of sanitizer.**
- \_\_\_\_\_ **18. Prepared foods such as coleslaw, cakes, and pies **must** be purchased prepackaged from an approved source **or** prepared from an inspected kitchen.**
- \_\_\_\_\_ **19. Comply with all communicable and/or infectious disease requirements.**
- \_\_\_\_\_ **20. Keep food clean, wholesome and free from adulteration.**
- \_\_\_\_\_ **21. Receive all foods from **approved** sources. **NOTE: salads such as chicken, ham, potato, crab etc. CANNOT be prepared or served.****
- \_\_\_\_\_ **22. Meats and poultry must be purchased from an **approved\*** meat market ready to cook. **Hamburger MUST be pre-pattied. No** meat preparation is allowed. \*(Receipts must be presented upon request).**
- \_\_\_\_\_ **23. Limit drinks to **packaged, canned, or bottled.** Carbonated drinks with an approved dispenser is allowed. Lemonade and Tea are permissible. No other fresh fruit beverages are allowed.**

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### Temporary Foodservice Permit Application

In order to make the permitting process easier and be less likely to have a permit denied onsite, please submit the following information. All vendors should notify this office **at least 14 days prior to the event.** A **\$75.00 permit fee is required for each application.** Checks may be made to **Randolph County Health Department.** **Confirm that your application has been received and approved by contacting this Department at the phone numbers listed below.**

\*Vendors who have not submitted the application and paid the fee in advance will not be permitted.\*

Name of Event: \_\_\_\_\_

Dates of Operation: \_\_\_\_\_

Name of operator: \_\_\_\_\_

Address of food vendor: \_\_\_\_\_

Daytime Phone number: \_\_\_\_\_

Menu: \_\_\_\_\_

\_\_\_\_\_

Equipment to be used:

Cooking: \_\_\_\_\_

Hot Holding (135°F or above): \_\_\_\_\_

Cold Holding (refrigeration at 45° F or below): \_\_\_\_\_

Food preparation procedures: \_\_\_\_\_

\_\_\_\_\_

Signature of food vendor: \_\_\_\_\_

This application and permit fee may be submitted by mail to:  
Randolph County Health Dept.  
204 East Academy Street  
Asheboro, NC 27203

NOTE: Persons who hold a valid Mobile Food Unit or Pushcart Permit within the State of North Carolina will not be required to be further permitted; however, they **must** contact the local Health Department before setting up their food operation.

If you have questions, contact this office at 336-318-6262

Kirk Becker: 318-6270      Karen Allen: 318-6273

Andrea Brunk: 318-6274      Tara Aker: 318-6218

Gregg Hancock: 318-6272      Phil Pearman: 318-6269

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