



LIMITED FOOD SERVICE ESTABLISHMENT
(Concession Stand)
PERMIT APPLICATION

Limited food service establishment 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 for establishments operated by organizations that are exempt from federal income tax under section 501(c)(3) or section 501(c)(4) of the Internal Revenue Code.

Sponsor Organization Information

Organization Name: _____

Mailing Address: _____

Contact Person: _____

Contact Phone: _____ **Fax:** _____

Email: _____

Food Service Information

Facility is: Existing New Construction ****plans for new construction must be submitted at least 30 days prior to beginning construction****

Water: Municipal Well

Sewage: Municipal Onsite septic system

Name of Concession Stand: _____

Concession Stand Address: _____

On-Site Manager Name: _____

On-Site Manager Phone: _____

Proposed Opening Date: _____

Dates and Hours of Operation: _____

Proposed Menu (list all items, including condiments): _____

STATEMENT: I understand I am responsible for submitting application and fees yearly, at least 30 days prior to commencing operations. I also understand a valid operations permit is required yearly from the Onslow County Health Department to open and operate this facility. An operations permit may be issued after this application and supporting documents have been reviewed and approved. A permit may be issued when all of the requirements of the North Carolina 15A NCAC 18A .2600 "*Rules Governing the Food Protection and Sanitation of Food Establishments*" have been met.

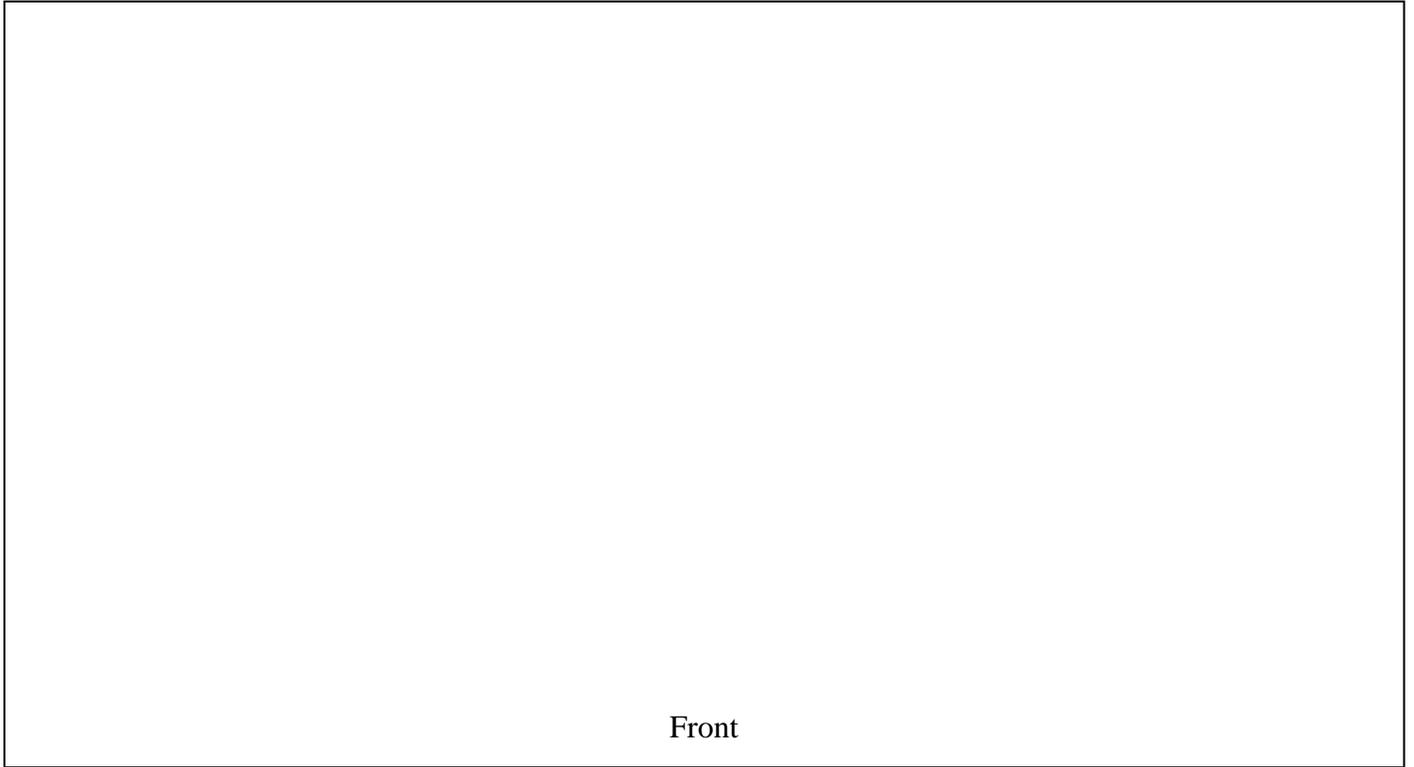
All information provided in this application is correct and I fully understand that any deviation without prior approval from the Onslow County Health Department may nullify this approval.

Signature(s): _____

Organizer(s), Sponsor (s), or Responsible Representative(s)

Date: _____

Please provide a drawing layout of the limited food service establishment's equipment, storage, sink(s), and counter space in the box below.



Front

Approval of these plans and specifications by the Onslow County Health Department does not indicate compliance with any other federal, state, or local code, law, or regulation that may be required; and does not cover any aspects of construction regulated by other jurisdictions. It also does not constitute endorsement or acceptance of the completed establishment (structure or equipment). A preopening inspection of the establishment, with equipment in place, will be necessary to determine if it complies with the local and state laws governing food service establishments.

CHECKLIST

- Completed Application
- Proposed Menu
- Dates and times of operation
- Game schedule(s)
- Drawing of facility layout. Drawing must show all food service equipment (including sinks). Each piece of equipment shown on drawing must be labeled
- \$75.00 check made payable to **“Onslow County Health Department”** for permit fee

LIMITED FOOD ESTABLISHMENTS

Limited food establishments shall comply with all the requirements in Rules .2650 through .2662 of this Section, except that the following provisions apply in lieu of Rules .2654(2) and .2659(a) and (b), Section 5-204.11(b) of the Food Code as amended by Rule .2655 of this Section, and Sections 8-201.11 and 8-201.12 of the Food Code as amended by Rule .2658 of this Section:

- 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. Permits for limited food establishments shall expire on December 31 of each year. A new permit from the regulatory authority shall be obtained before the limited food establishment shall be allowed to operate each year.
- The permit application shall be submitted to the local health department **at least 30 days prior to construction or commencing operation**. The permit application shall include a proposal for review and approval that includes a menu, plans, and specifications for the proposed limited food establishment, and location and dates of operation.
- Limited food establishments shall not prepare any potentially hazardous food (time/temperature control for safety food) prior to the day of sale.
- 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.
- All meats, poultry, and fish shall be purchased in a pre-portioned and ready-to-cook form.
- 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.
- Floors, walls, and ceilings of limited food establishments shall be smooth, non absorbent, and easily cleanable. 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 artificial lighting that is shielded, coated, or otherwise shatter-resistant in areas where there is exposed food; clean equipment, utensils, and linens, single service; and single use articles
- A hand washing 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