

**TROUP COUNTY ENVIRONMENTAL HEALTH
900 DALLIS STREET
LAGRANGE, GA 30240
706-298-3702 (OFFICE)
706-298-3655 (FAX)**

**TEMPORARY FOOD SERVICE APPLICATION
COST: \$50.00 PER UNIT**

Name of Temporary Food Concession _____

Business Owner Name _____

Business Owner Address _____

City _____ **State** _____ **Zip Code** _____

Business Owner Phone Number _____ **Alt. Phone** _____

Date Operation to Begin _____

Date Operation to End _____

Name of Event _____

Location of Event _____

Food to be Served

Food Source

_____	_____
_____	_____
_____	_____
_____	_____

Signature _____ **Date** _____

TEMPORARY FOOD SERVICE PERMIT CHECKSHEET

Application for a permit:

1. All items applicable to your operation must be met before a Temporary Food Permit will be issued by the Troup County Health Department.

Food Supplies:

1. Food shall be in sound condition, free from spoilage, filth, or other contamination and shall be safe for human consumption.

2. All food supplies must be purchased from an approved source (From a permitted food service establishment or from an establishment permitted by the Georgia Department of Agriculture.

3. **No homemade items should be used including: ice cream, baked goods, pickles, peppers, and preserve.**

Food Protection:

1. At all times, including while being stored, prepared, displayed, served, or transported, food shall be protected from potential contamination, including toxic materials, dust, insects, rodents, unclean equipment and utensils, unnecessary handling, cross contamination, coughs and sneezes, etc.

2. Cold foods must be held at 41F and below. (When hold cold foods in a cooler, ensure the food is fully submerged or buried in the ice.)

3. Hot foods must be held at 135F and above.

Food Storage:

1. Food, whether raw or prepared, if removed from the container or package in which it was obtained, shall be stored in an approved, clean, and covered container except during necessary periods of preparation of service. Food should not be stored on the floor or ground.

2. Storage of packaged food in contact with water or un-drained ice is prohibited. Wrapped sandwiches shall not be stored in direct contact with ice.

Food Preparation:

1. Food shall not be prepared (mixing, slicing, chopping, etc.) in the food booth. Food handling should be conducted with least possible manual contact using suitable utensils. (No Bare Hand Contact)

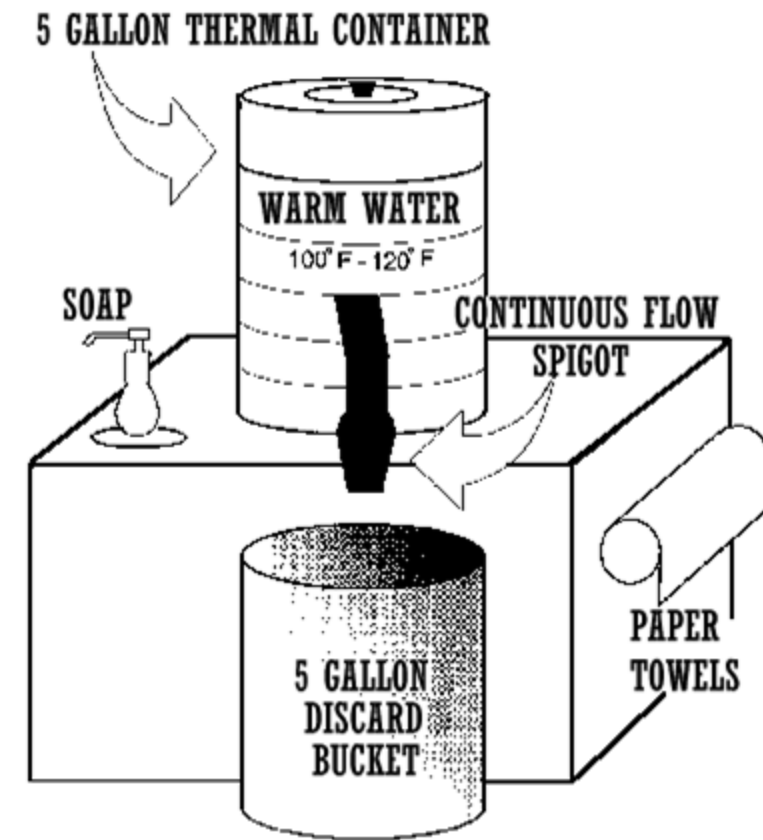
2. **Disposable Gloves must be worn when handling ready to eat foods!**

3. Food-contact surfaces of equipment shall be protected from contamination by consumers and other contaminating agents. Effective shields for such equipment shall be provided, as necessary, to prevent contamination.

4. Two table are required. One table should be designated for food preparation and one table for serving food.

Hand Washing Set-Up

1. Provide a water container with a dispensing spout or drain valve.
2. Provide liquid soap pump dispenser.
3. Provide paper towels.
4. Provide a bucket to catch wastewater.



Food Transportation:

1. During transportation, food and food utensils shall be kept in covered containers or completely wrapped or packaged so as to be protected from contamination and spoilage.
2. During transportation, including transportation to another location for service or catering operations, potentially hazardous food shall be maintained at 41° F or below for cold foods or 135° F or above for hot foods.

Personal Hygiene:

1. Employees shall thoroughly wash their hands and the exposed portions of their arms with soap and warm water before starting work, during work as often as is necessary to keep them clean, and immediately after using tobacco products, eating, drinking, using the toilet, or being potentially contaminated by other means.
2. Approved measures should be taken to prevent perspiration from contaminating foods, food contact surfaces, equipment and utensils.
3. Employees preparing, handling and serving food shall use effective and clean, disposable or easily cleanable nets, hat, or other hair restraints approved by the health authority, worn properly to restrain loose hair.
4. Employees shall not use tobacco in any form while engaged in food preparation or service, nor while in areas used for equipment or utensil washing or for food preparation.
5. Employees should not work if they have the following symptoms: vomiting, diarrhea, sore throat with fever, draining lesions or wounds, Jaundice, Salmonella Typhi, Shigella spp., Enterohemorrhagic or Shiga Toxin producing E. Coli, Hepatitis A, and Norovirus.

Water Supply:

1. When food is prepared on the site, a system capable of producing enough hot water for cleaning and sanitizing utensils and equipment shall be provided on the premises.
2. Enough potable water for the needs of the food service establishment shall be provided from source constructed.
3. Potable water servicing equipment shall be installed according to law and shall be stored and handled in a way that protects the water equipment from contamination.

Sewage:

1. All sewage, including liquid waste, shall be disposed of by a public sewage system or by a sewage disposal system constructed and operated according to applicable State or local plumbing code as amended.

Toilet Facilities:

1. Toilet facilities for food service employees shall be provided. When not on the same premises location shall be approved by the health authority.

Lavatory Facilities:

1. A convenient hand washing facility shall be available for employee hand washing. This facility shall consist of; at least, warm running water, soap, and individual paper towels. (Refer to drawing in this packet)
2. Sinks used for food preparation, washing equipment or utensils shall not be used for hand washing.

Garbage and Refuse:

1. Garbage and refuse shall be kept in durable, easily cleanable, insect-proof, and rodent containers that do not leak and do not absorb liquids. A sufficient number of garbage shall be provided. Plastic bags or wet-strength paper bags shall be used to line these containers.
2. Containers stored outside the establishment shall be easily cleanable, shall be provided tight-fitting lids, doors or covers, and shall be kept covered when not in actual use.

Misc.

1. Food service operation shall be physically and functionally separated from facilities or areas used for household purposes.
2. All single service forks, knives, and spoons must be pre-wrapped unless they are provided with the plate of food from the server.
3. Self-serve condiments are to be covered or sealed in individual packets.
4. Wiping cloths should be stored in a bucket of sanitizer (for example, 1 capful of household bleach in 2 (two) gallons of water. Changing the solution every 2 hours is recommended.
5. The health authority may impose additional requirements to protect against health hazards related to the conduct of the food service establishment as a mobile operation, may prohibit the sale of some or all potentially hazardous food.
6. All animals are prohibited from inside food booths.
7. The permit, or copy thereof, and the current inspection report must be displayed for public view and protected from inclement weather.

The Top Six Causes of Food Poisoning

Check through the list to make sure your event has properly prepared for these common causes of foodborne disease:



Inadequate Cooling and Cool Holding

More than half of all food poisonings is due to keeping foods out at room temperature for more than 2 to 4 hours.

Preparing Food Too Far Ahead of Service

Food prepared 12 or more hours before service increases the risk of temperature abuse.

Poor Personal Hygiene and Infected Personnel

Poor hand washing habits and food handlers working while ill are implicated in 1 out of every 4 food poisonings.

Inadequate Reheating

When leftovers are not reheated to above 165° F, illness often results.

Inadequate Hot Holding

Cooked foods not held at or above 135° F until served can become highly contaminated.

Contaminated Raw Foods & Ingredients

Serving raw shellfish or raw milk that is contaminated, or using contaminated raw eggs in sauces and dressings, has often led to outbreaks of foodborne disease. It is always safer to use pasteurized items.