

For Profit and Non Profit Temporary Food Service Permit Instructions

Food service from a temporary location involves many of the same complexities as a running a restaurant compounded by the problems of inadequate utilities and equipment. The success or failure of the event is dependent upon proper planning and safe handling of all food items. The following minimum requirements must be met:

1. Any person desiring to cook food any place other than a permitted food service establishment must apply for and receive a temporary food service permit.
2. Only foods requiring limited preparation may be cooked or served. No home canned or home cooked foods may be served with the exception of cakes, pies and cookies. Items which require mixing or extensive preparation (i.e. coleslaw, potato salad, etc.) must be prepared in a permitted food processing or food service establishment. Only limited seasoning or dry breading will be allowed before or after cooking.
3. Cold food must be held in a refrigerator or on ice at a temperature of 41 degrees or below Fahrenheit until cooked. Hot food must be held in a warmer at 140 degrees Fahrenheit or above or immediately served. Provide one set of utensils or gloves for handling the raw product and a separate set for the cooked product. An extra set of utensils shall be provided as a quick back-up. It is critical that raw chicken does not cross contaminate cooked items.
4. A thermometer shall be provided for testing food temperatures.
5. Separate facilities for hand washing and utensil washing shall be provided. The hand wash facilities may be a water cooler with a spout filled with warm water. A container shall be provided to catch the dirty water. Soap, paper towels and a fingernail brush must be available at the hand wash station. Utensil washing may be one pan each of warm soapy water, warm rinse water and bleach water.
6. Ice shall be from an approved source. Ice used for holding food cannot be served to the public. No Styrofoam chests may be used unless the ice is kept in original bags. Provide an ice scoop with a handle.
7. Minimum cooking times and temperatures in degrees Fahrenheit are as follows:

rare roast beef-130	ground beef -155 for 15 seconds
rare beef steak-130	comminuted fish-155 for 15 seconds
seafood-145 for 15 seconds	comminuted meat-155 for 15 seconds
eggs to order-145 for 15 seconds	poultry-165 for 15 seconds
eggs other-155 for 15 seconds	stuffed fish, meat, pasta, poultry, stuffing containing fish, meat, poultry- 165 for 15 seconds
pork-155 for 15 seconds	game animals-155 for 15 seconds
reheated foods-165 for 15 seconds	
8. Liquid waste not discharged into a sewage system shall be disposed of by a method approved by the health department.
9. Only individually wrapped single-service utensils shall be provided to the customer. Condiments may be in individual portions or commercially packaged squeeze containers.
10. Overhead protection for cooking area shall be provided. This may be a covered grill or tent.
11. Flooring shall be approved by the health department. It must be such that dust is not a problem. Grass, asphalt, plastic or cardboard are acceptable.
12. For buffet style service, a sneeze guard shall be provided if the customer is within eight (8) feet of the food.
13. Flies shall be controlled by fly fans, screens, covers or other methods approved by the health department.
14. Adequate restroom facilities shall be provided within a reasonable distance.
15. Garbage and trash shall be disposed of in covered containers with bag liners and removed as needed.

Tift County Health Department
Application for Temporary Food Service Permit

Name of Organization/Concession: _____

Person in Charge: _____ Phone: _____

Address: _____ City: _____ Zip: _____

Festival/Event: _____

Date(s) of Operation: Begin _____ End _____

List foods to be served along with where purchased: _____

Overhead Protection: Food Wagon Canopy Other: _____

Describe how hands and utensils will be washed: _____

Describe solid waste disposal: _____

Describe liquid waste disposal: _____

How will food be maintained at 140 degrees Fahrenheit or above for hot foods and 41 degrees Fahrenheit or below for cold foods? (Including time during transport) _____

(Interoffice use only) Permit No. _____