

[illegible]

Foods Prepared and Cooked Offsite:

Name of Permitted Establishment _____

NC DENR Establishment ID# _____

Establishment Owner / Manager _____

Establishment Address _____

Establishment telephone # _____

In the table below list all foods prepared in the permitted establishment and check all procedures performed there.

Foods	Thaw	Cut/Wash Assemble	Cook	Cool	Cold Holding	Reheat	Hot Holding	Portion/ Package

Sources of all meat, poultry, seafood and shellfish:

Method of storing and disposing of wastewater:

Booth sketch:

Draw the food booth, identifying and describing all equipment, including handwashing facilities, equipment washing facilities, cooking equipment, refrigeration, worktables, storage, hot and cold holding units, water source and storage. Describe the floor, wall and ceiling surfaces of the booth.

[illegible]

All booths must comply with the requirements listed in 15A NCAC 18a .2665-.2669. A copy of this document is available at <http://www.catawbacountync.gov/phealth/ehmain.asp>.

A brochure explaining the rules and requirements in detail is available on the Catawba County Environmental Health website at <http://www.catawbacountync.gov/EnvironmentalHealth/TempFood.asp>. It is available in English, Spanish and Hmong.

This application must be completed and returned to the Catawba County Environmental Health Department no less than 2 weeks before the date of the event. Vendors arriving at the festival without having submitted an application will be inspected by the Environmental Health Division after all other vendors have been inspected and permitted and this application has been completed. All vendors must comply with all applicable rules before a permit will be issued.

Catawba County Public Health
ENVIRONMENTAL HEALTH

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