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**Rowan County Environmental Health Division  
402 N. Main St., Suite 106, Salisbury, NC 28144**

## **LIMITED FOOD SERVICE APPLICATION**

Limited Food Service (LFS) establishment operates in conjunction with an amateur athletic event. Application and \$75.00 fee must be submitted prior to receiving a permit to operate. Permits expire on year after issued and shall be renewed each year. Applications shall be submitted 30 (thirty) days prior to commencing operation.

Facility name \_\_\_\_\_

Address \_\_\_\_\_

Manager \_\_\_\_\_

Email address \_\_\_\_\_

Phone Numbers \_\_\_\_\_

Date Permit Needed \_\_\_\_\_

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For Office Use Only

Receipt Amount: \_\_\_\_\_

Receipt Number: \_\_\_\_\_

## Operations Information

List all menu items (including beverages) or attach a copy of menu:

\*Meats shall be purchased be in ready to cook form; burgers shall be purchased pre-pattied, meats pre-cut, etc. Lodging must use precooked meats and eggs. Foods must be purchased from commercially approved facility or prepared in a permitted food establishment; preparing foods prior to event must be pre-approved by our office. **NO FOOD SHALL BE PREPARED AT HOME.** If you have any questions about what can be done please contact our office.

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List all sources of food:

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How will you keep foods hot (135F or greater)?

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How will you keep foods cold (41F or less, if using coolers they shall have drains)?

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How are vegetables/fruits washed?

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Food Handling Procedures?

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Office hours are Monday-Friday 8:00am – 4:00pm to submit an application and pay fee. **Representatives are available to answer questions from 8-8:30 am and 4:30-5:00 pm; individual contact information page 5.**

*The signature below indicates that I have received the Limited Food Service Checklist and understand that a permit will not be issued unless all of the items needed in the check list are in place at the time of inspection. Any changes or additions to the menu shall be reported to Environmental Health in advance of issuing a permit. All coolers (refrigerators), warmers and freezers if used shall already be on and up to temperature upon arrival of the inspector. Coolers shall be able to maintain 41F or less and warmers shall maintain foods at least 135F or greater.*

Limited Food Establishment Applicant Signature \_\_\_\_\_

Date \_\_\_\_\_ (Print Name) \_\_\_\_\_

#### Environmental Health Contacts:

Allison Bradley	704 216 8527
Brittney Curry	704 216 8532
Eric Edmiston	704 216 8529
Wakefield Gerrish	704 216 8537
Hyla Price	704 216 8530

## **CHECK LIST FOR LFS: (Please Keep This Page)**

- Hand sink (for employees only) with soap and paper towels.
- Sanitizer and correct test strips.
- Metal stem thermometer (must be capable of reading temperatures on tip of thermometer).
- Two compartment sink with drain boards, or countertop space to air dry utensils.
- Adequate refrigeration with thermometers.
- Food purchased in ready to cook form.
- Gloves for preparing/serving food.
- 70% alcohol swabs (to clean thermometers)
- Floors, walls, ceilings smooth, easily cleanable, and non absorbent.
- Single service articles only (eating and drinking).
- Toilet facilities for employees with covered trash cans.
- Hair restraints required, No jewelry on arms or hands, No artificial fingernails.
- Employee Health Policy (enclosed is a copy).
- Overhead protection provided if cooking outside.