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## Important Information for the Dixie Classic Fair:

- All sinks and other wastewater discharges must be connected to sewer. Supply trucks with ice machines may be connected to a portable storage tank with a minimum capacity of 15 gallons. Portable storage tanks must be emptied in an approved sewer connection.
- Wastewater containers and hoses **shall be labeled** and not used for any other purpose.
- Containers and hoses used to store, haul, or convey potable water shall be approved for potable water use, shall not be used for any other purpose, and shall be protected from contamination. **Potable water hoses and containers need to be clearly labeled.**
- A hot water tank of sufficient capacity to fill the wash vat to 110°F must be provided. It is recommended that a hot water tank has a capacity of at least 10 gallons.
- A three-compartment sink big enough to submerge, wash, rinse, and sanitize utensils must be provided. Wash water needs to maintain at least 110°F when washing dishes.
- Ice machines **MUST BE** empty, clean, and sanitized before a permit can be issued. **DO NOT** fill the ice machines or ice bins until your permit has been given to you.
- A one-compartment food preparation sink must be provided for washing produce. If a separate produce sink cannot be provided, produce must be prewashed from supplier with documentation on packaging. A permit will not be issued until the preparation sink or documentation of pre-washed produce is provided. **PREWASHED PRODUCE MUST BE LABELED OR DOCUMENTED BY PROCESSOR.**
- Non-food service drills used for mixing or cutting food are required to have a cleanable shield.

If you have any questions please contact: **Joseph Chrobak, REHS** at (336)703-3164 or [chrobajb@forsyth.cc](mailto:chrobajb@forsyth.cc)  
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