



Dixie Classic Fair Temporary Food Establishment Permit Checklist

Please note the following:

- NO food preparation (processing, cutting, marinating, cooking, etc) can be done until you receive a permit. Foods, especially meats, must be in their original packaging. Any food that has been prepared or removed from the original packaging before receiving a permit will be **THROWN AWAY IMMEDIATELY**.
 - A \$75.00 permit fee and application must be received prior to obtaining a permit. This is in addition to the fee paid to be a vendor at the fair.
 - Disposing of grease or wastewater on the ground or in storm drains is NOT allowed. Grease receptacles will be on site. Sewer connections must be used.
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- Permanent booths must have gas inspected and approved.
 - Water properly connected. Drinking water safe, food grade hoses are required for water connections. Hoses must be clearly labeled and sanitized before using.
 - Wastewater properly disposed. All wastewater must be disposed through a sewer connection. No holding tanks or blue-boys allowed. Hoses for wastewater need to be clearly labeled.
 - Hot water at a minimum of 120°F at utensil sinks and a minimum of 90°F to 110°F at hand sinks. Wash water in the utensil sink must be maintained at 110°F.
 - Separate hand sink with soap and paper towels at all food handling areas. No cooler set-ups are allowed.
 - Three-compartment utensil sink and counter space/drain board for the air drying of utensils.
 - Separate food preparation sink provided in each food preparation area, unless using pre-washed produce with labelling from supplier. **PREWASHED PRODUCE MUST BE LABELED OR DOCUMENTED BY PROCESSOR.**
 - Sanitizer available. NO splashless or scented bleach can be used. Mix regular bleach and water to make a 50ppm chlorine solution.
 - Sanitizer test strips must be available.
 - Mechanical refrigeration is required for cold-holding all potentially hazardous food items.
 - Thermometers in refrigerators. Air temperature must be between 35°F and 40°F. Food needs to be 41°F or below.
 - Thermometers for checking food temperatures. Metal stem thermometers should read 0°F to 220°F. Cold foods must be kept at 41°F or below. Hot foods must be held at 135°F or above.
 - Cooked potentially hazardous foods must be discarded at the end of the day unless prior approval is obtained.
 - Food from approved sources. Any food requiring preparation prior to the event must be approved in advance by the Environmental Health Division of the Forsyth County Department of Public Health.
 - Food stored off the floor/ground and covered. Corn, potatoes, onions, etc must be stored on a pallet or other approved means and must be kept covered.
 - All food handling and cooking must be done in a protected area. Overhead coverage is required. Hand wash sinks are required in all areas where food is prepared or cooked.
 - Means to prevent bare hand contact with ready to eat foods, such as food grade gloves, utensils, or deli paper.
 - Outside storage such as supplies, refrigerators, and freezers, must be protected. Any supplies or equipment not inside a building, trailer, or tent must be covered.
 - Open food displays must be protected from contamination by sneeze guards or other barriers.
 - Ice bins need to be empty and clean before a permit will be issued. Ice scoops and a separate bin for ice used in beverages must be provided.
 - Consumer advisory must be posted for raw or undercooked animal products.
 - Lighting must be shielded and shatterproof.
 - Effective hair restraints, such as a ball cap or hairnet.
 - Employee health policy in place.
 - Non-food service drills used for mixing or cutting food are required to have a cleanable shield.
 - Approved backflow required for all water connections.

Health Dept. Staff will be on fairgrounds beginning date of permitting. If you have any questions please contact:
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Revised 07/2018