



Public Health
Prevent. Promote. Protect.

Tift County Health Department

Tift County Health Department

305 East 12th Street

PO Box 715

Tifton, Georgia 31794

229-386-8373 PH

229-386-8159 FAX

APPLICATION FOR A TEMPORARY NON-PROFIT FOOD SERVICE PERMIT

The undersigned hereby applies for a permit to operate a Temporary Non-profit Food Service Establishment pursuant to the O.C.G.A. 26-2-390 thru 26-2-393. Complete and forward this application along with a copy of I.R.S. form 501C or a letter determining tax exempt status from the Georgia Commissioner of Revenue to the Tift County Health Department as proof of non-profit status. Proof of tax exempt status is not needed if participating in an event hosted by county, municipality or non-profit organization i.e. fair or festival. **Contact either Jill Reade at 229-386-7967 or Tamika Pridgon at 229-386-7968 with questions regarding this application.**

PLEASE PRINT CLEARLY.

Name of non-profit event: _____

Location of non-profit event: _____

(Depending on the location, written permission from the property owner may be necessary.)

Name of temporary food service: _____

Owner: _____

Owner Mailing Address: _____

Owner Telephone Number: _____

Owner Email Address: _____

Owner Fax Number: _____

Operator: _____

Operator Telephone Number: _____

Event Beginning Date: _____ Event Ending Date: _____

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*** Foods Served (all food shall be prepared at event or at an establishment permitted by local health department or Georgia Department of Agriculture; no food shall be prepared at your home).** If using a permitted facility, you shall provide proof i.e. valid food service or food sales permit with this application. The permitted establishment shall list you as the owner. If you have questions, feel free to contact me at 229-386-7968 or Jill Reade at 229-386-7967.

Food Sources (where food purchased): _____

Type of Overhead Protection (minimum is a tent): _____

How will food be transported to cook/serve area? _____

How will food be kept cold (45° F or below) till served or cooked? _____

How will food be kept hot (140° F or above) till served? _____

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Are thermometers available to insure proper temperature of food? Yes No

Explain how hand washing facility will be set up at this location (**hand sanitizer is not a substitute for hand washing**)? _____

Explain how dish washing facility will be set up at this location? _____

Explain procedures for eliminating bare hand contact with cooked food and ready-to-eat food?

(All condiments and single service items such as knives, forks and spoons shall be commercially wrapped.)

The undersigned hereby applies for a permit to operate a Temporary Non-Profit Food Service Establishment pursuant to the OCGA 26-2-390 through 26-2-393.

Signature: _____ Date: _____

Choose one: Owner Operator

Choose one: Please return permit via email mail fax pick up

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Temporary, Nonprofit Food Service Application Process

1. Event coordinator will either provide a current copy of the application on the event website or have the food vendors contact the health department for an application.
2. Event coordinator will establish a deadline for food vendors to submit applications to event coordinator.
3. The health department will establish a deadline for application submittal to the health department one week prior to the event.
4. If food vendors do not meet the deadline established by the health department or if event coordinator chooses to accept applications after the health department's application submittal deadline, a city official (it cannot be the event coordinator; it has to be a designated city official) will be responsible for issuing the permits.
5. Event coordinator will provide the health department with a food vendor list on a continuous basis.
6. Please note: no food vendor will be issued a permit if they are not on the list provided to the health department by the event coordinator.
7. Event coordinator will be provided a list via email of food vendors who received permits from the health department.
8. It is the responsibility of the event coordinator or an authorized agent to ensure individuals are not selling food without a permit.

FYI a food vendor is any individual who sells any item that can be consumed. **In regards to temporary, nonprofit events, the health department permits only individuals who prepare food on-site the day of the event. If someone is selling baked goods, honey, etc., those individuals shall have a permit from the Georgia Department of Agriculture to process food; ask them for a copy of their permit from the Georgia Department of Agriculture.**

The Most Important Way to Help Prevent Foodborne Illness

Since the staff at temporary food service events may not be professionals, it is important that they be thoroughly instructed in the proper method of washing their hands. The following may serve as a guide:

1. Use soap and running warm water to wash hands
2. Rub your hands vigorously as you wash them for at least 20 seconds
 - Back of hands
 - Wrists and forearms up to elbows
 - Between fingers
 - Under fingernails
3. Rinse your hands thoroughly
4. Dry hands with a single-service paper towel
5. Turn off the water using paper towel instead of your bare hands



Wash your hands in this fashion before you begin work and frequently during the day, especially after performing any of these activities:

- After touching bare human body parts other than clean hands and clean, exposed portions of arms;
- After using the toilet facilities;
- After caring for or handling animals;
- After coughing, sneezing, using a handkerchief or disposable tissue;
- After drinking, using tobacco, or eating;
- After handling soiled surfaces, equipment or utensils;
- During food preparation, as often as necessary to remove soil and contamination and to prevent cross-contamination when changing tasks;
- When switching between working with raw foods and working with ready-to-eat food;
- Directly before touching ready-to-eat food or food-contact surfaces; and
- After engaging in other activities that contaminate the hands.

REMEMBER: Do not touch ready-to-eat food with bare hands: use a clean and sanitized utensil, deli tissue or single use gloves.

Food Safety At Non-Profit Temporary Events



For More Information Contact your County Health Department Environmental Health Specialist who can provide you with information about how to operate at temporary events safely.



Georgia Department of Public Health
Environmental Health Section
(404) 657-6534
www.georgiaehh.us



THE TOP FIVE RISK FACTORS THAT CAUSE FOODBORNE ILLNESS

From past experience, the U.S. Centers for Disease Control and Prevention list these five circumstances as the ones most likely to cause illnesses. Check through the list to make sure your event has covered these common causes of foodborne illness:

- ❖ **Improper Holding Temperatures**
Up to 90% of all food poisoning cases occur when foods are not held at proper temperatures. Always keep hot and cold foods at required temperatures.
- ❖ **Inadequate Cooking Temperatures**
The Food and Drug Administration establishes internal temperatures for cooked foods. All foods should be cooked to these temperatures and checked with a probe thermometer.
- ❖ **Contaminated Equipment**
Contaminated utensils and equipment lead to cross contamination of food. All utensils and equipment should be properly cleaned and sanitized at least once every 4 hours or more frequently as needed.
- ❖ **Poor Personal Hygiene**
Poor hand washing habits and food handlers working while sick are implicated in 1 out of 4 foodborne illnesses. Ensure proper hand washing and never allow sick employees to handle food, utensils and equipment.
- ❖ **Food from Unsafe Sources**
All foods must be obtained from approved sources that comply with applicable laws and regulations.

NON PROFIT FOOD SERVICE LAW

Each year in Georgia, communities around the state have various events, fairs, and festivals sponsored by non-profit organizations involving the service of food. Under the Georgia Non-Profit Food Service Law, a county or municipality is authorized to issue permits for the operation of non-profit food service at events that last 120 hours or less sponsored by the county, municipality, or a non-profit organization. The law specifies food safety standards that must be met to protect the public's health. The law authorizes the county boards of health to provide staff assistance to organizations at events covered under this law for the purpose of providing food safety education.

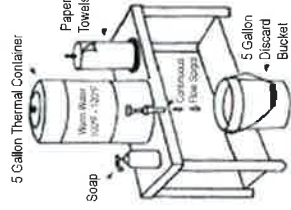


Provide Shelter:

Protection from Environmental Contamination

Employee Health, Washing Hands, and No Bare Hand Contact with Ready-to-Eat Food:

Protection from Food Workers as a Source of Contamination



Keep Food at Safe Hot and Cold Temperatures:

Protection from Foodborne Illness Pathogens

STANDARDS FOR FOOD SAFETY: O.C.G.A. 26-2-392

- Food shall be in sound condition, free from spoilage, filth, or other contamination and shall be safe for human consumption.
- Food must be purchased from licensed food processing establishments — home canned or packaged food is not allowed.
- Food must be protected from potential contamination from vermin, the environment, and people at all times.
- The temperature of potentially hazardous foods such as meat, poultry, fish etc., must be held at safe temperatures of at least 140°F or higher, if held hot, and at least 45°F or less, if held cold.
- Foods such as pastries filled with cream or synthetic cream; custards; or salads containing meat, poultry, eggs, or fish such as tuna or ham salad can not be prepared and served without a hazard control program.
- Frozen desserts must be made from commercially pasteurized mixes.
- Suitable utensils must be used to eliminate hand contact with cooked food.
- All utensils and equipment must be cleaned periodically to prevent buildup of food.
- Ice that is consumed or that contacts food must be purchased from a commercially prepared and inspected source and protected from contamination. Ice used for cooling food shall not be used for consumption.
- Unused or unsold food cannot be transported to another location for sale and or service.
- Food items which have been packaged, bottled, or canned in unapproved facilities are not allowed.
- Provide a convenient hand washing facility available for employee hand washing. This facility shall consist of, at least, running water and individual paper towels.