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.

☐ 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:
Amanda Taylor, REHS (336)703-3136 taylorar@forsyth.cc or Aubrie Welch, REHS (336) 703-3131