

Craven County Health Department

19) Please provide a drawing of proposed set-up. Note that ALL food booths must have approved hand wash set-up and utensil washing set-up for washing, rinsing and sanitizing equipment. Other equipment needs may vary.

Visit www.cravencountync.gov for an example of a drawing.

I certify that the information in this application is complete and accurate. I understand that:

- Any changes to my operation must be submitted to the CCHD for review and approval 5 days prior to the day of the event.
- A compliance check may be conducted at any time of operation.
- All potentially hazardous foods (PHF) that I am serving must be maintained at approved temperature (41°F or below for cold food and 135°F or above for hot food) during transport, holding and/or service.
- Failure to maintain approved temperatures for PHF may result in disposal or embargo of the food.
- Non-compliance may result in closure of the Temporary Food Establishment.

I certify that I will comply with the requirements described by CCHD Checklist for Temporary Food Establishment Vendors.

Visit www.cravencountync.gov for the checklist.

Applicant Signature: _____ **Date:** _____

Applicant Name (print): _____

Submit this application and permit fee to:
Craven County Health Department, Attention: Environmental Health - TFE Permitting
PO Drawer 12610 New Bern, NC 28561

Office Use Only

Notes: _____

Reviewer: Signature: _____ Date: _____