AppHealthCare

Appalachian District Health Department

Ashe County

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828-264-4997 (fax)

www.apphealth.com

LIMITED FOOD ESTABLISHMENT APPLICATION

Please answer Yes / No to the below questions to	Yes	No			
determine if your facility is eligible for this type of permit:					
Will any potentially hazardous foods be prepared prior to the day of service?			If yes, establishment must apply permit. Do not proceed with the		
Will all meats, poultry, and fish be purchased in a preportioned and ready-to-cook form?			If no, establishment must apply for a full restaurant permit. Do not proceed with this application.		
Will any produce be washed?					
Will all customer utensils be disposable (single service cups, plates, bowls and plastic forks / spoons / knives)?			If no, establishment must apply for a full restaurant permit. Do not proceed with this application.		
Will any outdoor cooking be performed?			If yes, please note that additional requirements may apply. Consult with Health Department.		
Does your facility meet the definition of a Limited Food Establishment in G.S 130A- 248 which includes only the following:		01	If no, establishment must apply permit. Do not proceed with the proceed wi	nis applicatio	
Name of Establishment:			_		
Physical Address:					
Name of Owner/Corporation:			City	State	Zip
Billing Address:Street/ P.O Box			City	State	Zip
Contact Name:		Conta	act Phone #:		
Emergency Cell Phone:		Emai	1:		1 of 3

	Water Supply: Public Water Private Well Type of Sewer: Municipal Septic
Please l	ist the menu below or attach a separate sheet:
Please 1	ist all current or proposed food suppliers (include all commercial distributors, stores or local purveyors):
NEW F	ESTABLISHMENTS ONLY
1.	ishwashing: Sink bays must be large enough to accommodate largest utensil. Number of sink compartments: Size of sink compartments (inches): Length: Width: Depth: Length of drain boards (inches): Right: Left: What type of sanitizer will be used? Chlorine: Iodine: Quaternary Ammonium:
	Hot Water(171F+): Other (specify): whical Dishwashing Will a dish machine be used? Yes No Dish machine manufacturer and model:
2.	Type of sanitization: Hot water (180°F) Chemical Chemical
2. —— Mechar 1.	Size of sink compartments (inches): Length: Width: Depth: Length of drain boards (inches): Right: Left: What type of sanitizer will be used? Chlorine: Iodine: Quaternary Ammonium: Hot Water(171F+): Other (specify): Anical Dishwashing Will a dish machine be used? Yes No Dish machine manufacturer and model:

Equipment Number	Equipment Type	Brand	Model Number
1	Example- Upright Storage Freezer	Electrolux	FCFS20
2			
3			
4			
5			
6			
7			
8			
9			
10			
11			
12			
13			

Please provide a diagram of the food prep area, customer self-service area(s) and location of all dry storage areas.

ALL ESTABLISHMENTS

LIMITED FOOD ESTABLISHMENTS PERMITS EXPIRE ON DECEMBER 31ST OF EACH YEAR.

Existing Establishments - a \$75 fee along with this application must be submitted to the Health Department at least 30 days prior to permit expiration per 15A NCAC 18A .2674(2). A new permit from the Health Department shall be obtained before the limited food establishment shall be allowed to operate each year. All items must be in compliance on the permitting inspection.

New Limited Food Establishments – Along with this application, the following must be submitted:

- 1. \$250 fee
- 2. Diagram of kitchen layout and of customer self-service area
- 3. Finishes for floors, walls and ceilings in kitchen and in customer self-service area
- 4. Equipment specs (or use the chart on page 2)

Name of Person Completing Form:	Title:	
Signature:	Date:	

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