



Cleveland County

NORTH CAROLINA

LIMITED FOOD SERVICES ESTABLISHMENT APPLICATION

\$75.00 fee and application shall be submitted at least 30 days prior to construction or commencing operation.

A "**Limited Food Services Establishment**" means an establishment as described in *G.S. 130A-248(a4), with food handling operations that are restricted by rules adopted by the Commission pursuant to G.S. 130A-248(a4) and that prepares or serves food only in conjunction with amateur athletic events. Limited food service establishment also includes lodging facilities that serve only reheated food that has already been pre-cooked (*G.S. 130A-248(a4) is referenced below*).

Limited Food Services Establishments shall comply with Rules .2650 through .2662 of the Rules Governing the Protection and Sanitation of Food Establishments except as written in rule .2674 (*Rule.2674 is referenced below*).

Please complete and submit the following information:

Name of Facility: _____

Location Address: _____

City: _____ State: NC Zip: _____

Owner of Building: _____

Mailing Address: _____

City: _____ State: _____ Zip: _____

Contact Person: _____

Contact Phone #: _____ Email: _____

*Please list or attach a **schedule for operation** along with a **menu** of all foods to be sold. A floor plan is required if the facility has never been permitted or it has been remodeled.

*This application must be completed and returned **with payment no less than 30 days** prior to beginning operation or construction:

Proposed opening date: _____

Date Application Submitted: _____

Applicant's Signature: _____

APPLICATION AND PAYMENT CAN BE SUBMITTED IN PERSON OR BY MAIL TO:

Cleveland County Permits Office
1333 Fallston Road
Shelby, NC 28150

*** Please call 980-484-4779 to arrange for submission and payment of fees***

***G.S. 130A-248(a4)** For the protection of the public health, the Commission shall adopt rules governing the sanitation of limited food service establishments. In adopting the rules, the Commission shall not limit the number of days that limited food service establishments may operate. Limited food service establishment permits shall be issued only to political subdivisions of the State, establishments operated by volunteers that prepare or serve food in conjunction with amateur athletic events, or for establishments operated by organizations that are exempt from federal income tax under section 501(c)(3) or section 501(c)(4) of the Internal Revenue Code.

15A NCAC 18A .2674 LIMITED FOOD SERVICES ESTABLISHMENTS

Limited food services establishments shall comply with all the requirements in Rules .2650 through .2662 of this Section, except as follows:

- (1) The permit for a limited food services establishment shall be posted in accordance with G.S. 130A-249. Permits for limited food services establishments shall expire one year from the date of issuance. A new permit from the regulatory authority shall be obtained before the limited food services establishment operates each year. Transitional permits shall not be issued.
- (2) The permit application shall be submitted to the local health department at least 30 days prior to construction or commencing operation. The permit application shall include a proposal for review and approval by the local health department that includes a menu, plans, and specifications for the proposed limited food services establishment, and location, hours, and dates of operation.
- (3) Limited food services establishments shall not prepare any time/temperature control for safety food prior to the day of sale.
- (4) Time/temperature control for safety food that has been heated at the limited food services establishment and remains at the end of the day shall not be served or placed in refrigeration to be used another day.
- (5) All meats, poultry, and fish shall be purchased in a pre-portioned and ready-to-cook form. (6) Equipment in the limited food services establishment that is not certified or classified for sanitation by an ANSI-accredited certificate program may be used. At least a two-compartment sink shall be provided. The sink shall be of sufficient size to submerge, wash, rinse, and sanitize utensils and shall have splashback protection. At least one drainboard, table, or counter space shall be provided for air-drying.
- (7) Only single-service articles shall be used as tableware as defined in Chapter 1 of the Food Code.
- (8) Limited food services establishments may reheat pre-cooked and cook food in accordance with the overhead protection requirements set forth in Rule .2669(b) of this Section.
- (9) Floors, walls, and ceilings of limited food services establishments shall meet the requirements of this Section, except those limited food services establishments preparing food in accordance with Rule .2669(b) of this Section.
- (10) All areas in which food is handled, prepared, or in which utensils are washed, shall be provided with artificial lighting that complies with Section 6-202.11 of the Food Code as amended by Rule .2656 of this Section.
- (11) A handwashing sink shall be provided in food service areas for use by employees only.
- (12) Toilet facilities shall be provided for use by employees. Public toilet facilities provided on the grounds of the facility where the event is taking place are acceptable. Toilet facilities for the public are not required.

History Note: Authority G.S. 130A-248; S.L. 2019-129; Eff. September 1, 2012;

Checklist for LFS Establishments

- Application submitted 30 days before construction/operation; includes menu, plans, location, dates of operation
- Permit and Grade Card to be posted readily seen by the public; permit expires one year from the date of issuance.
- Potentially hazardous food is not prepared prior to the day of sale
- Potentially hazardous food that has been heated is not served or placed in refrigeration to be used another day
- Meats, poultry & fish purchased pre-portioned and ready-to-cook form
- Properly operating equipment not required to be ANSI certified
- At least two-compartment sink provided with splashback protection & one drainboard, table or counter space for air drying.
- Only single service articles used
- For outdoor cooking overhead protection is required to protect all food, utensils, and equipment with the exception of cookers with attached lids being used to cook bulk foods such as roast, shoulder, and briskets. When cooking individual servings, overhead cover is required. .2669(b)
- Floors, walls and ceilings meet requirements of this section (.2600) except those LFS establishments preparing food in accordance to .2669(b)
- Dustless method for cleaning floors used, floors cleaned during periods where the least amount of food and drink are exposed except for emergency cleaning.
- Lighting meets Section 6-202.11 of the food code as amended by rule .2656
- Handwashing sink provided with soap, disposable towels and hand washing sign; hot water >100F
- Toilet facilities provided for employees, not required for the public
- Service sink provided
- Sanitizer, test strips, dish soap/detergent (hot water >110F), small diameter probe food thermometer, air thermometers, gloves, hair restraints (hats or wrap around visors ok)
- PIC has ANSI accredited Food Protection Manager Certification
- Employee Health Policy
- Vomit & Diarrhea Clean-Up Plan