



# Cleveland County

NORTH CAROLINA

## LIMITED FOOD SERVICE ESTABLISHMENT APPLICATION

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

*"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.*

These establishments must meet all of the requirements of the Rules Governing the Food Protection and Sanitation of Food Establishments with the following exceptions: Permits shall be issued annually and posted in a conspicuous place readily visible by the public. Permits expire December 31<sup>st</sup> of the year. The application shall include a menu, floor plan and dates of operation. Grade cards are posted, and routine inspections are required. All food must be prepared on the day of sale at the permitted site, and operators cannot maintain leftover foods for subsequent days of operation. All meats must be purchased pre-portioned and ready to cook. Domestic equipment is acceptable. A minimum 2-compartment sink shall be provided. The sink shall be of sufficient size to submerge, wash, rinse and sanitize utensil and shall have splash back protection. At least one drain board, table or counter space shall be provided for air drying. A separate hand wash sink is also required in the foodservice area for use by employees only. Only single-service utensils may be used for service. Customer self-service is prohibited, except to allow individual packages or pour-type containers. The establishment must be connected to necessary utilities such as electrical service, water and sewer at all times and artificial lighting must be available and shielded in all areas where food is handled, prepared or where utensils are washed. For outdoor cooking, overhead protection shall be provided such that all food, utensils, and equipment are protected. When bulk foods such as roasts, shoulders, and briskets are cooked, cooking equipment with attached lids, such as smokers, roasters, and other cooking devices, provide sufficient cover for the food being cooked. Food in individual servings such as hot dogs, hamburgers, and meat kabobs shall have additional overhead cover. Convenient toilet facilities shall be provided for use by employees, but not required for the public. Handwashing signs must be posted. Garbage can liners are required in the absence of a can wash. Facilities operating more than 210 days shall comply with Certified Food Protection Manager requirements specified in section 2-102.11 and 2.102.12 of the Food Code. Refer to the rules governing foodhandling establishments for answers to specific questions. You may request a current copy at the office of Environmental Health.

Please complete and submit the following information:

Name of Establishment: \_\_\_\_\_

Location Address: \_\_\_\_\_  
\_\_\_\_\_

Owner of Building: \_\_\_\_\_

& mailing address: \_\_\_\_\_  
\_\_\_\_\_

Contact Person: \_\_\_\_\_

Phone Numbers: \_\_\_\_\_

Email Address: \_\_\_\_\_

\*Please list or attach a **schedule for operation** along with a **menu** of all foods to be sold. A floor plan is required if 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:

**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\*\*\*

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**\*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 ESTABLISHMENTS**

Limited food establishments shall comply with all the requirements in Rules .2650 through .2662 of this Section, except that the following provisions apply in lieu of Rules .2654(2) and .2659(a) and (b), Section 5-204.11(b) of the Food Code as amended by Rule .2655 of this Section, and Sections 8-201.11 and 8-201.12 of the Food Code as amended by Rule .2658 of this Section:

- (1) The permit for a limited food establishment shall be posted in a conspicuous place where it can be readily seen by the public at all times. Permits for limited food establishments shall expire on December 31 of each year. A new permit from the regulatory authority shall be obtained before the limited food establishment shall be allowed to operate 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 that includes a menu, plans, and specifications for the proposed limited food establishment, and location and dates of operation.
- (3) Limited food establishments shall not prepare any potentially hazardous food (time/temperature control for safety food) prior to the day of sale.
- (4) Potentially hazardous food (time/temperature control for safety food) that has been heated at the limited food 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 establishment that is not certified or classified for sanitation by an ANSI-accredited certificate program that is in good repair and operating properly 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.
- (8) Limited food establishments may prepare food in accordance with Rule .2669(b) of this Section.
- (9) Floors, walls, and ceilings of limited food establishments shall meet the requirements of this Section, except those limited food establishments preparing food in accordance with Rule .2669(b) of this Section. Limited food establishments shall use dustless methods of floor cleaning and all, except emergency floor cleaning, shall be done during those periods when the least amount of food and drink is exposed, such as after closing, or between meals.
- (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 associated amateur athletic event is taking place are acceptable. Toilet facilities for the public are not required.

*History Note: Authority G.S. 130A-248; S.L. 2011-394, Section 15(a); Eff. September 1, 2012.*

## **Checklist for LFS Establishments**

- Application submitted 30 days before construction/operation; includes menu, plans, location, dates of operation
- Permit to be posted readily seen by the public; permit expires Dec. 31<sup>st</sup> of each year
- 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
- 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