

MOST COMMON PROBLEMS ENCOUNTERED IN PERMITTING OF *TEMPORARY FOOD SERVICES*

(If any of these problems exist at the time of the opening inspection, a permit will not be granted.)

- Submit application 7 days prior to event or earlier. There is a **\$50** late fee for late applications and no applications are accepted within 3 days of an event.
- Unit must hook-up to water and sewer or have approval for the water source and/or sewage storage tank prior to the event. Sewage may not empty onto ground surface. Temporary holding tanks for extended events such as the Georgia National Fair are not allowed.
- Unit must have fly fans to effectively cover all openings completely (serving windows and/or other windows that remain open).
- All exposed light bulbs in units must be shielded.
- A 3-compartment sink and a hand sink in each unit is required. Soap and paper towels must be present at the hand sink.
- All food prep must be done inside – onions may not be peeled outside etc.
- Unit must be ready for inspection by 10:00 am on day event opens or earlier if warranted.
- Vendor May not sell foods out of unit until a permit is granted by Health Department.
- Unit doors must remain closed.
- Food handlers require hair restraints (hair nets or caps) and no bare hand contact with ready-to-eat foods is allowed (tongs, gloves, paper, etc only).
- Cleaning chemicals must be stored separately and away from foods, single use products, & utensils.
- Unit must be clean; it should look like it hasn't been cooked out of yet.