



Nonprofit Sponsored Temporary Food Service Permit Application

Please complete in duplicate and forward the original application along with a copy of I.R.S. Form 501C, or a letter determining tax-exempt status from the Georgia Commissioner of Revenue, as proof of nonprofit status.

Date _____ DHD # _____

Event Name: _____ Event Location: _____

Event Organizer: _____ Organizer Phone #: _____

Date(s) of Operation: _____ Daily Hours of Operation: _____

Booth Name: _____

Person in charge of booth: _____ Phone #: _____

E-mail of person in charge: _____

Representative / Agent: _____ Phone #: _____

Representative / Agent Address: _____
Include suite # _____ Street # and Name Suite City State Zip Code

E-mail of Representative / Agent: _____

The undersigned hereby applies for a permit to operate a Nonprofit Temporary Food Service Establishment pursuant to the O.C.G.A. 26-2-390 thru 26-2-393. A copy of I.R.S. Form 501(c) or a letter determining tax-exempt status from the Georgia Commissioner of Revenue must be provided to the County Health Authority as proof of nonprofit status.

Applicant Signature

Date

Return the completed application to the Center for Environmental Health:

Cobb County:
1738 County Services Parkway SW, 2nd Floor, Marietta, GA 30008-4012
Office: (770) 435-7815 | Fax: (770) 431-7410

Douglas County:
8700 Hospital Drive, 1st Floor, Douglasville, GA 30134-2264
Office: (770) 920-7311 | Fax: (770) 920-7317

Item #	** List All Foods / Beverages and Ingredients	Where Purchased	Onsite Prep Yes / No If NO, where?	Thawing	Holding Temps (Cold / Hot)	Cooking Temps	Reheating Temps

**** Due to the increased risk of food borne illness, the preparation of the following is prohibited unless an established hazard control program has been implemented per O.C.G.A. 26-2-392: (1) pastries filled with cream or synthetic cream; (2) custards; (3) salads containing meat, poultry, eggs, or fish; (4) Products similar to products stated in #1 and #2. **Attach Hazard Control Program documentation for review if planning to serve one or more of these items.**

1. How will foodhandler's hands be washed? (i.e.) a hand sink or large container with a spigot for holding water with a catch bucket below)

2. How will food be protected from contamination by hands? _____

3. What type container will be used for solid waste disposal in the food facility? _____

4. How will liquid waste / grease be disposed of? _____

5. How will food be protected from flies and other environmental contamination? (e.g. use of screened tent)
