



GWINNETT COUNTY BOARD OF HEALTH
Environmental Health Section

www.gwinnetthealth.com

Louise Radloff, Chairperson
Lloyd M. Hofer, M.D., M.P.H., Medical Director
Joseph Sternberg, District E.H. Director

"Depend on Us to Protect Gwinnett's Health"

Robert Westbrook, County Manager~455 Grayson Highway, Suite 600 ~Lawrenceville, GA 30045 ~ (770) 963-5132 ~ FAX: (770) 339-4282

TEMPORARY EVENT APPLICATION

All fees for temporary food service events must be paid by cash, money order, or credit card if paid less than 30 days prior to the event.

APPLICATION DATE: _____

FACILITY INFO

EVENT DATE: FROM _____ TO _____

VENDOR NAME AND EVENT LOCATION NAME _____ @ The Georgia Bridal Show
FACILITY NAME EXAMPLE: (BOB'S CHICKEN AT THE GWINNETT COUNTY FAIR)

EVENT ADDRESS _____
Infinite Energy Forum (formerly Gwinnett Center)
_____6400 Sugarloaf Pkwy, Duluth, GA 30097

EVENT CO-ORDINATOR _____ Elite Bridal Events LLC _____ PHONE (800) 532-8917 _____

NAME OF BOOTH _____

TYPE OF FOOD SERVED: _____

WHEN WILL YOU BE READY FOR ON SITE INSPECTION? Day _____ Time _____

OWNER NAME _____

OWNER ADDRESS _____

OWNER PHONE () _____ CELL () _____

PRINT NAME _____

SIGNATURE _____



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Temporary Food Service Requirements

The following minimum requirements must be met in order for a permit to be issued:

1. Submit a food service permit application, applicable fees, copy of the menu, and plan of facility 30 days before the event date.
2. The Temporary food service operation shall be ready for inspection prior to the opening of the event.
3. Floors within the food preparation and display areas shall be kept clean and in good repair and constructed of concrete, asphalt, tight wood or other similar material.
4. When food is being prepared on site, a system capable of producing enough hot water for cleaning and sanitizing utensils and equipment shall be provided on the premises.
5. Foods to be served must be prepared on site or at an inspected and approved base of operation. Facilities for the washing, rinsing, and sanitizing of utensils and equipment shall be provided at the temporary site or permitted base of operation.
6. All potentially hazardous food shall be kept at or below 41°F or at or above 135°F in approved equipment. (Please note: You will need to keep your hot food hot and cold food cold.)
7. A backflow prevention device must be provided for attachment to the potable water system. All sewage including liquid waste shall be disposed of to sanitary sewer or other approved method.
8. A convenient hand washing facility consisting of at least warm running water, soap and individual paper towels must be provided.
9. All food preparation and food display areas shall be adequately protected by means of walls, ceilings, shields, screens or other approved devices.
10. Only potentially hazardous foods requiring limited preparation, such as seasoning and cooking may be served.
11. The health authority may impose additional requirements to protect against health hazards.
12. Fees 1 – 4 days \$125.00 or 5 – 14 days \$325.00.

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If you have any questions, please contact the food service division of Gwinnett County Environmental Health. Your cooperation is appreciated. We hope that this advance notice will prevent any misunderstandings and allow ample preparation time for the permitting process.