



**Moore County Health Department
Environmental Health Section**

PO Box 279, Carthage, NC 28327

Phone (910) 947-6283

Fax (910) 947-5127



Limited Food Service Establishment (LFSE) Application

Form shall be emailed to mcappleh@moorecountync.gov

For questions, please call Moore County Environmental Health: 910-947-6283. You must also include a detailed drawing of the equipment layout in the kitchen with this application.

Establishment Name: _____

Address: _____

Owner/Operator: _____

Contact Person: _____ Phone Number: _____

Email Address: _____

Operating Dates and Times: _____

Anticipated Start Date: _____ Anticipated End Date: _____

<i>Menu Item</i>	<i>Source (where food is purchased)</i>

By signing below, I certify that the information provided on this application is accurate and complete to the best of my knowledge. I understand I must also provide a game or operation schedule. I also understand the restrictions and limitations of operating a LFSE and agree to abide by all rules and regulations.

Signature and Title: _____ **Date:** _____

The NC Food Code provides a regulatory foundation to protect public health, the following are requirements for limited food stands:



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- "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.
- The permit application shall be submitted to the local health department at least 30 days prior to construction or commencing operation.
- All ready to eat potentially hazardous food must be date marked once package has been opened or purchased from approved source (ie. Hot dog packages, canned cheese sauce, chili, ect.) if held in refrigeration over 24 hours. Storage may not exceed 7 days if held at 41F or less.
- A thin-tipped food thermometer accurate to within 2 degrees must be provided.
- All meats, poultry and fish shall be purchased in a pre-portioned and ready-to-cook form.
- Potentially hazardous food that has been heated at the limited food establishment and that remains at the end of the day must be discarded.
- Limited food establishment may prepare food in accordance with rule.2669(b) "For outdoor cooking, overhead protection shall be provided such that all food, utensils, and equipment are protected".
- Domestic equipment may be used if in good repair and used for its intended use.
- At least a 2-compartment sink shall be provided of sufficient size to submerge, wash, rinse and sanitize utensils and shall have splash back protection. At least one drain board or counter space shall be provided for air-drying.
- Only single-service articles shall be used.
- Food employees may not wear jewelry on arms or hands except a plain ring such as a wedding band. Food employees may not wear artificial or painted nails when working with exposed food unless single use gloves in good repair are worn.
- Effective hair restraints, beard restraints and clothing that covers body hair must be worn when preparing food, handling clean equipment, utensils, linens and unwrapped single service articles.
- No bare hand contact with ready-to-eat food allowed.
- Employee Health Policy required.
- Provide an approved sanitizer and test strips.
- Maintain the wash water in the utensil sink at 110F or greater.
- Toilet rooms used by females must be provided with a covered trash can for sanitary napkins.
- Sanitation grade card will be posted.