



Stokes County Health Department



Tammy Martin, MS MPH, Health Director
Brandon Joyce, RS, Environmental Health Supervisor

PO Box 187
1009 N Main Street
Danbury, NC 27016
(336) 593-2403

Limited Food Service Application

Establishment ID: _____

Establishment Name: _____

Concession Address: _____
Address City State Zip

Permanent Contact Name: _____ Phone #: _____

Mailing Address: _____
Address City State Zip

Phone #: _____

Operator Name: _____ Phone #: _____

Mailing Address: _____
Address City State Zip

Concession Location: _____

Menu Items: _____

Dates of operation: ____/____/____ to ____/____/____

*Application must be submitted at least 4 weeks prior to operation
*Operation schedule must be included with application or prior to permitting

Applicant's Signature: _____

Date: _____

Permit Fee: \$75.00

Limited Food Service Operation Worksheet

- Two compartment domestic sink for utensil washing. These compartments must be large enough to submerge all items to be washed.
- Drain boards or counter space on both sides of utensil sink or racks designated for clean utensils.
- Only single service articles to be used.
- No customer self-service (condiments in individual packages or in pour or squeeze type containers allowed)
- Weatherproof roof over food handling, cooking, and preparation areas.
- Must have some type of flooring. (excludes grass, dirt, sawdust, etc.)
- Floors are smooth, easily cleanable, non-absorbent, and in good repair.
- Walls and ceilings are smooth, easily cleanable, and in good repair.
- Separate hand washing sink.
- Antibacterial soap and paper towels at handwashing sink.
- Ice scoop provided if ice is dispensed.
- Hot and cold running water under pressure.
- Convenient toilet facilities for employees.
- Electricity provided.
- Domestic or commercial refrigeration with thermometer provided.
- Approved water supply. (public water or well approved by the Health Department)
- Vacuum breakers on all threaded faucets.
- Metal stem-type (probe) thermometer provided.
- Storage off of the floor.
- Trash cans with tight fitting lids.
- Artificial lighting provided.
- All light bulbs shall be shatter proof or shielded.
- Provisions made for the prevention of flying insects and pests (screen, fans, etc.)
- Test strips or testing kit for testing sanitizer solutions. (ensure test strips match chemical sanitizer solution that is being used i.e. quat, chlorine, etc.)