

Rockingham County Department of Health and Human Services

Environmental Health Section 371 NC HWY 65 ~ P.O. Box 204 Wentworth, NC 27375 – 0204 Phone (336) 342-8130 Fax (336) 342-8245

Application for a Limited Food Service Establishment Permit and Pre-opening Checklist

Name of Establishment:			
Name of Applicant:	Phone:		
Mailing Address:			
Mailing Address: City: Manager/Person in Charge:	State:	Zip Cod	e:
Manager/Person in Charge:			
Mailing Address for Establishme	ent:		
City:	State:	Zip Cod	e:
Email Address:		Phone:	
Location of Establishment:			
(If different from above)			
Establishment is owned by:	Association _	Corporation II	ndividual
	Partnership _	Other Legal Entity	
Attach names, titles and addrese and officers, and the local resident Establishment Type: Mo	dent agent if one is	required based on the	type of legal ownership.
Prepares and Serves Potentially To Order upon Consumer In Advance and Discards I	Request	•	•
Prepares PHF/TCS by:C		ngReheating reezingThawing	
Prepares food for delivery Prepares food for a Highly Prepares only non PHF/TO	y Susceptible Popul	•	nises
Wastewater System: Mu Water Supply: Municipal/			
PROJECTED OPENING DATE:			
Please submit this application	cation along wi	th proposed menu	ı, schedule of games
and \$75 permit fee at least	st 30 calendar days	prior to the projected	opening date, per 15A NCAC
.2658 as referenced in Section	8-302.11 of the NC	Food Code Manual.	
I attest to the accuracy of the in	nformation provide	ed in this application.	
Signature:		Date:	

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The following pre-opening checklist is provided to assist with compliance to obtain a Food Establishment Permit:

Cer	tified Food Protection Manager (Applicant is allowed 210 days from date permit is issued to
con	nply with rule requirement, per 15A NCAC 18A .2659)
Cop	by of the menu
*Cc	onsumer advisory (NC Food Code Manual, Section 3-603.11)
*Va	ariance and/or HACCP plan for specialized processing methods (NC Food Code Manual,
Sec	tion 3-502.11)
*W	ritten procedures for time as a public health control (NC Food Code Manual, Section 3-
501	1.18)
*St	andard operating procedures (NC Food Code Manual, Paragraph 8-201.12(E))
All	refrigerators and freezers must be operating to verify temperatures
The	ermometers provided
Wa	ter heater operating
Wa	re washing facilities properly operating
San	nitizing solution and test strips supplied
Ligh	nting meets requirements
Bul	bs shielded or shatterproof
Har	ndwashing sinks conveniently located and supplied with soap, towels, and handwashing sign
All	construction completed and all construction materials removed from the premises
When sche	duling the pre-opening inspection, contact your local County Environmental Health
Departmen	at at least 3 days prior to the projected opening date.
*If applicab	ple