



LIMITED FOOD SERVICE ESTABLISHMENT PERMIT APPLICATION

This Limited Food Service Establishment (LFSE) permit application must be submitted no later than 30 days prior to construction or commencing operation. Please note:

- No food preparation shall occur prior to receiving a permit from Cabarrus Health Alliance (CHA).
- LFSE permits shall be issued only to political subdivisions of the State*, establishments operated by volunteers that prepare or serve food in conjunction with amateur athletic events, or operated by organizations that are exempt from federal income tax under sections 501(c)(3) or 501(c)(4) of the Internal Revenue Code. Documentation indicating your organization's qualifications to receive an LFSE permit must be submitted with this application.
- Limited food service establishments also includes lodging facilities that serve only reheated food that has already been pre-cooked
- All LFSE permits expire one year from the date of issuance and must be renewed after 365 calendar days.
- A fee of \$75 is required for each LFSE permit and must be paid with the submission of each LFSE application.

*Political subdivisions of the state are local governments created by the states to help fulfill their obligations. Political subdivisions include counties, cities, towns, villages, and special districts such as school districts, water districts, park districts, and airport districts.

Facility Type:

- Amateur Athletic Event
- Lodging Facility
- Other (Please note only facilities that meet the above pre-qualifications will be evaluated for a LFSE permit)

1) Name of Facility: _____

2) Location of Facility: _____

3) Name of Permittee: _____ Day-Time Phone: _____

4) Permittee Email: _____

5) Mailing Address: _____

6) Dates/times of Operation: _____

7) Name of Amateur Athletic Organization, if applicable*: _____

8) Source of Water for LFSE:

- Public Water
- On-site Private Well (Requires Testing by CHA)

9) Wastewater System for LFSE:

- Public Sewage
- On-site Septic System

10) As of September 1, 2012, the permit holder shall require all food service employees to comply with an approved Employee Health Policy. Do you have an approved Employee Health Policy?

- Yes No

11) Has the designated Person in Charge of the LFSE completed an ANSI-accredited, certified food protection manager's course?

- Yes No

12) Attach plans or a sketch illustrating the specifications and equipment for the proposed LFSE. You can use the attached document to sketch the kitchen or submit an architect drawing.

13) Attach a complete list of Menu Items to be prepared at the LFSE, include the method of preparation for each food item. Use the attached form to indicate the method of preparation.

You can view the rules for Limited Food Establishments at this link: [Sanitation-of-FoodEstablishments-15ANCAC18A-2600.pdf \(ncdhhs.gov\)](#)

The adopted Food Code is here: [FDA Food Code 2017.pdf \(ncdhhs.gov\)](#)

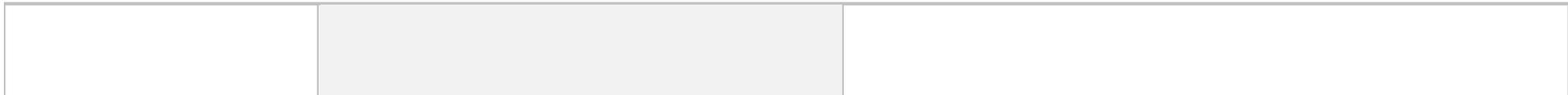
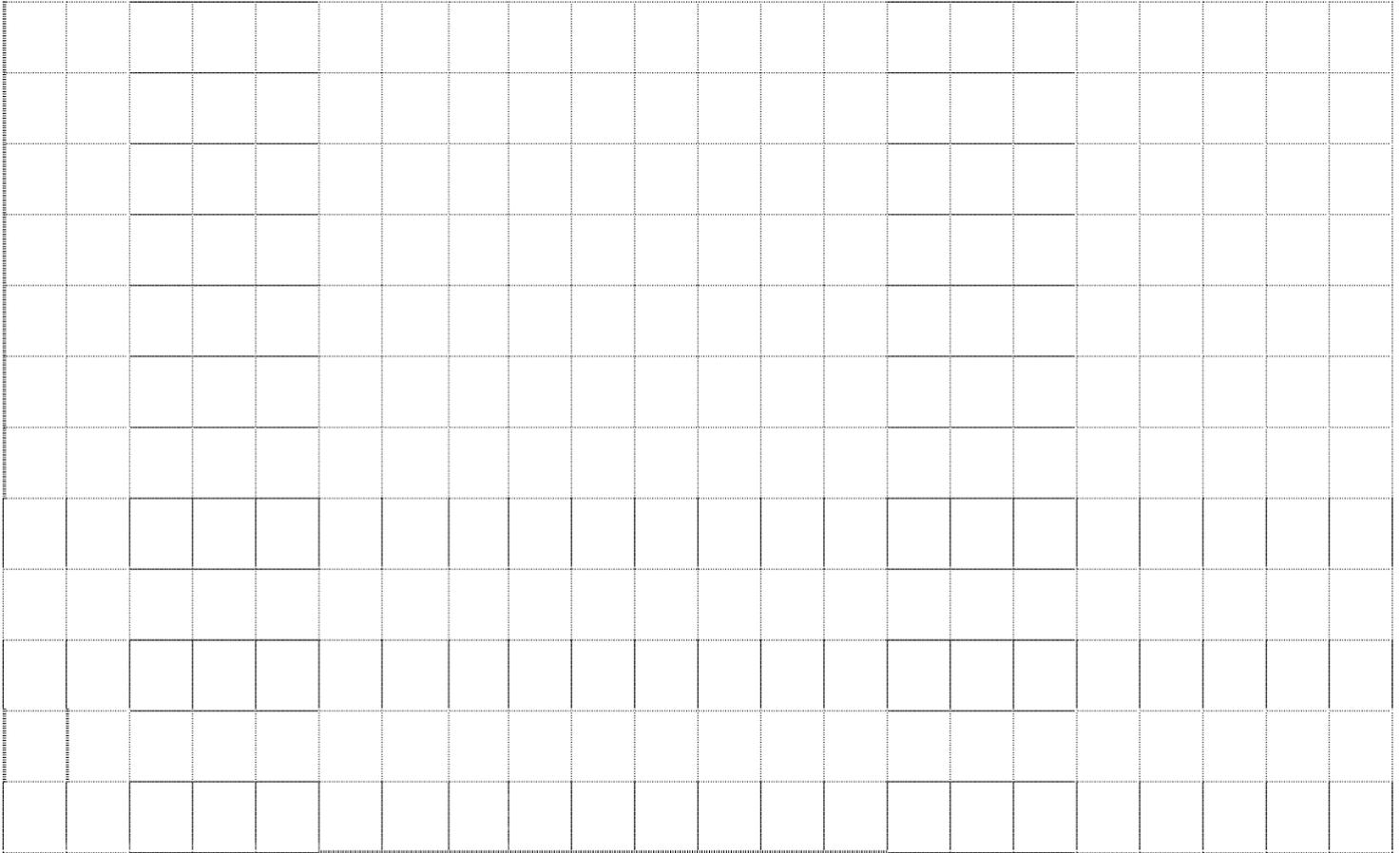


Diagram of kitchen – Draw and label all equipment, such as handwashing sink, tables, refrigerators, grills, counters, warewashing sink, storage shelves, hot hold units, etc. (an architect drawing can be submitted in lieu of this diagram)



I certify that the information on this application is complete and accurate. I understand that any changes to my operation must be submitted to Cabarrus Health Alliance, Environmental Health for review and approval prior to initiating.

Applicant Signature

Date

Applications may be submitted in-person at Cabarrus Health Alliance: 300 Mooresville Road: Kannapolis, NC 28081 or by email at Ehapps@cabarrushealth.org