



City of Tifton
130 E. 1st Street
PO Box 229
Tifton, Georgia 31794
229-382-6231 PH
BLRenewals@tifton.net

APPLICATION FOR TEMPORARY NON-PROFIT FOOD SERVICE PERMIT

The undersigned hereby applies for a permit to operate a Temporary Non-Profit Food Service Establishment pursuant to the O.C.G.A.§26-2-390 thru 26-2-393. Complete and forward this application along proof of non-profit status to the City of Tifton. Proof of tax exempt status is not needed if participating in an event hosted by the city/county or non-profit organization.

PLEASE PRINT CLEARLY

EVENT INFORMATION

Name of Non-Profit Event: Rhythm & Ribs BBQ Festival 2025

Location of Non-Profit Event: Fulwood Park, Tifton, GA
(Depending on the location, written permission from the property owner may be necessary.)

Event Beginning Date: February 28, 2025 Event Ending Date: March 1, 2025

VENDOR INFORMATION

Name of Food Vendor: _____

Applicant/Owner: _____

Owner Mailing Address: _____

City, State, Zip _____

TO BE COMPLETED BY CITY STAFF

Permit Number: _____ Approved Denied

Notes: _____

Issued By: _____ Date: _____

Name of Food Vendor: _____

Telephone Number: _____

Email Address: _____

Food Preparation Location: _____ On-Site _____ Approved Off-Site Location

Attach Food Service Permit or Department of Agriculture Permit if food is not prepared at event

Food being served: (attach menu if needed) _____

Food Sources (where food purchased): _____

Type of Overhead Protection (minimum is a tent): _____

How will food be transported to cook/serve area? _____

How will food be kept cold (45° F or below) till served or cooked? _____

How will food be kept hot (135° F or above) till served? _____

Are thermometers available to insure proper temperature of food? _____ Yes _____ No

Explain how hand washing facility will be set up at this location (**hand sanitizer is not a substitute for hand washing**)?

Explain how equipment, utensils, & dishes will be washed and sanitized at this location?

Explain procedures for eliminating bare hand contact with cooked food and ready-to-eat food?

Additional Food Safety Requirements (Initial Each)

- _____ All condiments and single service items such as knives, forks, spoons, & straw shall be commercially wrapped
- _____ All food workers are required to restrain hair longer than ½ inch with hair nets, cap, scarf, etc.
- _____ All food workers must wear disposable gloves at all times.
- _____ Only fully cooked items are allowed. No raw fish, meat, or eggs shall be sold
- _____ Food or drinks containing alcohol are not authorized with this permit
- _____ At all times, including while being stored, food and serving containers shall be protected from contamination
- _____ All trash, grease, and liquid waste shall be removed from the vending site and properly disposed

The undersigned hereby states that the information provided in this application is true and accurate. I further agree to follow all food safety requirements as required in O.C.G.A. § 26-2-392; and I understand that my vendor site may be inspected at any time to ensure compliance and may be revoked if found in non-compliance.

Signature: _____

Date: _____

Owner or Operator: _____

Please return by email to spearmanagency@friendlycity.net