



City of Tifton  
130 E. 1<sup>st</sup> Street  
PO Box 229  
Tifton, Georgia 31794  
229-382-6231 PH  
[BLRenewals@tifton.net](mailto: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 2023

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: March 3, 2023 Event Ending Date: March 4, 2023

#### 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](mailto:spearmanagency@friendlycity.net)