

*Rappahannock Area Health District
1320 Central Park Boulevard, Suite 300
Fredericksburg, Virginia 22401
Office (540) 899-4797*

OFFICES IN:
City of Fredericksburg
Caroline County
King George County
Spotsylvania County
Stafford County

State Fair 2021

Dear Food Vendor,

We look forward to your participation in this year's State Fair. Please read carefully:

Application Deadline

To ensure the timely processing of your application, the Rappahannock Area Health District must receive it no later than September 1, 2021. The required application for this event is attached. **Please do not fax or email the application. Please use the attached application and not an old version you may have on file.**

Permit Fees

In addition to the completed application, a \$40 permit fee must be submitted. Additional fees will not be charged for temporary permits occurring later in the same calendar year in the Commonwealth of Virginia. However, to have those additional fees waived, the permit holder must retain and supply our office with copies of any health department receipts reflecting permit fees paid at the earlier events in the same calendar year. Checks or money orders should be made payable to the "Fredericksburg Health Department". A permit application must be submitted for each unit (i.e., tent, booth, etc.) that will operate at the fair, but only one \$40 fee is required. The permit fee or proof of previous payment must be attached to the application for permit. **If you already have a VDH temporary food establishment permit(s), please submit a copy of your permit(s) with your application.**

*****Certified Food Protection Manager/Required Knowledge of Food Safety**

As specified in [12VAC5-421-55 of the Virginia Food Regulations](#), by July 1, 2018, food establishments (including temporary food establishments) will need to have at least one employee with supervisory and management responsibility and the authority to direct and control food preparation and service who is a Certified Food Protection Manager (CFPM). This requirement does not apply to food establishments that serve only non-TCS food (popcorn, cotton candy, baked goods) or those where food handling does not exceed reheating, cold holding, and hot holding commercially processed and packaged ready-to-eat foods. Acceptable CFPM certifications include: ServSafe, 360 Training (Learn2Serve), NRFSP, and Prometric, Inc. (a copy of your CFPM certificate must be presented). For facilities that are not required to have a CFPM, The Rappahannock Area Health District staff will be available on-site from 10:00 AM to 4:00 PM on Wednesday, September 22nd and on Thursday, September 23rd from 9:00 AM to 4:00 PM in the designated health department office to administer the demonstration of knowledge exam. In addition, ServSafe offers a 90-minute online food handlers' course with certificate at www.servsafe.com that can be taken prior to your arrival that would satisfy the demonstration of knowledge requirement. However, the food handlers' course does not satisfy the CFPM requirement. For more information, please visit <http://www.vdh.virginia.gov/environmental-health/food-safety-in-virginia/food-operators/cfpm/>.

*****Backflow Prevention Devices**

Vendors were notified during the 2017 State Fair that hose bib vacuum breakers would no longer be an acceptable means for backflow prevention. Vendors connected to the water supply under continuous pressure will be required to have a **Dual Check Valve**, rather than a hose bib vacuum breaker. Hose bib vacuum breakers do not work under continuous pressure to prevent back flow. -See page 2 for details

Inspections

Our staff will begin inspections on Wednesday morning for vendors who have a copy of their CFPM certificate or have demonstrated knowledge and are ready for inspection. **You must sign in at the health department office on Wednesday or Thursday** (see hours above) and present your certification or pass the demonstration of knowledge exam prior to receiving an inspection. **Inspections will be conducted on a first come first serve basis on Wednesday and Thursday.** Inspections for permitting **will not** be conducted on Friday, so please arrive accordingly. *Please see the vendor checklist at the bottom of the application for permitting requirements.

Please note: In accordance with state law, a temporary restaurant shall not begin preparing or serving foods until a permit is issued.

We look forward to working with you this year. If you have any questions, please do not hesitate to contact me at (540) 507-7393.

Sincerely,

Jennifer Davies
Environmental Health Supervisor

VDH Changes that Occurred In 2018

- By July 1, 2018, vendors serving foods that involve processes **exceeding** cold holding, reheating, and hot holding commercially processed foods will be required to have at least one employee with supervisory and management responsibility who is a **Certified Food Protection Manager**. Basic food handler's courses and passing the demonstration of knowledge exam **will not** be sufficient in meeting this requirement.
- Vendors connected to the water supply under continuous pressure will be required to have a **Dual Check Valve**, rather than a hose bib vacuum breaker. Hose bib vacuum breakers do not work under continuous pressure to prevent back flow.





2021 Application for **State Fair** Temporary Food Establishment Permit

Mail to: **Fredericksburg Health Department**
608 Jackson Street, Suite 200
Fredericksburg, VA 22401
Office (540) 899-4142

Complete and return to the Health Department with the application fee of \$40 or proof of payment.
This application and fee must be received by 4:30 pm September 1, 2021. *Do not fax or email*
Failure to provide the necessary information on this application may delay the processing of your application.

VENDOR INFORMATION

Business/Vendor Name: _____
Email Address: _____

Private Individual Sole Proprietorship Partnership Corporation Non-profit Organization

Type: Tent/Canopy Push Cart Trailer Booth Building Other/Unknown

Business Address: _____

City: _____ State: _____ Zip Code: _____

Phone Number: _____ Cell Number: _____

Dates of Operation: _____ Operating Hours _____ To: _____

Date you Plan to be Ready for Initial Permitting Inspection: Wed 9/22 or Thurs 9/23 (circle one)

PERSON IN CHARGE of Food Operation at Event: _____

-Is this person a Certified Food Protection Manager (Circle One)? NO YES (**Attach Certificate**)

On-site phone number: _____

List all food suppliers: _____

List the equipment used to maintain hot foods at or above 135°F: _____

List the equipment used to maintain cold foods at or below 41°F (**Mechanical refrigeration is required for all vendors serving temperature control for safety foods**): _____

Describe the equipment you will provide for hand washing: (**Hot & cold running water under pressure and plumbing connected to the sewage system is required for all vendors serving temperature control for safety foods**): _____

Describe the procedures you will use to wash, rinse, and sanitize equipment (**Hot & cold running water under pressure and plumbing connected to the sewage system is required for all vendors serving temperature control for safety foods**): _____

What method/methods will you use to avoid bare hand contact with ready to eat foods? _____

MENU

List **each food and beverage item** you wish to serve at this event. *Food items not listed but taken to/found at the event may not be approved.* Please contact the Health Department if you alter your menu after making application. The Health Department reserves the right to limit the menu.

Food or Beverage Item:	Primary Ingredient(s): <i>Please list any dairy, egg, meat, seafood, poultry and produce.</i>	Where will food items be prepared? <i>Store bought, already made; Prepared on site; Prepared in restaurant</i>	Method(s) of Preparation and Cooking: <i>Washing, chopping/slicing, thawing, grilling, boiling, steaming</i>

Condiments (i.e. ketchup, mustard, mayonnaise, salad dressing, hot sauce, etc.) offered for consumer self-service must be in individual squeeze-type packets, squeeze bottles, or pump-type dispensers. Single-service, disposable plates and eating utensils shall be provided to the consumer by the food workers.

You will be permitted to serve only the items you have listed on this application. Final approval will be determined by the inspector at the time of the inspection. **You may not operate the facility, including advanced food preparation, until a permit is received.**

I understand that failure to comply with the *Commonwealth of Virginia Board of Health Food Regulations* may result in a permit not being issued or permit suspension, as per 12 VAC 5-421-3870, *Commonwealth of Virginia Board of Health Food Regulations*, adopted July 12, 2016.

Applicant's Signature _____ Date _____

Print Name _____



2021 VIRGINIA STATE FAIR FOOD ESTABLISHMENT CHECKLIST

REVIEW THIS LIST CAREFULLY. FAILURE TO HAVE ANY OF THESE ITEMS LISTED BELOW COULD RESULT IN A PERMIT NOT BEING ISSUED. IF YOU HAVE ANY QUESTIONS PLEASE CONTACT THE HEALTH DEPARTMENT.

		YES	NO
1.	Supervisor or Manager present who is a Certified Food Protection Manager		
2.	Hand washing sink with running warm water under pressure that is plumbed into the sewer system		
3.	Paper towels and liquid hand soap for handwashing		
4.	Disposable gloves, serving spoons, tongs, spatulas, deli paper, and ice scoops as needed (BARE HAND CONTACT WITH READY-TO-EAT FOODS IS NOT PERMITTED)		
5.	Mechanical refrigerators or freezers for holding foods cold (<=41°F)		
6.	Adequate supply of ice from an approved source		
7.	Hot holding equipment that is approved by the health department and capable of holding foods at >=135°F		
8.	A thin probe metal stem probe food thermometer capable of measuring hot and cold food temperatures (0°F - 220°F)		
9.	Silverware dispensed properly (with the handles up), or individually wrapped		
10.	Sneeze guards, plastic wrap, aluminum foil, or other approved materials for covering and protecting food items		
11.	Tables, storage racks, pallets, or other means to store food and supplies a minimum of 6 inches above the ground/floor surface		
12.	Adequate number of smooth and cleanable tables/counters		
13.	Trash bags and trash cans		
14.	Condiments in single –use packets, squeeze, or pump dispensers		
15.	Washable food storage containers (smooth, non-toxic, & non-absorbent)		
16.	Spray bottle with sanitizer (bleach 50-100ppm, quaternary ammonia 200ppm, or other approved sanitizer); Alcohol swabs for cleaning food thermometers before and between uses		
17.	Three (3) compartment sink with hot and cold water under pressure for washing, rinsing, and sanitizing equipment and utensils. Sinks must be plumbed into the sewer system		
18.	Liquid dish soap for cleaning; Sanitizer (unscented bleach, quaternary ammonia, or other approved sanitizer) and sanitizer test kit		
19.	Overhead protection such as a tent		
20.	Plywood or similar non-slip flooring if setting up on dirt, mud, or gravel. *Elevated flooring will be required if mud or water is present on ground service.		
21.	Hair and Beard restraints (hairnets, hats, beard guards); clean clothing and aprons		
22.	Food must be prepared on-site or in a permitted food facility. No food prepared at home or at prior event		
23.	Dual Check Valve with Intermediate Atmospheric Vent installed on the vendor's individual water line connection to prevent contamination of the water supply		
24.	No ill food handlers- No symptoms of vomiting and/or diarrhea or fever with sore throat. No diagnosis of the Big 6 foodborne illness.		

***You cannot begin serving food until the facility has been inspected and you have received your permit to operate!**