

Name of Establishment: ALTERNATIVE CHEF Permittee: ALTERNATIVE CHEF LLC
Location Address: 605 EAST BV Manager/Person in Charge: HANNAH RILEY
City: CHARLOTTE State: NC Zip: 28207 County: Mecklenburg
Billing Name: ALTERNATIVE CHEF Status Code: I - New Permit/Opening Sheet
Billing Address: 2305 FLINTWOOD LN Establishment ID: 2060023912
City: CHARLOTTE State: NC Zip: 28226 Map #: 12311702 Parcel ID: 12311702
Email Address: Lat: 35.20829 Long: -80.85216
Phone: (980) 216-6846 Fax: Emergency Phone Number:

Permission is granted to operate a 2 - Food Stands as defined in G.S. 130A-247(I) and 130A-248, Regulation of Food and Lodging Facilities. See permit requirements in Rules. This permit is not transferable and may be revoked for failure to comply with all requirements.

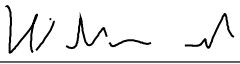
Wastewater Systems: Municipal/Community On-Site Capacity: _____ Category #: 0 1 2
Water Supply: Municipal/Community On-Site 3
Pushcart/Mobile Food Unit operating in conjunction with: _____
Restaurant or Commissary Name and ID number


Conditions/Remarks:
Permit Conditions are on the attached addendum.

Attachments

Transitional Permit Conditions

This permit shall expire on _____ and is not renewable. All non-compliant items listed herein and on attached pages (if applicable) must be completed within 90 / 180 days days. This establishment must close if all noncompliant items are not corrected by the expiration date.

Received By:  Title: Hannah Riley/Owner Date: 03/18/2022
Manager/Person in Charge

Signed By:  2134 - Perry, Jessica Date: 03/18/2022
Division of Public Health REHS#: L.

Purpose: General Statute 130A-248(b) states "No establishment shall commence or continue operation without a permit or transitional permit issued by the Department. The permit or transitional permit shall be issued to the owner or operator of the establishment and shall not be transferable. If the establishment is leased, the permit or transitional permit shall be issued to the lessee and shall not be transferable. If the location of an establishment changes, a new permit shall be obtained for the establishment. A permit shall be issued only when the establishment satisfies all of the requirements of the rules. The Commission shall adopt rules establishing the requirements that must be met before a transitional permit may be issued, and the period for which a transitional permit may be issued. The Department may also impose conditions on the issuance of a permit or transitional permit in accordance with rules adopted by the Commission. A permit or transitional permit shall be immediately revoked in accordance with G.S. 130A-23(d) for failure of the establishment to maintain a minimum grade of C. A permit or transitional permit may otherwise be suspended or revoked in accordance with G.S. 130A-23." Preparation: Local environmental health specialists shall issue a permit every time a change in permit status is indicated. Prepare an original and one copy for: 1. Original to be left with the owner or operator. 2. Copy for the local health department. Disposition: Please refer to Records Retention and Disposition Schedule 8.B.6., for County/District Health Departments which is published by the North Carolina Division of Archives & History. Additional forms may be ordered from: Environmental Health Section, 1632 Mail Service Center, Raleigh, NC 27699-1632, (Courier 52-01-00)

Comment Addendum - Attachment

Establishment Name: ALTERNATIVE CHEF
Location Address: 605 EAST BV
City: CHARLOTTE **State:** NC
County: Mecklenburg **Zip:** 28207
Wastewater System: Municipal/Community On-Site System
Water Supply: Municipal/Community On-Site Supply
Permittee: ALTERNATIVE CHEF LLC
Telephone: (980) 216-6846

Establishment ID: 2060023912

Date: 03/18/2022

Status Code: I

Category #: IV

Permit Conditions:

- Permits issued may be suspended or revoked by the REGULATORY AUTHORITY for failure to comply with the requirements of the North Carolina General Statutes and rules.
- The PERMIT HOLDER shall not add equipment or change menu concept prior to obtaining approval from the REGULATORY AUTHORITY. This includes a change in the type of food establishment or food operations if determined by the REGULATORY AUTHORITY to be necessary to ensure compliance with the rules.
- Plans and specifications must be submitted for review and approval before any remodeling of any part of the FOOD ESTABLISHMENT premises.
- The PERMIT HOLDER shall obtain written approval from the REGULATORY AUTHORITY prior to beginning specialized methods of food processing.
- A PERMIT HOLDER shall immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD occurs.
- This FOOD ESTABLISHMENT shall comply with cooling per 3-401.14. If proper cooling cannot be supported safely using existing equipment, additional equipment shall be installed to comply with 4-301.11.
- PERMIT HOLDER is a catering operation only. Model: Meal kits and event catering.
- All food shall be transported in a manner to prevent contamination and shall maintain cold holding temperatures of 41F or below and hot holding of 135F or above.
- Equipment utilized in catering operations for transporting food shall be maintained clean to sight and touch. Equipment shall be of sound construction and be capable of maintaining the required hot and cold temperatures during transportation. Offsite catering will be denied if it cannot be conducted safely as evaluated by the REGULATORY AUTHORITY.
- Permittee shall follow all provisions in the NC Food Code manual when preparing food off site for private parties.
- Preparation and service for events open for ticket purchase or public events is prohibited.
- Permit holder shall obtain prior approval from MCHD before changing from current business model.
- Dish machine will not be utilized at this time. It may remain in place.

