



Outdoor Entertainment Event Permit Application Planning and Development Services Division

The completed application and required submission documents may be submitted in person or mailed to: County of Volusia, Growth & Resource Management Department, Planning & Development Services, 123 W. Indiana Avenue, Room 202, DeLand, Florida 32720

ALL SUBMITTALS MUST BE MADE **60** DAYS PRIOR TO THE EVENT. AMENDMENTS MAY BE MADE TO ANNUAL PERMITS NO LESS THAN **30** DAYS BEFORE THE EVENT.

Type of Application (check all that apply)

- Annual Permit (list all events occurring from October 1 to September 30)
- Single Event Permit
- Host Itinerant Merchant License (required if more than one vendor for event)
- Temporary Campgrounds

Event Information

Description of Event(s):

Event Dates:

Event Hours:

Address:

Tax Parcel Number(s):

Financial Backing of Event:

Individuals/Groups Performing at Event:

Estimated Number of Attendees:

Property Owner Information

Name:

Company:

Address:

City: State: Zip Code:

Phone: Fax: E-Mail:

Applicant Information

Name:

Company:

Address:

City: State: Zip Code:

Phone: Fax: E-Mail:

Partnership/Joint Venture/Corporate Information

Name:

Company:

Address:

City: State: Zip Code:

Phone: Fax: E-Mail:

Security Services Information

Name:

Company:

Address:

City: State: Zip Code:

Phone: Fax: E-Mail:

Outdoor Entertainment Event Permit Questionnaire

Must be fully completed by applicant prior to submittal

1. Is the event open to the public or is there a fee?
2. What is the estimated daily attendance of event?
3. Will there be campsites? If yes, provide a general camping plan showing number and location of campsites, and ingress/egress for pedestrians and vehicles, tents and booths.
4. Will there be the sale or service of alcohol? If yes, show the location of all points of sale on the site plan.
5. Will there be live entertainment? If yes, list the names of all persons or groups who will perform. Attach additional sheets if necessary.
6. Will there be a parade or a pedestrian race (such as 5k, marathon, etc.)? If yes, attach a route plan.
7. Will there be road closures? If yes, attach a maintenance of traffic plan.
8. Will there be restricted or obstructed public parking areas? If yes, provide a parking plan.
9. Will there be a shuttle used to transport attendees? If yes, include an access management plan.
10. Will you charge for parking?
11. Will there be a need for handling garbage and event clean up? If yes, provide a sanitation plan.
12. Will there be lighting/electric or power generator? If yes, an electrical building permit is required.
13. Will there be fireworks? If yes, additional permits from the Fire Department may be required.
14. Will there be temporary stages or constructed tents? If yes, a building permit is required for each structure.
15. Will there be retail sales and/or food vendors? If yes, provide a list of the vendors. The applicant, as the Host Itinerant Merchant, is responsible for ensuring proper licensing for all vendors.
16. Will there be port-o-lets? If yes, how many? All port-o-lets and sanitary stations must be shown on the site plan. Provide copies of signed contracts for the regular cleaning of port-o-lets and/or temporary sewage tanks.

17. Will off-duty police or fire services staff be requested? If yes, how many hours are required? The number of officers shall be determined by the Sherriff's Office. A signed contract for this service must be submitted and approved by the Sherriff's Office prior to issuance of the event permit.
18. Will there be any tattoo or body piercing services? If yes, include a biomedical waste plan in your application. Permitting through the Health Department for each vendor must be completed 30 days prior to the event for tattoo services, and 7 days prior for body piercing, or it may delay issuance of your permit.

Outdoor Entertainment Event Permit Required Submission Documents

** Single Events that are covered by an approved annual event permit need only submit the documents that are different from what was previously submitted. **

1. Site plan, drawn to a scale no less than one-inch equals 100 feet, depicting the locations of the following items:
 - a. General Event Plan, showing all buildings and structures, including location of tents, food vendors, booths, or rides.
 - b. General Campground Plan, showing number and location of tents, ingress/egress for pedestrians and vehicles, tents and booths.
 - c. Alcohol Point of Sale Plan, showing the location of sale or service of alcohol.
 - d. Access Management Plan, showing ingress/egress for pedestrians and vehicles, parking areas, ticket booths, access ways, shuttle services, etc.
 - e. Traffic Control Plan, showing road closures, maintenance of traffic, fire safety access, and changes in traffic pattern that may preempt the normal use of streets.
 - f. Sanitation Plan, showing location of all restrooms, port-a-lets, handwashing stations, waste facilities containers.
 - g. Biomedical Waste Plan for any events that will have tattoo or body piercing vendors.
 - h. Emergency Action Plan and Fire Protection Plan, including an explanation of how emergency medical services will be provided (specific requirements attached), and fire extinguisher locations.
 - i. Security Plan, showing location and description of security services.
 - j. Electrical Plan, showing electrical layout and all lighting locations, fixture types, amplified sound equipment locations and orientation, and sound barriers or other means of attenuation. A separate electrical permit submitted through the Volusia County Building Department may be required.
 - k. Sign Plan, showing the locations of all temporary signage.
2. The following signed contracts:
 - a. Sanitation and sewage disposal services contract, including contracts for port-o-let clean-out and temporary sewage tank cleanup.
 - b. Security contract – must include name and telephone number of individual in charge of security.
3. Vendor List – including the name of the vendor, type of vendor (retail, alcohol, food, etc.), and a copy of the business tax receipt for all vendors (licenses from the Health Department may be required for certain vendors).

4. Application must be signed to authorize for unlimited and unconditional 24-hour access without notice or entry fee to the outdoor entertainment event site for inspection purposes.
5. Statement explaining how you intend to protect the adjacent properties from the impacts of the event. Including, but not limited to, the impacts of noise, lighting, traffic, and other related impacts.
6. Event flyer or brochure
7. Application Review Fee(s)
8. Any additional requirements listed with an approved Special Exception or Planned Unit Development.

Before staging the event, the applicant must demonstrate:

1. This permit is not valid until initial inspections have passed prior to the start of the event. Check permit placard for inspection request phone numbers.
2. Demonstration, by all food and beverage concession operations, of compliance with the Department of Business and Professional Regulation permit conditions prior to operating on the event site.
3. Demonstration that all outdoor entertainment event vendors possess a Volusia County local business tax receipt and itinerant merchant license.

Attached Documentation:

This application package includes the following:

1. Emergency Action Plan Requirements
2. Crowd Management Requirements
3. National Fire Protection Association and Florida Fire Prevention Code requirements for food truck safety
4. Food Truck Fact Sheet
5. Excerpt of the Volusia County Code of Ordinance regulations for Outdoor Entertainment Events, Section 10-62.
6. Health Department informational materials regarding food service, and mobile body piercing and tattoo vendors.

GROUNDS FOR REVOCATION OF THE OUTDOOR ENTERTAINMENT EVENT PERMIT

The Zoning Enforcement Official shall have the power to revoke any permit or to revoke and reinstate any permit when the following conditions exist:

1. The permittee fails, neglects or refuses to remit the required permit fee.
2. The permittee fails, neglects or refuses to fulfill any or all of the permit conditions imposed pursuant to this article.
3. The permittee allows or causes the outdoor entertainment event to be conducted in a manner that violates any law or regulation established by count ordinance or state law.
4. The permittee denies site entry as required by section 10-62(a)(15) of the Volusia County Code of Ordinances.

Upon revocation of this permit, the Zoning Enforcement Official shall provide to the permittee notice of revocation setting forth the reason for the revocation.

The sheriff may close any outdoor entertainment event if the operation is dangerous to public safety or is conducted in a disorderly manner.

By signing this application, you authorize unlimited and unconditional 24-hour access without notice or entry fee to the event site for inspection purposes by the following agencies: Volusia County Sheriff's Office, State Health Department, Volusia County Financial and Administrative Services Department, Volusia County Fire Services Division, and Volusia County Growth and Resource Management Department.

Applicant Signature: **Date:**

If you are not the property owner or the designated authorized agent, you must have the owner complete the attached "Notarized Authorization of Owner".



Notarized Authorization of Owner

I/We, [Redacted], as the sole or joint fee simple title holder(s) of the property described as [Tax Parcel Number and/or legal description]:

[Redacted]

hereby designate and authorize [Redacted] to act as my authorized agent for the filing of a [Redacted] application on the above- referenced property.

[Redacted]

Owner's Signature

[Redacted]

Owner's Printed Name

[Redacted]

Date

STATE OF FLORIDA, COUNTY OF [Redacted]

The foregoing instrument was acknowledged before me, an officer duly authorized in the State of Florida to take acknowledgements, personally appeared on this date [Redacted], who is personally known to me or who has produced [Redacted] as identification and who executed the foregoing instrument and did not take an oath.

[Redacted]

Signature of Notary Public

[Redacted]

Type or Print Name of Notary Public

Commission No.: [Redacted]

My Commission Expires: [Redacted]

OUTDOOR ENTERTAINMENT EVENT PERMIT VENDOR LIST

Event:

Event Dates:

Location:

Vendor Name	Type of Vendor (Food Cottage, Retail, Entertainment)	DBPR License Number	Business Tax Receipt Number	Fire Services Inspection	Itinerant Merchant License Number

*****STAFF ONLY*****

OEP Number: _____

Verified: _____

Sec. 10-62. - Permit application requirements; prerequisites to issuance; fees.

- (a) An outdoor entertainment event permit as required by this article shall not be issued unless a complete application, accompanied by proof of compliance with the following requirements is submitted to the county no later than 60 days prior to the commencement of the outdoor entertainment event:
- (1) A state approved plan approved by the Volusia County Health Department which provides for adequate sanitation facilities and sewage disposal. Said plan must provide an adequate number of solid waste containers placed in appropriate locations on the site. These containers shall be emptied and cleaned on an as-needed basis. The outdoor entertainment event site shall be cleared of all litter and other refuse on a daily basis. The applicant shall submit to the county, at least 30 days prior to the outdoor entertainment event a signed, written contract providing for adequate sanitation and sewage disposal facilities.
 - (2) A provision providing for vehicular parking. Patron parking may be located on-site or off-site. Off-site parking must include a plan for the transportation of the patrons from said parking facilities to the outdoor entertainment event site.
 - (3) A provision for emergency medical services.
 - (4) A provision for adequate security, traffic control and parking in and around the outdoor entertainment event area. Said security and traffic control plan shall include, but is not limited to, providing off-duty law enforcement officers during the outdoor entertainment event. The number of said officers to be retained shall be determined by the sheriff's office. The applicant shall submit to the county and the sheriff's office, at least 30 days prior to commencement of the outdoor entertainment event, a signed, written contract for this service. The contract shall include the name, telephone number and address of the person in charge of security.
 - (5) Adequate artificial lighting of the premises is required if the outdoor entertainment event is to occur or continue during darkness. Artificial lighting shall be in compliance with the following:
 - a. Light fixtures shall be designed, positioned, shielded, or otherwise modified such that the source of light and any reflective surfaces of the fixture shall not be directly visible by a person who is in a standing position outside the property boundaries of the source.
 - b. No artificial lighting shall directly or indirectly illuminate any public or private road.
 - c. Search lights, laser source lights, strobe or flashing lights, or any similar high-intensity portable and or temporary light shall not be permitted, except for those utilized by law enforcement, emergency services personnel, public utilities and road construction/maintenance crews.
 - (6) A provision for fire protection and emergency services.
 - (7) Copies of a site plan, drawn to a scale no less than one inch equals 100 feet, showing the location and layout of all buildings and structures, parking facilities, sanitation facilities, medical facilities, security gates, ingress and egress points, and lighting poles. The number of copies to be submitted will be determined by the county staff.
 - (8) Full disclosure regarding the financial backing of the outdoor entertainment event and the names of all persons or groups who will perform at said outdoor entertainment event.
 - (9) Disclosure of the dates and hours of operation of the outdoor entertainment event is required. Acceptable hours of operation of any outdoor entertainment event are between 8:00 a.m. and 2:00 a.m., daily.
 - (10) The name, age, residence, telephone number and mailing address of the person making said application. Partnership, joint venture and corporate information must be submitted, if applicable.
 - (11) A statement of the kind, character, type and elements of the outdoor entertainment event.
 - (12) The address and legal description of the outdoor entertainment event site. Additionally, the applicant must provide evidence of property ownership for the outdoor entertainment event site, accompanied by a notarized consent from said property owner allowing use of the site for the proposed outdoor entertainment event.
 - (13) An estimate of the number of customers, spectators, participants and other persons expected to attend the outdoor entertainment event on a daily basis.
 - (14) Identification of how adjacent properties would be protected from the impacts of the outdoor entertainment event (including, but not limited to, the impacts of noise, lighting, traffic and other related impacts). In the event that the applicant proposes to utilize outdoor amplified sound equipment within 1,000 feet of the footprint of a dwelling which is not located on the site or parcel subject to the permit, the applicant shall comply with [section 10-70](#).
 - (15) Written authorization for unlimited and unconditional 24-hour access without notice or entry fee to the outdoor entertainment event site for inspection purposes by the following agencies: Volusia County Sheriff's Office, State Health Department, Volusia County Financial and Administrative Services Department, Volusia County Fire Services Division, and Volusia County Growth and Resource Management Department.
 - (16) Demonstration, by all food and beverage concession operations, of compliance with the Department of Business and Professional Regulation permit conditions prior to operating on the outdoor entertainment event site.
 - (17) Demonstration that all outdoor entertainment event vendors possess a Volusia County local business tax receipt. Vendors shall not sell any item prohibited by local, state or federal law.
 - (18) The applicant shall comply with the above-described conditions and meet any other reasonable conditions set by county staff or county council discretion.
 - (19) No permit shall be issued to any person, firm, corporation, organization or other applicant if the owner of the site or parcel on which the event will take place or a previous owner of a site or parcel subject to a single event or annual outdoor entertainment permit has:
 - a. Been found in noncompliance with this article or [chapter 26](#), article III of the code by the code enforcement board within 12 months prior to the date of application under this article; or

- b. Had a previous permit or license revoked under this article or [chapter 26](#), article III of the code within 12 months or subsequent revocation within 24 months, prior to the date of application under this article.
- (20) No permit shall be issued to any person, firm, corporation, organization or other applicant if the owner of the site or parcel on which the event will take place has outstanding financial obligations to the county including, but not limited to, the sheriff's office, traffic engineering, health department and fire services, for services rendered which are directly related to activities derived from a prior permit issued under this article.
- (21) Compliance with all provisions of the code.
- (b) Fees: All permit applications shall be accompanied by a fee to be established by resolution of the county council. All fees are non refundable and non transferable and payment shall be made in cash, certified check, cashier's check or money order or business or personal check. Any check which is returned for insufficient funds shall be considered a violation of this article. Any not-for-profit organizations exempt from taxation pursuant to [Section 501\(c\)\(3\)](#) of the Internal Revenue Code, are required to pay the application fee.

(Ord. No. 94-3, § VI, 3-24-94; Ord. No. 02-12, § X, 8-15-02; Ord. No. 2007-06, § IV, 6-7-07)

Emergency Action Plan Requirements for Outdoor Events/Special Events

Facility management and operational plans shall address the following, as applicable:

- (1) Best practices adopted or recognized
- (2) Emergency plans
- (3) Evacuation plans
- (4) Shelter-in-place plans, including capacities and protection plans
- (5) Crowd management training plan
- (6) Safety plans, which include the following:
 - (a) Training plans
 - (b) Safety equipment plans
- (7) Fire alarm, smoke control system protocol and testing plans
- (8) First aid or medical treatment plans, which include the following:
 - (a) Defined levels of service
 - (b) Standing orders adopted
 - (c) Supply and equipment plan
- (9) Housekeeping plans- biological, medical, hazardous cleaning materials
- (10) Emergency communication plans, which include the following:
 - (a) Chain of authority and incident command system employed
 - (b) Contact information for the following:
 - (i) Venue personnel
 - (ii) Emergency management and response organizations (such as Fire, Police, Medical, Utility, Transportation, and Key stakeholders)
 - (c) Communication systems
 - (d) Standard announcement for incidents or emergency situations

(11) Risk and threat assessment for venue and surrounding area for the following: For each one provide what you would do in the event of the following incident:

- (a) Severe weather
- (b) Hazardous materials
- (c) Terrorism
- (d) Hostile intruder

(12) Operating procedures and protocols for risks, such as the following:

- (a) Severe weather preparedness and monitoring plans
- (b) Hazardous materials incidence response plans
- (c) Terrorism response plans
- (d) Hostile intruder response plans

(13) First responder response /arrival routes plans

(14) Alcohol management plans

(15) Food Safety plans

(16) Rigging temporary performance structures, which include the following:

- (a) Design and safety review plans
- (b) Emergency action plans

(17) Chemical and hazardous materials information and data

(18) Barrier and wall protection plans for motor sports or similar events.



Volusia County Fire Rescue enforces the current edition of the Florida Fire Prevention Code (FFPC). The FFPC NFPA 1 CH 20.1.5.6 requires all assembly occupancies inside and outside when the occupant load will exceed 250 people to provide certified crowd managers. Code requires 1 certified crowd manager for every 250 participants.

Each Crowd manager shall be trained and recertified every 2 years. The certifications will be checked at each special event or during an annual fire inspection. The certifications should be kept on file at the business location for review and inspection.

The Volusia County Fire Marshal has approved the following Crowd Manager course to be used for Assembly occupancies and special events:

<https://crowdmanagers.com/>



The following is the 2021 update for all food truck's and outside food vendors in Volusia County. The information provided comes from or updated fire code 2018 edition of NFPA 1 and include:

Permit requirements

50.7.1.2 Where required by the AHJ, permits shall be required for the location, design, construction and operation of mobile and temporary cooking operations.

Volusia County Fire Rescue has adopted a permit and fee schedule for all food trucks and outside food vendors.

Vehicle safety

50.7.1.3 Wheel chocks shall be used to prevent mobile and temporary cooking units from moving.

Separating food trucks for safety

50.7.1.5 Mobile or temporary cooking operations shall be separated from buildings or structures, combustibile materials, vehicles, and other cooking operations by a minimum of 10 ft. (3 m).

Banning mobile or temporary cooking from public tents

50.7.1.6.1 Mobile or temporary cooking shall not take place within tents occupied by the public.

50.7.1.6.2 Tents shall comply with Chapter 25.

Seating prohibitions

50.7.1.6.3 Seating for the public shall not be located within any mobile or temporary cooking vehicle.

Ensuring fire department access

50.7.1.7 Mobile or temporary cooking operations shall not block fire department access roads, fire lanes, fire hydrants, or other fire protection devices and equipment.

Communication protocols in emergencies

50.7.1.8.1 An approved method of communication to emergency personnel shall be accessible to all employees.

50.7.1.8.2 The address of the current operational location shall be posted and accessible to all employees.



Training employees in emergency response procedures

50.7.1.9.1* Prior to performing mobile or temporary cooking operations, workers shall be trained in emergency response procedures, including the following:

- (1) Proper use of portable fire extinguishers and extinguishing systems
- (2) Proper method of shutting off fuel sources
- (3) Proper procedure for notifying the local fire department
- (4) Proper refueling
- (5) How to perform leak detection
- (6) Fuel properties

50.7.1.9.2 Refresher training shall be provided every year.

50.7.1.9.3 Initial and refresher training shall be documented and made available to the AHJ on request.

Leak detection

50.7.2.3.1 Gas systems shall be inspected prior to each use by a worker trained in accordance with 50.7.1.8.

50.7.2.3.2 Leak detection testing shall be documented and made available to the AHJ on request in accordance with 50.7.2.3.4.

50.7.2.3.3 Where a gas detection system has been installed, it shall be tested every month.

50.7.2.3.4 * LP-Gas systems on mobile food service vehicles shall be certified for compliance with NFPA 58 by an approved company with expertise in the installation, inspection, and maintenance of LP-Gas systems.

50.7.2.3.4.1 The certification shall be good for one year.

50.7.2.3.4.2 Recertification shall occur every time an appliance is replaced or added and if a piping connection is modified in anyway.

50.7.2.3.4.2.1 A change in cylinder shall not be considered a piping connection modification.

50.7.2.3.4.3 Mobile food service vehicles equipped with an LP-Gas system, but without a current approved LP-Gas certification, shall not be permitted to be operated for mobile food service.



A.50.7.2.3

The certification documentation might consist of the following:1.(1) The name of the certification company2.(2) The license number, certificate of fitness number or other applicable identifying number that demonstrates the certification company is approved to install, inspect, and maintain LP-Gas systems3.(3) The corporate name of the mobile food service business4.(4) The identifying name on the side of the mobile food vehicle5.(5) Date of inspection6.(6) Vehicle tag number and VIN 77.(7) A signed statement by the agent for the certification company that reads: "The LP-Gas system has been inspected for compliance with the current edition of NFPA 58 and found to be in compliance with the provisions of the code. In addition, leak detection has been conducted on the LP-Gas system piping and the piping has been found to maintain integrity."

General precautions for fryers

50.7.2.4.8.1 All fat fryers shall have a lid over the oil vat that can be secured to prevent the spillage of cooking oil during transit. This lid shall be secured at all times when the vehicle is in motion.

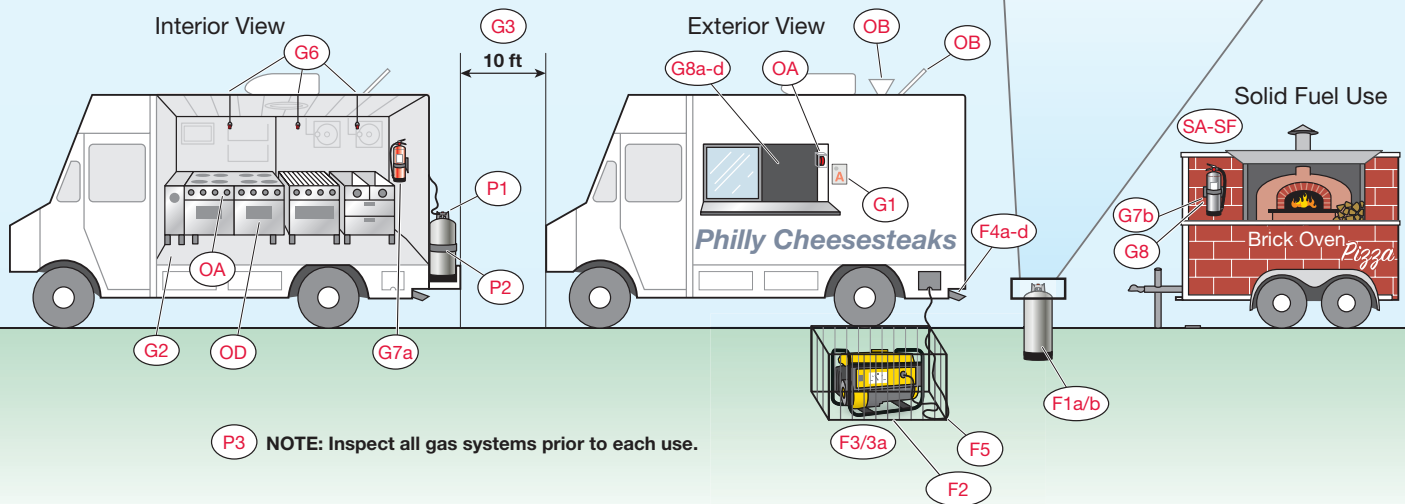
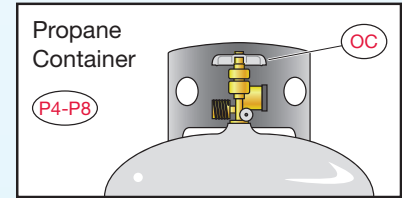
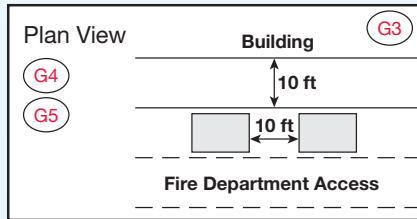
Our Inspectors will be conducting fire inspections of your mobile cooking operations prior to the start of the Food Truck Event, any special event or any roadside food vendors in designated zoning. You will be expected to meet all requirements of the 2018 Florida Fire Code, including the LP-gas system certification. Please be sure that all of your hood systems are clean, your hood fire suppression systems are within the six month inspection cycle and your fire extinguishers are charged, inspected and have a valid tag.

If you have not already done so, I highly recommend researching Chapter 50 of the 2018 Florida Fire Code and any related NFPA standards that are incorporated therein. Much of this information is available to you on the internet. In doing so, you will reduce your chance of having any problems when you arrive at an event and have a fire inspection performed by the local Fire Marshal.

As always, if you have any questions, please feel free to contact us at 386-736-5940.



FOOD TRUCK SAFETY



NFPA code references are provided at the end of each item. The red keys correspond to the NFPA food truck safety diagram. For more detailed information, see NFPA 1 and Annex B in NFPA 96.

General Safety Checklist

- Obtain license or permits from the local authorities. [1:1.12.8(a)] **G1**
- Ensure there is no public seating within the mobile food truck. [1:50.7.1.6.3] **G2**
- Check that there is a clearance of at least 10 ft away from buildings, structures, vehicles, and any combustible materials. [96:7.8.2; 96:7.8.3 for carnivals only] **G3**
- Verify fire department vehicular access is provided for fire lanes and access roads. [1:18.2.4] **G4**
- Ensure clearance is provided for the fire department to access fire hydrants and access fire department connections. [1:13.1.3; 1:13.1.4; 1:13.1.5] **G5**
- Check that appliances using combustible media are protected by an approved fire extinguishing system. [96:10.1.2] **G6**
- Verify portable fire extinguishers have been selected and installed in kitchen cooking areas in accordance with NFPA 10. [96:10.9.3] **G7a**
- Where solid fuel cooking appliance produce grease-laden vapors, make sure the appliances are protected by listed fire-extinguishing equipment. [96:14.7.1] **G7b**
- Ensure that workers are trained in the following: [96:B.15.1] **G8**
 - Proper use of portable fire extinguishers and extinguishing systems [10:1.2] **G8a**
 - Proper method of shutting off fuel sources [96:10.4.1] **G8b**
 - Proper procedure for notifying the local fire department [1:10.14.9 for carnivals only] **G8c**
 - Proper procedure for how to perform simple leak test on gas connections [58:6.16, 58:6.17] **G8d**



FOOD TRUCK SAFETY CONTINUED

Fuel & Power Sources Checklist

- Verify that fuel tanks are filled to the capacity needed for uninterrupted operation during normal operating hours. [1:10.14.10.1 for carnivals only] **F1a**
- Ensure that refueling is conducted only during non-operating hours. [96:B.18.3] **F1b**
- Check that any engine-driven source of power is separated from the public by barriers, such as physical guards, fencing, or enclosures. [96:B.16.2.2] **F2**
- Ensure that any engine-driven source of power is shut down prior to refueling from a portable container. [1:11.7.2.1.2] **F3**
- Check that surfaces of engine-driven source of power are cool to the touch prior to refueling from a portable container. **F3a**
- Make sure that exhaust from engine-driven source of power complies with the following: **F4**
 - At least 10 ft in all directions from openings and air intakes [96:B.13] **F4a**
 - At least 10 ft from every means of egress [96:B.13] **F4b**
 - Directed away from all buildings [1:11.7.2.2] **F4c**
 - Directed away from all other cooking vehicles and operations [1:11.7.2.2] **F4d**
- Ensure that all electrical appliances, fixtures, equipment, and wiring complies with the NFPA 70® [96:B.18] **F5**

Propane System Integrity Checklist

- Check that the main shutoff valve on all gas containers is readily accessible. [58:6.26.4.1(3)] **P1**
- Ensure that portable gas containers are in the upright position and secured to prevent tipping over. [58:6.26.3.4] **P2**
- Inspect gas systems prior to each use. [96:B.19.2.3] **P3**
- Perform leak testing on all new gas connections of the gas system. [58:6.16; 58:6.17] **P4**
- Perform leak testing on all gas connections affected by replacement of an exchangeable container. [58:6.16; 58:6.17] **P5**
- Document leak testing and make documentation available for review by the authorized official. [58:6.26.5.1(M)] **P6**
- Ensure that on gas system piping, a flexible connector is installed between the regulator outlet and the fixed piping system. [58:6.26.5.1(B)] **P7**
- Where a gas detection system is installed, ensure that it has been tested in accordance with the manufacturer's instructions. [96:B.19.2.1] **P8**

Operational Safety Checklist

- Do not leave cooking equipment unattended while it is still hot. (This is the leading cause of home structure fires and home fire injuries.) **OA**
- Operate cooking equipment only when all windows, service hatches, and ventilation sources are fully opened. [96:14.2.2; 96:14.2.3] **OB**
- Close gas supply piping valves and gas container valves when equipment is not in use. [58:6.26.8.3] **OC**
- Keep cooking equipment, including the cooking ventilation system, clean by regularly removing grease. [96:11.4] **OD**

Solid Fuel Safety Checklist (Where Wood, Charcoal, Or Other Solid Fuel Is Used)

- Fuel is not stored above any heat-producing appliance or vent. [96:14.9.2.2] **SA**
- Fuel is not stored closer than 3 ft to any cooking appliance. [96:14.9.2.2] **SB**
- Fuel is not stored near any combustible flammable liquids, ignition sources, chemicals, and food supplies and packaged goods. [96:14.9.2.7] **SC**
- Fuel is not stored in the path of the ash removal or near removed ashes. [96:14.9.2.4] **SD**
- Ash, cinders, and other fire debris should be removed from the firebox at regular intervals and at least once a day. [96:14.9.3.6.1] **SE**
- Removed ashes, cinders, and other removed fire debris should be placed in a closed, metal container located at least 3 ft from any cooking appliance. [96:14.9.3.8] **SF**

NFPA RESOURCES

NFPA 1, *Fire Code*, 2018 Edition

NFPA 1 Fire Code Handbook, 2018 Edition

NFPA 58, *Liquefied Petroleum Gas Code*, 2017 Edition

LP-Gas Code Handbook, 2017 Edition

NFPA 70®, *National Electrical Code*®, 2017 Edition

National Electrical Code® *Handbook*, 2017 Edition

NFPA 96, *Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations*, 2017 Edition

NFPA 96: Standard for Ventilation Control and Fire Protection of Commercial Cooking Operations Handbook, 2017 Edition

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IT'S A BIG WORLD.
LET'S PROTECT IT TOGETHER.™

NOTE: This information is provided to help advance safety of mobile and temporary cooking operations. It is not intended to be a comprehensive list of requirements for mobile and temporary cooking operations. Check with the local jurisdiction for specific requirements. This safety sheet does not represent the official position of the NFPA or its Technical Committees. The NFPA disclaims liability for any personal injury, property, or other damages of any nature whatsoever resulting from the use of this information. For more information, go to nfpa.org/foodtrucksafety.

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STATE OF FLORIDA
DEPARTMENT OF HEALTH

TEMPORARY FOOD SERVICE EVENT APPLICATION

Instructions: 1. Complete the information requested below. 2. Sign the application and return along with required fee to the Environmental Health (EH) office of the County Health Department. NO HOME PREPARED FOODS

Check the appropriate temporary event vendor type (License cannot exceed 18 days in a calendar year): 1- 3 Days 4-18 Days

Current Food Service License Number (if applicable): _____

Certified Food Manager (if applicable): _____

APPLICANT NAME: _____ PHONE NUMBER: _____

APPLICANT ADDRESS: _____
Street City State ZIP Code

EVENT NAME: _____

EVENT SPONSOR: _____ PHONE NUMBER: _____

EVENT LOCATION: _____
Street City State ZIP Code

EVENT DATES & HOURS OF OPERATION: _____

TYPE(s) of FOOD BEING SERVED: _____

HANDWASHING FACILITIES: YES NO (HOT & COLD HOT ONLY COLD ONLY)

LOCATION OF HANDWASHING FACILITIES: _____

Comment/Special Instructions: _____

FOR EH USE ONLY: Temporary Event Fee: \$ _____

Please make check or money order payable to: Florida Department of Health in _____ County

The undersigned representative hereby agrees to operate in accordance with the requirements of Chapter 381.0072, Florida Statutes, and Chapter 64E-11, Florida Administrative Code. The information contained in this application, which serves as the basis for licensure, is true and correct. I understand that any misrepresentation to the facts in this application, or failure to comply with sanitary standards, is grounds for denial or revocation of the temporary food service event license.

Signature (Sponsor/Authorized Representative) _____ Date _____

Signature (EH Official) _____ Date _____



Guide to Temporary Food Events

For Facilities Licensed by the Florida Department of Health in Volusia County Under Florida Administrative Code 64E-11

“Temporary Food Service Event (TFSE)”

Definition: Any event offering food service on the premises of a food service establishment approved by the Department of Health. These events are at a fixed location for a temporary period of time not to exceed any combination of 18 days within a calendar year and in conjunction with a single event or celebration

64E-11.009 Temporary Food Service Events. (TFSE)

Food service operations at TFSE’s shall comply with all applicable sanitary requirements of this rule, unless otherwise exempted in this section.

(1) Notification - TFSE sponsors or vendors shall notify the local county health department not less than 3-days prior to the scheduled event of the type of food service proposed and the time and location of the event. Notification may be completed orally, by telephone, in person or in writing (see temporary event notification form).

*****Vendors may not operate until ALL requirements are met*****

(2) Facilities – Specific requirements for the physical facility where the food service operation is to be conducted shall be based on the type of food that is to be prepared or served, the length of the event, and the amount of food preparation that is to be conducted at the temporary facility.

(a) If the food service operation is intended for the sale of only packaged, non-potentially hazardous food or drink, the food packages shall be protected from dust, dirt and other sources of contamination during storage and serving.

(b) Overhead protection shall be provided at all food service operations where food is prepared or portioned on premises.

(c) When potentially hazardous food is prepared at TFSE’s of more than three days, the physical structure where the food preparation occurs shall be protected from the entrance of flying insects and other vermin.

(3) All food and beverages served at TFSE’s shall be from approved sources or considered satisfactory by the department and shall be clean, wholesome, free from spoilage, adulteration and misbranding and safe for human consumptions. It shall have been prepared, processed, handled, packaged, transported and stored in a sanitary manner so as to be protected from contamination and spoilage. **Foods prepared in a private home shall not be used, sold or offered to the public.**

(4) All food served at TFSE’s shall be protected from dust, flies, rodents or other vermin, toxic materials, unclean equipment and utensils, unnecessary handling, coughs and sneezes, flooding by sewage, overhead leakage and all other sources of contamination.

Raw animal products such as beef, fish, lamb, pork or poultry shall be separated during storage and processing by use of different containers, partitions, shelves or by cleaning and sanitizing the equipment between product use. Raw food products shall be

separated from ready-to eat food products using other approved methods.

Raw animal products such as eggs, fish, lamb, pork or beef shall be cooked to an internal temperature of 145 degrees Fahrenheit or above for 15 seconds.

Comminuted meat (such as hamburger) shall be thoroughly cooked to heat all parts of the meat to a minimum temperature of 155 degrees Fahrenheit for at least 15 seconds.

Poultry, stuffings, stuffed meats and stuffed poultry shall be heated throughout to a minimum temperature of 165 degrees Fahrenheit for at least 15 seconds.

All potentially hazardous food shall be held at safe temperatures, 41 degrees Fahrenheit or below and 135 degrees Fahrenheit or above, except during those necessary periods of preparation and service. **A food thermometer must be available onsite to verify proper temperatures are maintained.**

Potentially hazardous foods which are served without further cooking such as ham salad, chicken salad, egg salad, any seafood salad, potato salad and other mixed foods containing potentially hazardous ingredients shall be prepared from chilled products with a minimum of manual contact and shall be rapidly cooled to 41 degrees Fahrenheit or below within 6 hours or less.

(5) Food and food-contact surfaces shall be protected from contamination by customers and dust. Where necessary, effective shields or covers shall be provided (i.e.: sneeze guards etc.)

(6) Ice which will be consumed or which will come into contact with food shall be obtained from an approved source. The ice shall be held in a way that protects it from contamination until dispensed. Only employees shall dispense ice for consumer use with scoops, tongs or other ice dispensing utensils. Containers must be smooth, cleanable and self-draining. (Styrofoam containers are prohibited)

(7) Storage of packaged food in contact with water or un-drained ice is prohibited. Beverage containers may be stored in direct contact with ice when:

- (a) The storage facility is equipped with drains, which preclude the accumulation of water during use;
- (b) The melt water is disposed of so as not to create a nuisance and;
- (c) The storage facility is kept clean

(8) When all necessary washing and sanitizing of utensils and equipment are conducted at an approved commissary or food service establishment, a utensil washing sink will not be required, except that an adequate supply of spare preparation and serving utensils are maintained in the establishment and used to replace those that become soiled. **However, a sanitizer solution in a bucket or spray bottle to adequately sanitize the food preparation surfaces will be available at ALL times.**

All foodservice operations without effective facilities for cleaning and sanitizing tableware shall provide single-service utensils.

(9) All food service operations, which prepare food on premises, shall provide an adequate supply of potable water for cleaning and employee hand-washing. An adequate supply may be provided in clean portable containers with on/off valves. Soap and paper towels shall be available for hand washing and hand drying.

Employees shall wash their hands: after touching bare human body parts other than clean hands, after using the toilet room, after coughing, sneezing, using a tissue, using tobacco, eating or drinking, immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service articles, during food preparation and as often as necessary to remove soil and contamination and prevent cross contamination when changing tasks and when switching between raw and ready-to eat foods, after engaging in other activities that contaminate the hands.

Personnel: All employees must wash their hands before beginning work.

Smoking or other tobacco product use is prohibited in food preparation areas.

Employees shall wear clean outer garments and shall wear hair restraints (hats, caps or hairnets).

All employees shall have no open sores or skin infections, respiratory infections or nausea (upset stomach, vomiting or diarrhea).

Most disease causing bacteria that cause food-borne illness are transmitted to foods by food service workers. For this reason it is important that employees maintain high standards of personal cleanliness and proper hygiene during work periods, before starting work, or when returning to work after any break in food preparation activities.

(10) Equipment shall be installed in such a manner that the establishment can be kept clean and the food will not become contaminated.

(11) Liquid waste, which is not discharged into a sewerage system, shall be disposed of in a manner that will not create a public health hazard or sanitary nuisance.

(12) Floor construction in establishments, which prepare food on premises, shall be of durable material. Dirt or gravel sub-flooring can be used when graded to drain, and covered with platforms, duckboards, plastic film, wood chips, shavings or other similar suitable material such as a sufficient cover of grass or turf to control dust.

(13) Walls and ceilings, when required, shall be constructed to minimize the entrance of flies and dust. Ceilings may be of wood, canvas, or other materials, which protect the interior of the establishment from the elements, and walls may be of such materials or of 16 mesh screening or equivalent. Doors to food preparation areas, when required, shall be solid or screened and shall be self-closing.

Counter service openings, for facilities with wall enclosures, shall not be larger than necessary for the particular operation conducted and shall be kept closed at all times except when food is actually being served.

Temporary Events Checklist:

Hand washing:

- Potable water with on/off valve
- Soap and disposable towels
- Drain bucket to collect water
- Wash hands often and thoroughly before and after handling foods.
- Minimize handling of foods before, during and after preparation by using gloves and utensils.

Food Protection/Sanitation:

- Overhead protection
- Store food 6" off ground/floor
- Keep foods covered and protected from dirt, dust, insects and human contamination.
- Cook all foods to required temperatures:
Raw Meat (eggs, fish, lamb, pork, beef) 145 degrees
Hamburger - 155 degrees F
Poultry - 165 degrees F
- Keep hot foods hot (above 135 degrees F)
- Keep cold foods cold (below 41 degrees F)
- Reheat foods quickly to 165 degrees F
- Cool foods rapidly to 41 degrees within 6 hours
- Probe type thermometer to check food temps
- Keep raw and cooked foods separate
- Thaw foods properly
- Thermometers in refrigeration units
- Adequate supply of Spare utensils
- Bucket of sanitizing solution and test strips for wiping cloths
- Lined and covered trash container
- When in doubt, throw it out!!

Please contact our office if you have questions:
Daytona (386) 274-0694

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



**** ThomasGM1 3/4/2022 1:35:50 PM ****

Facility Information

RESULT: Satisfactory

Permit Number: 64-48-1721335
 Name of Facility: Sopotnick s Cabbage Patch
 Address: 549 Tomoka Farms Road
 City, Zip: New Smyrna Beach 32168

 Type: Bar/Lounge
 Owner: Sopotnick's Cabbage Patch LLC
 Person In Charge: Frazier Fair Foods- #2 Sausage Phone: (386) 405-5525
 PIC Email: markfrazier@aol.com

Inspection Information

Purpose: Temporary Event	Number of Risk Factors (Items 1-29): 0	Begin Time: 09:15 AM
Inspection Date: 3/3/2022	Number of Repeat Violations (1-57 R): 0	End Time: 10:30 AM
Correct By: Next Inspection	FacilityGrade: N/A	
Re-Inspection Date: None	StopSale: No	

Marking Key: IN=the act or item was observed to be in compliance; OUT=the act or item was observed to be out of compliance; NO=the act or item was not observed to be occurring at the time of inspection; NA=the act or item is not performed by the facility; COS=violation corrected on site; R=repeat violation from previous inspection

FoodBorne Illness Risk Factors And Public Health Interventions

SUPERVISION

- IN** 1. Demonstration of Knowledge/Training
- IN** 2. Certified Manager/Person in charge present

EMPLOYEE HEALTH

- IN** 3. Knowledge, responsibilities and reporting
- IN** 4. Proper use of restriction and exclusion
- IN** 5. Responding to vomiting & diarrheal events

GOOD HYGIENIC PRACTICES

- IN** 6. Proper eating, tasting, drinking, or tobacco use
- IN** 7. No discharge from eyes, nose, and mouth

PREVENTING CONTAMINATION BY HANDS

- IN** 8. Hands clean & properly washed
- IN** 9. No bare hand contact with RTE food
- IN** 10. Handwashing sinks, accessible & supplies

APPROVED SOURCE

- IN** 11. Food obtained from approved source
- IN** 12. Food received at proper temperature
- IN** 13. Food in good condition, safe, & unadulterated

- NA** 14. Shellstock tags & parasite destruction

PROTECTION FROM CONTAMINATION

- IN** 15. Food separated & protected; Single-use gloves

- IN** 16. Food-contact surfaces; cleaned & sanitized

- IN** 17. Proper disposal of unsafe food

TIME/TEMPERATURE CONTROL FOR SAFETY

- NO** 18. Cooking time & temperatures
- NO** 19. Reheating procedures for hot holding
- NA** 20. Cooling time and temperature
- NO** 21. Hot holding temperatures
- IN** 22. Cold holding temperatures

- NA** 23. Date marking and disposition

- NA** 24. Time as PHC; procedures & records

CONSUMER ADVISORY

- NA** 25. Advisory for raw/undercooked food

HIGHLY SUSCEPTIBLE POPULATIONS

- NA** 26. Pasteurized foods used; No prohibited foods

ADDITIVES AND TOXIC SUBSTANCES

- IN** 27. Food additives: approved & properly used
- IN** 28. Toxic substances identified, stored, & used

APPROVED PROCEDURES

- NA** 29. Variance/specialized process/HACCP

Inspector Signature:

Client Signature:

John Wille

Mark Frazier

Form Number: DH 4023 03/18

64-48-1721335 Sopotnick s Cabbage Patch

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



**** ThomasGM1 3/4/2022 1:35:50 PM ****

Good Retail Practices

SAFE FOOD AND WATER	
<u>NA</u> 30. Pasteurized eggs used where required	<u>IN</u> 46. Slash resistant/cloth gloves used properly
<u>IN</u> 31. Water & ice from approved source	UTENSILS, EQUIPMENT AND VENDING
<u>NA</u> 32. Variance obtained for special processing	<u>IN</u> 47. Food & non-food contact surfaces
FOOD TEMPERATURE CONTROL	<u>IN</u> 48. Ware washing: installed, maintained, & used; test strips
<u>IN</u> 33. Proper cooling methods; adequate equipment	<u>IN</u> 49. Non-food contact surfaces clean
<u>NA</u> 34. Plant food properly cooked for hot holding	PHYSICAL FACILITIES
<u>NA</u> 35. Approved thawing methods	<u>IN</u> 50. Hot & cold water available; adequate pressure
<u>OUT</u> 36. Thermometers provided & accurate	<u>IN</u> 51. Plumbing installed; proper backflow devices
FOOD IDENTIFICATION	<u>IN</u> 52. Sewage & waste water properly disposed
<u>IN</u> 37. Food properly labeled; original container	<u>IN</u> 53. Toilet facilities: supplied, & cleaned
PREVENTION OF FOOD CONTAMINATION	<u>IN</u> 54. Garbage & refuse disposal
<u>IN</u> 38. Insects, rodents, & animals not present	<u>IN</u> 55. Facilities installed, maintained, & clean
<u>IN</u> 39. No Contamination (preparation, storage, display)	<u>IN</u> 56. Ventilation & lighting
<u>IN</u> 40. Personal cleanliness	<u>IN</u> 57. Permit; Fees; Application; Plans
<u>IN</u> 41. Wiping cloths: properly used & stored	
<u>NO</u> 42. Washing fruits & vegetables	
PROPER USE OF UTENSILS	
<u>OUT</u> 43. In-use utensils: properly stored (COS)	
<u>IN</u> 44. Equipment & linens: stored, dried, & handled	
<u>IN</u> 45. Single-use/single-service articles: stored & used	

This form serves as a "Notice of Non-Compliance" pursuant to section 120.695, Florida Statutes. Items marked as "out" violate one or more of the requirements of Chapter 64E-11, the Florida Administrative Code or Chapter 381.0072, Florida Statutes. Violations must be corrected within the time period indicated above. Continued operation of this facility without making these corrections is a violation. Failure to correct violations in the time frame specified may result in enforcement action being initiated by the Department of Health.

Violations Comments

<p>Violation #36. Thermometers provided & accurate No thermometers observed in freezer and refrigerator compartments of semi trailer used to cold hold temperature controlled for safety foods. Provide accurate ambient temperature thermometers in all cold holding units. CODE REFERENCE: 64E-11.003(4). Thermometers must be calibrated to ensure accuracy in accordance with Rule requirements. Food thermometers scaled in Celsius (C) shall be accurate to plus or minus 1°C or in Fahrenheit (F), accurate to plus or minus 2°F. Food thermometers should be accessible for use by employees and have a probe size appropriate to the food item.</p>
<p>Violation #43. In-use utensils: properly stored Ice scoop observed sitting directly on top of ice machine. Clean and sanitize ice scoop before use. Owner supplied a clean pan to store the ice scoop in. CODE REFERENCE: 64E-11.003(4). The establishment shall use an approved method for the storage of in-use utensils during pauses in food preparation or dispensing.</p>

Inspector Signature:

John Willis

Client Signature:

Mark Franco

Form Number: DH 4023 03/18

64-48-1721335 Sopotnick s Cabbage Patch

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
FOOD SERVICE
INSPECTION REPORT



**** ThomasGM1 3/4/2022 1:35:50 PM ****

General Comments

Inspection report emailed to markfraziern@aol.com and printed on site.

Refrigerated semi trailer:
cryovac packaged beef 35°F

Glass door cooler:
corn dogs 39°F

True reach in cooler:
corn dogs 37°F

3 compartment sink not set up at time of inspection.

Email Address(es): No Email Addresses Available

Inspection Conducted By: Steven Wille (80109)
Inspector Contact Number: Work: (385) 274-0690 ex.
Print Client Name:
Date: 3/3/2022

Inspector Signature:

Steven Wille

Client Signature:

Mark Frazier

Form Number: DH 4023 03/18

64-48-1721335 Sopotnick s Cabbage Patch



64-48-1721335

STATE OF FLORIDA
DEPARTMENT OF HEALTH
Sanitation Certificate

64-BID-5795234

Permit Number

Type of Permit for Program

Food Hygiene - Bar/Lounge

Issued To: Sopotnick's Cabbage Patch
549 Tomoka Farms Road
New Smyrna Beach, FL 32168

Address of Event

Expiration Date for event

County: Volusia
Amount Paid: \$50.00
Date Paid: 03/03/2022
Issued Date: 03/03/2022

Expires On: 03/14/2022

Mail To: Sopotnick's Cabbage Patch LLC
3862 Pioneer Trail
New Smyrna Beach, FL 32168

Issued By:
Department of Health in Volusia County
PO Box 9190, Bin 118
Daytona Beach, FL 32120
(386) 274-0694

Operator in charge of Event, all permits go under the operator/vendor

Owner: Sopotnick's Cabbage Patch LLC

Food Type: Limited Service

Seating Capacity (Max): 30.00 [Restricted by Sewage Disposal Type: Septic Tanks (other individual system)]

Food Hygiene Restrictions (if applicable)

No PHF/TCS food preparation

Since establishment is not allowed to cook or prepare food, They are allowed to have a temporary event 18 days in a fiscal year (Oct 1 to Sept 30)

The establishment is on septic so they are only limited to 30 seats for patrons, Portable toilets must be brought in for events due to restriction

Permit is still non-transferable and only for the event

Original Customer: Sopotnick's Cabbage Patch (NON-TRANSFERABLE)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



64-48-1721335

STATE OF FLORIDA
DEPARTMENT OF HEALTH
Sanitation Certificate

64-BID-5795234

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Department of Health in Volusia County
PO Box 9190, Bin 118
Daytona Beach, FL 32120

Owner: Sopotnick's Cabbage Patch LLC

(386) 274-0694

State of Florida
Volusia County Health Department

Application for Temporary Campground During Special Events

Authority: Chapter 513 & 381, FS, Chapter 64E-15, FAC and Volusia County Resolution 2003-222

Date: _____ County Permit Number: 64-54-_____

Check type of permit for which application is made. Application is hereby made to the Department of Health for a Temporary Campground for:

- _____ 1-14 days of operation during the calendar year (\$100)
- _____ 15 to 30 days of operation during the calendar year (\$150)
- _____ 30 to 60 days of operation during the calendar year (\$300)

Name of Temporary Campground: _____ Tel. # _____

Location of Temporary Campground: _____

Owner's Name & Address: _____ Tel.# _____

Manager's Name & Address: _____ Tel.# _____

Proposed Days of Operation From: _____ To: _____
From: _____ To: _____
From: _____ To: _____
From: _____ To: _____
From: _____ To: _____

Number of Spaces: RV Sites _____ Tent Sites _____ Total Sites _____

Sanitary Facilities at Campground: (Number of facilities and servicing information)

Permanent Toilets	Lavatories	Showers	Portable Toilets	Holding Tanks
Male _____	_____	_____	_____	# on Site _____
Female _____	_____	_____	_____	

Name of **Portable Toilet Company**: _____
(copy of contract required)

Name of **Holding Tank Servicing Company**: _____
(copy of contract required)

Name of **Septic Company Contracted to Pump RV Holding Tanks**: _____
(copy of contract required)

It is hereby certified that the water supply system and the sewage system have been installed in accordance with plans and specifications approved by the Department of Environmental Protection and/or the Department of Health. It is agreed that the undersigned owner and manager is familiar with and will adhere to the provisions of Chapter 513, Florida Statutes, as well as Chapter 64E-15, Florida Administrative Code.

(Signature of Owner, Manager or Agent)

For Completion by Health Department Staff

Water Supply: Type: _____ Source: _____

Recommendation: _____ Approval
_____ Disapproval / Reason: _____

Signature of Health Official: _____ **Date:** _____
As of 10/20/07

**Temporary Campground Guidelines
Volusia County Health Department**

Rule Authority: Florida Statute 513 - Mobile Home/Recreational Vehicle Parks; Florida Statute 381 - Public Health; Florida Statute 386.041 - Sanitary Nuisances Injurious to Health; Florida Administrative Code 64E-15 - Rules for Mobile Home/RV Parks; Volusia County Health Department Fee Schedule Ordinance 2003-175 (November 2003).

1. **Temporary Campground defined:** For the purpose of these guidelines a temporary campground is defined as a place set aside and offered by a person, for either direct or indirect remuneration of the operator of the place for overnight accommodation of five or more recreational vehicles or tents during a publicly recognized special event. Zoning approval from County Zoning or the municipality that has jurisdiction shall be obtained by the property owner prior to applying to the health department for approval of their camping area. Approval for a temporary campground may not exceed sixty days in any calendar year and may only be operated during officially recognized community special events such as Speed Weeks, Bike Week, 4th of July Races, Biketoberfest, and the Turkey Rod Run. Campgrounds that exceed sixty days of operation in a year must meet the permanent requirements of Florida Statute - Chapter 513 and Florida Administrative Code 64E-15 (Mobile Home and Recreational Vehicle Park rules).

2. **Plan Review Requirements:** A site plan shall be submitted to the Volusia County Health Department - Environmental Health, by the owner/operator of any proposed temporary campground at least five days prior to operation. Each owner/operator of any proposed campground shall be required to submit an application and an accurate site plan of the proposed campground depicting the following features:
 - a. Name and address of applicant and location of the campground
 - b. Number of and location of individual camp sites
 - c. Roads
 - d. Water supply wells and hose bibs/waterlines/handwash sinks
 - e. Restrooms, Portable Toilets and shower facilities
 - f. Dumpster locations
 - g. Food service facilities
 - h. Application for temporary holding tanks that are larger than 300 gallons
 - i. Days of planned operation for the calendar year
 - j. Temporary camping fee based on length of time they will be in operation

2. **Potable Water Supply:** All campgrounds shall comply with the minimum requirements for potable water supply as required by Chapter 64E-8 Florida Administrative Code or DEP rules if connected to a State of Florida Safe Drinking Water system, and applicable Building/Plumbing Code provisions. Watering stations, if provided, shall have an approved backflow prevention device installed to protect the campground's water supply. If a potable water supply is not available on the premises of the campground, then an approved, properly labeled supply of bottled water shall be provided to the patrons at a location within the campground.

3. **Sewage Disposal:** All campgrounds shall comply with the minimum requirements for sewage disposal as required by Chapter 64E-6, F.A.C. and Chapter 64E-10, F.A.C. Holding tanks shall be installed and serviced by an approved service company. Holding tanks shall be serviced a minimum of one time per day or more often if needed. All holding tanks shall be water tight and properly sized per requirements of Volusia County Health Department. A copy of the service contract for pump-out shall be provided to the Volusia County Health Department prior to opening of the campground. All Recreational Vehicle (R.V.) units shall be required to have self-contained holding tanks for all wastewater and sewer waste, line caps shall be secured at all times to prevent any leakage. No direct discharge of any wastewater from a R.V. shall be permitted. If an approved dump station is not provided on the premises of the temporary campground, then a provision must be made with an approved pumping truck business to offer this service within the campground at least once per day.

4. **Portable Toilet Requirements:** Portable toilets shall be required at central locations at each campsite at the minimum ratio of two portable toilets per 25 campsites; one of the two shall be designated for men and the other for women. Each campground must provide at least a minimum of two portable toilets and one handwash sink. Portable toilets shall be located within 300 feet of any approved campsite. Self-contained hand wash sinks with soap shall be provided at the ratio of one hand wash sink per five portable toilets in locations subject to approval by the Volusia County Health Department. A service contract from a state approved portable toilet pumping company for routine maintenance of the portable toilets shall be provided to the Volusia County Health Department prior to the opening of the campground. Special events (concerts, cycle racing, wrestling, etc.) at the campground shall require additional portable toilets to accomplish a minimum ratio of one portable toilet per 75 persons attending the event
5. **Solid Waste:** All solid waste shall be contained and stored in a sanitary and nuisance free manner. Garbage containers shall be placed at convenient locations throughout the campground area. Containers shall be emptied as often as necessary to prevent fly, vermin, and odor problems. There shall be a minimum of one 55 gallon sized garbage container per 25 sites and an appropriate number of commercial dumpsters located on the property for central collection. At the termination of the special event and the closing of the campground, all property areas shall be thoroughly cleaned of all solid waste and any debris left by campers within 48 hours.
6. **Site Requirements:** All campsites shall be a minimum of 400 square feet for tent camping and 800 square feet for sites that contain a recreational vehicle. All campsites shall be accessible by clearly marked roads unless vehicles are not permitted on site and parking is provided adjacent to the camping area.
7. **Right of Entry:** All campground operators shall allow health department personnel access to their campgrounds at any time during operation without prior notification. If necessary, operators shall provide staff members for assistance in campground inspections, i.e., security personnel.
8. **Fees:** The Volusia County Health Department shall collect fees, as approved by the Volusia County Council, for any overnight, temporary campground operating more than three days but less than 60 days in any calendar year when held in conjunction with an approved special event, eg. Bike Week, Speed Weeks, 4th of July Races, Biketoberfest, or the Turkey Rod show. The appropriate fee will be paid to Health Department at the time of application for approval.



STATE OF FLORIDA
DEPARTMENT OF HEALTH
Operating Permit

64-54-1592435

64-BID-5788705

Permit Number

Type of operating permit

Mobile Home Parks - Temporary Event

Issued To: Fastlane Campground
3150 E New York Avenue
Deland, FL 32724

County: **Volusia**
Amount Paid: \$100.00
Date Paid: 02/22/2022
Issued Date: 03/04/2022

Mail To: Troy Rentz (Fastlane Promotions LLC)
33549 Forest Drive
Deland, FL 32720

Expiration Date

Expires On: 03/13/2022

Owner/Operator in charge
of event

Issued By:
Department of Health in Volusia County
PO Box 9190, Bin 118
Daytona Beach, FL 32120
(386) 274-0694

Owner: Fastlane Promotions LLC (,)

Mobile Home Spaces: 0

Recreational Vehicle Spaces: 98

Number of sites for RV or
tent sites

Migrant Spaces: 0

Tent Spaces: 0

Total Beds: 0

Total Spaces for Billing: **98**

Permit is non-transferable
from person to person

Original Customer: Fastlane Campground (**NON-TRANSFERABLE**)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



STATE OF FLORIDA
DEPARTMENT OF HEALTH
Operating Permit

64-54-1592435

64-BID-5788705

Mobile Home Parks - Temporary Event

Issued To: Fastlane Campground
3150 E New York Avenue
Deland, FL 32724

County: **Volusia**
Amount Paid: \$100.00
Date Paid: 02/22/2022
Issued Date: 03/04/2022

Expires On: 03/13/2022

Mail To: Troy Rentz (Fastlane Promotions LLC)
33549 Forest Drive
Deland, FL 32720

Issued By:
Department of Health in Volusia County
PO Box 9190, Bin 118
Daytona Beach, FL 32120

Owner: Fastlane Promotions LLC (,)

(386) 274-0694

Body Piercing Temporary License

- A person may not operate an establishment unless it is licensed under 381.0075 Florida Statutes. A person operating a temporary establishment must receive a temporary license from the Volusia County Health Department prior to operation. The Volusia County Health department must be contacted at least 7 days prior to commencement of operation of the establishment and must conduct an inspection of the establishment to ensure compliance with licensing requirements prior to issuing the temporary license.
<https://volusia.floridahealth.gov/programs-and-services/environmental-health/body-piercing/index.html>
- Operators and piercers must complete the required training prior to assuming responsibilities in a salon.
- Customer records, records must be maintained in accordance with Section 381.0075(1), FS
- Copies of Notarized parental consent statements required in section 381.0075(7), FS.

Piercing Procedures

- Persons performing body-piercing procedures must use aseptic techniques and sterile instruments as specified in Section 381.0075(11)(a)1., FS.
- When performing body-piercing procedures, piercers shall wear disposable sterile medical gloves. Gloves shall be discarded after the completion of the procedure.
- Piercers shall wear protective eyewear if the piercer determines that spattering is likely to occur.
- Only jewelry and instruments that are sterilized and free of nicks, scratches, or irregular surfaces, and prepackaged single use sterile gauze or cotton swabs shall be used in piercing procedures.
- Single use items contaminated prior to or during the procedure shall be discarded immediately and replaced with new ones before the procedure may resume.
- Any skin or mucous membrane surface to receive a body piercing procedure shall be free of rash, infection, or any other visible disease condition.
- Piercers shall be free of any infection or any other visible disease condition that may be transmitted when carrying out the piercing procedures.
- Preparation and care of the pierced area. Use of single use disposable razors shall be used if shaving is necessary. Thoroughly cleansed with solution labeled as an antiseptic for preparation of skin. (Prior to surgery and prior to an injection). A single use sterile gauze pad or other suitable sterile product shall be used for applying the antiseptic solution. Before an oral piercing procedure, customers must rinse their mouths with an antiseptic mouthwash.
- Upon completion of the procedure, piercers must apply an antiseptic solution to the pierced area with a single-use cotton swab or gauze pad.

BIOMEDICAL WASTE GENERATOR PERMIT:

- Submit an application for a biomedical waste generator permit (DH 4089) and \$85.
- Create a written biomedical waste plan and maintain on site
- All artists and employees who handle biomedical waste must be trained on the safe handling, segregation and storage of biomedical waste.
- A registered transporter is needed to remove the waste at the end of the event.

<https://volusia.floridahealth.gov/programs-and-services/environmental-health/biomedical-waste/index.html>

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
BODY PIERCING
INSPECTION REPORT



**** robinsonja 2/6/2020 8:24:36 AM ****

1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-49-01390 Name of Facility: About You Custom Tattoo - BPS Address: 3014 Woodland Boulevard S City, Zip: Deland 32720 Type: Salon Owner: Sharon O'Marro Person In Charge: Sharon O'Marro Phone: 386-456-0620 PIC Email: inkbrat@gmail.com Nurse Phone: NA	Correct By: Next Inspection Re-Inspection Date: None
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Inspection Information

Purpose: Routine Inspection Date: 2/5/2020	Begin Time: 12:45 PM End Time: 01:45 PM
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Additional Information

No Additional Information Available

Items marked below are not in compliance with the requirements of Chapter 64E-19 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-19, Florida Administrative Code, and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings

PREMISES 1. Local Codes 2. Walls 3. Floors 4. Ceilings 5. Procedure Surfaces 6. Vermin Control 7. Square Footage 8. Lighting 9. Handsinks 10. Restrooms 11. Waste Management 12. Other Equip./Supplies 13. Animals 14. No Eating/Drinking/Smoking 15. Water Supplies 16. Sewage Disposal	17. No Direct Opening SANITIZING/STERILIZING 18. Cleaning/Sanitizing Procedures 19. Sterilization Procedures/Posted 20. Storage of Instruments/Supplies 21. Autoclave Spore Tests 22. Autoclave Cleaned/Service PIERCING PROCEDURES 23. Handwashing X 24. Protective Barriers 25. Jewelry/Needles/Supplies 26. Single Use Items Discarded 27. Customer/Piercer's Med. History 28. Customer Skin Shaved/Cleansed 29. Antiseptic Solution 30. Oral Pre-Rinse 31. Blood Flow Products	OTHER OPERATIONS 32. Educational Information 33. Health Department Information 34. Injuries/Infections Reported 35. Customer Records 36. Facility Records 37. Parental Consent 38. Training LICENSE/FEEES 39. License Application 40. License Current 41. License Displayed 42. Temp. Establishment Notification 43. Fees Paid 44. Other
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General Comments

Sharron is the piercer at the time of inspection Email Address(es): inkbrat@gmail.com
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Inspector Signature:

Nurse Signature: NA

Client Signature:

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
BODY PIERCING
INSPECTION REPORT



**** robinsonja 2/6/2020 8:24:36 AM ****

2 of 2

Violations Comments

Violation #24. Protective Barriers

Observed piercer marking skin with sterile gloves on. Skin must be marked prior to donning sterile gloves.

CODE REFERENCE: Protective Barriers.64E-19.006(2),(3); 381.0075(11)(a)3. When performing body-piercing procedures, piercers shall wear disposable sterile medical gloves. Piercers shall wear protective eyewear if the piercer determines that spattering is likely to occur. Piercers shall use masks when serving customers.

Inspection Conducted By: Gregory Thomas (29686)
Inspector Contact Number: Work: (386) 822-6244 ex.
Print Client Name:
Date: 2/5/2020

Inspector Signature:

Handwritten signature of Gregory Thomas, M.D.

Nurse Signature: NA

Handwritten signature "NA" with a horizontal line.

Client Signature:

Handwritten signature of the client, "Honora Omama".



STATE OF FLORIDA
DEPARTMENT OF HEALTH

Operating License

64-49-01390

Permit
Number

Type of license
for Program

64-BID-6033661

Body Piercing - Salon

Issued To: About You Custom Tattoo - BPS
3014 Woodland Boulevard S
Deland, FL 32720

County: **Volusia**
Amount Paid: \$150.00
Date Paid: 09/07/2022
Issued Date: 10/01/2022

Mail To: Sharon O'Marro
2895 Newmark Drive
Deltona, FL 32738

Owner information
Operator in charge of
Permit

Expiration Date

Expires On: 09/30/2023

Issued By:
Department of Health in Volusia County
PO Box 9190, Bin 118
Daytona Beach, FL 32120
(386) 274-0694

Owner: Sharon O'Marro

License is
not transferable
person to person

Original Customer: About You Custom Tattoo - BPS **(NON-TRANSFERABLE)**

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



STATE OF FLORIDA
DEPARTMENT OF HEALTH

Operating License

64-49-01390

64-BID-6033661

Body Piercing - Salon

Issued To: About You Custom Tattoo - BPS
3014 Woodland Boulevard S
Deland, FL 32720

County: **Volusia**
Amount Paid: \$150.00
Date Paid: 09/07/2022
Issued Date: 10/01/2022

Mail To: Sharon O'Marro
2895 Newmark Drive
Deltona, FL 32738

Expires On: 09/30/2023

Issued By:
Department of Health in Volusia County
PO Box 9190, Bin 118
Daytona Beach, FL 32120
(386) 274-0694

Owner: Sharon O'Marro

TEMPORARY TATTOO ESTABLISHMENT

ARTIST REGISTRATIONS/APPLICATIONS AND TEMPORARY TATTOO ESTABLISHMENT APPLICATIONS MUST BE TURNED IN TO THE HEALTH DEPARTMENT NO LATER THAN 30 DAYS AND WILL NOT BE ACCEPTED ON THE DAY OF THE EVENT.

GENERAL ITEMS:

- Artists will need to apply for their guest artist registration or a Florida Tattoo Artist license at least 14 days prior to the event.
- Artists must have a printed copy of their license posted at their booth.
- Establishment operator (promoter) must keep a copy of all artist licenses on file.
- Establishment operator (promoter) is responsible for customer records forms. Content, storage and completion.
- Red bags and sharps containers must be placed at each booth and removed by a registered transporter after the event.
- No eating or drinking (except for first aid in the tattoo areas)
- Please provide a floor plan and a list of artists signed up for the event prior to the start of the event.
- Submit a temporary establishment application (DH 4150) and \$200.
- Customer record form meeting all Florida requirements (example attached)
- Handwash sinks with unobstructed access centrally located.

BIOMEDICAL WASTE GENERATOR PERMIT:

- Submit an application for a biomedical waste generator permit (DH 4089) and \$85.
- Create a written biomedical waste plan and maintain on site
- All artists and employees who handle biomedical waste must be trained on the safe handling, segregation and storage of biomedical waste.
- A registered transporter is needed to remove the waste at the end of the event.

ARTIST LICENSES

A Guest Tattoo Artist Registration is required for any tattoo artist who plans to tattoo in Florida and who also holds an active tattoo artist license, registration or certification issued by a jurisdiction outside Florida. In addition, the tattoo artist is required to have completed a Bloodborne Pathogen and Communicable Diseases training that is comparable or exceeding those requirements specified in section Rule 64E-28.006, F.A.C.

A Guest Tattoo Artist Registration Guide is available for tattoo artists from outside Florida. A Guest Tattoo artist registration requires the following:

- Completed application for Guest Tattoo Artist registration \$35. The application must be completed with the name of the licensed tattoo establishment where the tattoo artist will perform tattooing or intends to perform tattooing
- At least 18 years of age
- Copy of government issued photo ID
- Proof of active license, registration or certification outside of Florida
- Documentation of completed Tattoo Education Course or Florida Department of Health approved substitute course. (Bloodborne pathogen and communicable diseases course, requires at least 70% score)
- Guest registration is valid up to 14 consecutive days in Florida.

The application, supporting documents and fee must go to the Volusia County Health Department. If your state does not require a tattoo artist license registration or certification, you must apply for a Florida Tattoo Artist License by:

- Completing the application for tattoo artist license form (DH 4147 attached) and paying \$60.
- At least 18 years of age
- Copy of government issued photo ID
- Documentation of completed Tattoo Education Course or Florida Department of Health approved substitute course. (bloodborne pathogen and communicable diseases course; requires at least 70% score)

All applications may be found and information can be found on this link.

<https://volusia.floridahealth.gov/programs-and-services/environmental-health/body-piercing/index.html>

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
TATTOOING ESTABLISHMENT
INSPECTION REPORT



1 of 2

Facility Information

RESULT: Satisfactory

Permit Number: 64-44-2247604
Name of Facility: Tattoo Saloon - Cabbage Patch
Address: 549 Tomoka Farms Road
City, Zip: New Smyrna Beach 32168

Correct By: None
Re-Inspection Date: None

Type: Temporary Location
Owner: Martin, Aaron
Person In Charge: Martin, Aaron Phone: (313) 773-0827
PIC Email: aaronakacountry@gmail.com

Inspection Information

Purpose: Routine
Inspection Date: 3/3/2022

Begin Time: 12:30 PM
End Time: 02:00 PM

Additional Information

Martin, Aaron - 64-44-1409517
Leger, Shawn - 64-44-1672739

Ghormley, Jason - 64-44-2471436

Items marked below are not in compliance with the requirements of Chapter 64E-28 of the Florida Administrative Code and must be corrected. Continued operation of this facility without making these corrections is a violation of Chapter 64E-28, Florida Administrative Code, and Chapters 381 and 386, Florida Statutes. Violations must be corrected by the date and time indicated in the Results section above or an administrative fine or other legal action will be initiated.

Violation Markings

- | | | |
|-------------------------------|----------------------------|--------------------------------------|
| PREMISES | 12. No Direct Opening | 22. Skin Prep |
| 1. Local Codes | 13. Animals | 23. Gloving |
| 2. Walls | 14. Water Supply | 24. Tattoo Procedure |
| 3. Floors | 15. Sewage Disposal | 25. Aftercare |
| 4. Ceilings | SANITIZATION/STERILIZATION | LICENSE/RECORDS |
| 5. Work Surfaces | 16. Surface Disinfection | 26. Establishment License |
| 6. Labels | 17. Autoclave | 27. Employee Records |
| 7. No Eating/Drinking/Smoking | 18. Packages | 28. Customer Records |
| 8. Lighting | 19. Instrument Storage | 29. Sterilization /Autoclave Records |
| 9. Handsinks | 20. Instrument Cleaning | 30. Parental Consent |
| 10. Restrooms | TATTOOING | 31. Artist License/Registration |
| 11. Vermin Control | 21. Handwashing | 32. Other |

General Comments

No Violations Observed during inspection
Approved to permit for temporary event

Email Address(es): aaronakacountry@gmail.com

Inspector Signature:

Handwritten signature of the inspector.

Client Signature:

Handwritten signature of the client.

STATE OF FLORIDA
DEPARTMENT OF HEALTH
COUNTY HEALTH DEPARTMENT
TATTOOING ESTABLISHMENT
INSPECTION REPORT



2 of 2

Violations Comments

No Violation Comments Available

Inspection Conducted By: Gregory Thomas (29686)
Inspector Contact Number: Work: (386) 274-0544 ex.
Print Client Name:
Date: 3/3/2022

Inspector Signature:

Gregory Thomas

Client Signature:

A. J. Murt



STATE OF FLORIDA
DEPARTMENT OF HEALTH

Tattooing Establishment License

Permit Number

64-44-2247604

Type of License by program

Tattooing - Temporary Location

64-BID-5794716

Issued To: **Tattoo Saloon - Cabbage Patch**
549 Tomoka Farms Road
New Smyrna Beach, FL 32168

County: **Volusia**
Amount Paid: \$200.00
Date Paid: 03/02/2022
Issued Date: 03/03/2022

Expiration Date of Temporary Event

Expires On: 03/14/2022

Mail To: Aaron Martin
1247 LPGA Boulevard
Holly Hill, FL 32117

Address of Temporary Event

Issued By:

Department of Health in Volusia County
PO Box 9190, Bin 118
Daytona Beach, FL 32120
(386) 274-0694

Owner: **Martin, Aaron**

Operator in charge of Tattoo Artists not a Tattoo Artist license

Permit is non-transferable person to person.

Original Customer: Tattoo Saloon - Cabbage Patch (**NON-TRANSFERABLE**)

DISPLAY CERTIFICATE IN A CONSPICUOUS PLACE



STATE OF FLORIDA
DEPARTMENT OF HEALTH
Tattooing Establishment License

64-44-2247604

64-BID-5794716

Tattoos - Temporary Location

Issued To: Tattoo Saloon - Cabbage Patch
549 Tomoka Farms Road
New Smyrna Beach, FL 32168

County: **Volusia**
Amount Paid: \$200.00
Date Paid: 03/02/2022
Issued Date: 03/03/2022

Expires On: 03/14/2022

Mail To: Aaron Martin
1247 LPGA Boulevard
Holly Hill, FL 32117

Issued By:

Department of Health in Volusia County
PO Box 9190, Bin 118
Daytona Beach, FL 32120

Owner: Martin, Aaron

(386) 274-0694