



Mercer County Board of Health

Temporary Food Requirements

If you are applying for a new food establishment permit, please complete the Plan Review and Menu as thoroughly as possible.

Please include the following:

- SF-5 Food Establishment Application
- Signed and dated Limited HACCP Plan
- The attached application
- Tag Number – Mobile Units Only
- Copy of WV Business License
- Blue prints/floor plans. Please draw this as accurately as possible.
- Fire Marshal Approval
- Review of Plan and Inspection by a Sanitarian
- Permit Fee

Food Establishment	Permit Fee
Restaurant: 0-20 Seats	\$125.00
Restaurant: 21-50 Seats	\$250.00
Restaurant: 41-79 Seats	\$375.00
Restaurant: 80+ Seats	\$500.00
Mobile Food Trucks	\$150.00
Temporary (Tent) 14 Days	\$70.00

PLEASE NOTE: Anytime ownership changes, a new permit MUST be obtained. Permits do NOT transfer.



Mercer County Board of Health

Limited HACCP Plan for Potentially Hazardous Food

Purpose: To establish guidelines for food safety and to ensure that Temperature and Time Control for Safety (TCS) foods, as defined by 1-201.10.B of the 2013 FDA Food Code, purchased from retail establishments are handled appropriately and proper temperatures are maintained (below 40 degrees Fahrenheit).

Plan:

1. Any employee purchasing TCS foods from a retail establishment will record the temperature of products individually and document each temperature in the Safety Log at the retail establishment.
2. TCS foods will then be transported to the Food Establishment, where the temperature will once again be evaluated and documented along with the receipt or a copy of the receipts. **Should the temperature be at an unsafe measure (40 degrees Fahrenheit or above) it will then be wasted and disposed of appropriately.**
3. Documentation of receipts and temperatures will be placed in a safety log titled "HACCP SAFETY LOG" located at the establishment. This log will be inspectable and must be made available upon request of this office.
4. This plan is subject to inspection upon request and approval by Mercer County Health Department. The plan will be revised and updated as necessary.

Failure to abide by the above plan will result in a Priority Violation under 3-201.11 of the 2013 FDA Food Code. This may result in the closure of the establishment and/or suspension of the Food Establishment Permit.

Print: _____

Signature: _____

Date: _____



Mercer County Board of Health

Temporary Food Service Operation Plan Review Guidelines

A temporary Food Service Operation is defined as any place that prepares and/or serves food, for a charge or required donation, for a period of no longer than 5 consecutive days. West Virginia law requires a Temporary Food Service Operation to apply for an obtain a temporary food service license.

Temporary Food Service Operation licenses are not required for the sale of the following:

1. Beverages that are not time/temperature controlled for safety (TCS)*
2. Prepackaged, non-TCS foods with less that 200ft of display
3. Uncut and/or processed fresh fruits and vegetables
4. Properly labeled cottage foods sold at registered farm or farmers' markets

*Time/Temperature Controlled for Safety (TCS) foods include those which require proper cooking and/or holding temperatures to prevent the growth of illness-causing pathogens. TCS foods include but are not limited to milk and dairy products, eggs, meat (beef, pork, and lamb), poultry, fish, shellfish and crustaceans, baked potatoes, tofu or other soy protein, sprouts and sprout seeds, sliced melons, cut tomatoes, cut leafy greens, untreated garlic-and-oil mixtures, and cooked rice, beans, and vegetables.

Plan Review Procedure

1. Questionnaire, application, and appropriate license fee must be submitted to the Mercer County Health Department at least 5 days before the event.
2. After the application has been reviewed and approved, the Temporary Food Service Operation Permit will be provided. The sanitarian may distribute the permit on-site at the time of inspection.
3. The sanitarian will inspect your Temporary Food Service Operation during the hours of operation of the event. The operation must be completely set up during the hours listed on the application. The sanitarian will attempt to inspect the operation near the beginning of the operations period. Food may be prepared and served before the inspection.
4. Plans may be submitted electronically provided they are easily readable.
5. All information on the application must be filled out or the application will be rejected.

Rev. 7/26



Mercer County Board of Health

Pre-Operational Checklist

Use this checklist to ensure food service operation is in compliance.

1. Handwashing Station
 - a. Warm running water
 - b. Soap
 - c. Catch basin
 - d. Wastebasket
2. Dishwashing Station (for Utensils)
 - a. Dishwashing basin with detergent
 - b. Clearwater rinse basin
 - c. Sanitizer basin at an appropriate concentration
 - d. Test strips
 - e. Area for air-drying dishes
3. Fruit and Vegetable Wash Station
4. Clean, running water
5. Catch basin
6. Wiping cloth buckets are prepared with proper sanitizer concentration
7. Hot holding temperature are at or above 135°F
8. Cold holding temperatures are at or below 41°F
9. Gloves, utensils, and tongs to prevent bare hand contact with ready-to-eat foods
10. Hair restraints for workers handling or working around food
11. All workers are healthy and free of: nausea, vomiting, diarrhea, jaundice, sore throat w/ fever, exposed infected wounds.
12. Food utensils are at least six (6) inches off the ground.
13. At least one metal-stem thermometer is available to monitor temperatures.
14. Refrigeration units have thermometers installed.
15. A tent or building is covering the entire foodservice operation.
16. Wastewater is disposed of properly.
17. Person-in-charge is knowledgeable of food safety rules.
18. A temporary license is conspicuously displayed.
19. Failure to follow guidelines will result in revocation of permit to operate.



APPLICATION FOR A PERMIT TO OPERATE A TEMPORARY FOOD ESTABLISHMENT

EVENT NAME: _____

Establishment is a Not for Profit ☐ Establishment is a For Profit ☐

Food Establishment: Name _____ Phone _____ Fax _____
Mailing Address _____

Location: _____ Dates of Operation _____

Applicant: Name _____ Age ≥ 18 ? ☐ Yes ☐ No Phone _____ Fax _____
Mailing Address _____ E-mail _____

Type Operation: PHF means Potentially Hazardous Food, those requiring temperature controls.

- ☐ **No PHF** Prepackaged non-PHF only or limited preparation of non-PHF
- ☐ **Limited** One or two main menu items. Cooking, cooling, reheating limited to 1 or 2 PHF. Limited hot and cold holding of PHF.
Limited advanced preparation for next day service. Raw ingredients require minimal assembly.
Includes retail food stores,
- ☐ **Full** Preparing PHF using two or more of the following steps: cooking, cooling, reheating, hot or cold holding, freezing, or thawing.
Extensive handling of raw ingredients. Advanced prep for next day service.

Construction of establishment: Tent ☐ Mobile Unit (Trailer) ☐ Permanent Structure ☐
Other _____

Attach sample menu or list menu on reverse side of this application.

I hereby certify that the above information is accurate. Further, I agree to comply with Legislative Rule §64 CSR 17, Food Establishments, and to allow the regulatory authority access to the establishment and to records as specified in that rule.

Date _____ Signature of Applicant _____

For Health Department Use Only

Date Received _____ Reviewed By _____ Permit Fee _____
Permit ☐ Issued ☐ Denied Date _____ Permit No. _____ Comments _____

TEMPORARY FSO OPERATION QUESTIONNAIRE

WATER SUPPLY

Where will you obtain water for the operation?

Describe the hand washing setup:

Describe the 3 compartment basin setup:

SEWAGE DISPOSAL

Where will the waste water be disposed?

Where will trash be disposed?

FOOD

Where will all food, drinks, and ingredients be purchased?

Where will food be prepared? **NO HOME PREPARED FOODS PERMITTED.**

Will raw fruits or vegetables be used? YES ☐ NO ☐

If yes, will produce be commercially pre-washed? YES ☐ NO ☐

If no, how will produce be washed before preparation?

FOOD PROTECTION

How will food, food preparation areas, service areas, and hand and dishwashing stations be protected from environmental contamination?

How will all food, drinks, and utensils be kept at least 6" off of the ground/floor?

How will bare hand contact with ready to eat foods be prevented?

EQUIPMENT

What will be used to cook or heat TCS foods to the required temperature?

What heating equipment will be used to keep all hot TCS foods 135°F or above after cooking?

What cooling equipment will be used to keep all cold TCS foods 41°F or below?

How will food temperatures be monitored to ensure they remain within safe ranges?

LICENSE APPLICATION DRAWING/LAYOUT



Use the space below to draw a layout of your Temporary Food Service Operation.



Minimum Drawing Requirements

- | | |
|-----------------------------------|-----------------------------------|
| 1.) Handwashing station | 6.) Waste containers |
| 2.) Warewashing station | 7.) Fruit/vegetable rinse station |
| 3.) Food preparation areas | 8.) Customer service area |
| 4.) Cooking or heating equipment | 9.) Overhead protection |
| 5.) Hot or cold holding equipment | |

Guidelines for Operating a Temporary Food Establishment



Table of Contents

What is a Temporary Food Establishment?.....	1
Who Needs to Get a Temporary Permit?.....	1
Why is it Necessary to Apply for a Permit?.....	1
When Should the Permit Application be Returned?.....	1
Where Do You Obtain the Permit Application?.....	2
Review of Permit Application.....	2
Foodborne Illness.....	2
Foodborne Illness Prevention.....	3
Reduce the Risks.....	3
Establishment Workers.....	4
Time/Temperature Control for Safety Food.....	4
Non-TCS Food.....	5
Food Temperatures.....	5
Thawing.....	5
Reheating.....	5
Cooling.....	6
Handwashing Facilities.....	6
Handwashing Procedure.....	6
Cooking.....	7
Food Source.....	7
Food Protection.....	7
Dishwashing Facilities.....	8
Equipment, Utensils.....	8
Thermometers.....	9
Waste Handling.....	9
Concession Construction.....	10
Local Health Departments.....	11
Resources for More Information.....	12

What is a Temporary Food Establishment?

A temporary food establishment is an operation that runs at a fixed location for a period of time not more than 14 consecutive days in conjunction with a single event or celebration, such as a:

- Fair
- Festival
- Carnival
- Circus
- Regatta
- Similar transitory gathering



Who Needs to Get a Temporary Permit?

Each food establishment in operation during an event open to the public must obtain a permit from the Local Health Department in that county unless exempt by WV Code 16-6-3. A list of Local Health Departments is provided on page 11.

Why is it Necessary to Apply for a Permit?

The West Virginia Food Establishment Rule 64CSR17 requires each food establishment to have a valid permit issued by the Local Health Department. A valid permit must be conspicuously posted in every food service establishment. The establishment must also be inspected and approved by the Local Health Department Sanitarian before a permit can be issued. See page 11 for Local Health Department addresses and telephone numbers.

When Should a Permit Application be Returned?



It is recommended that the application be returned to the Local Health Department (with fee, if required) at least **30 DAYS** before the event. This allows time for the Sanitarian to adequately review the application and to advise you of necessary changes well in advance of the event.

Where Do You Obtain a Permit Application?

Applications may be obtained from any Local Health Department. A list of Local Health Departments is provided on page 11. A permit fee and food handler's card may also be required.

Review of a Permit Application

You must apply for a permit in order for the Local Health Department to review the proposed operation. The Sanitarian will work with you to review the following:

- Concession construction
- Types of foods to be prepared
- How the food will be prepared
- Methods to keep foods hot and cold
- Handwashing
- Utensil washing

The Sanitarian may also make suggestions that will enable your booth to operate more efficiently and safely.

Foodborne Illness

WHAT IS IT?

Foodborne illness is caused by consuming contaminated foods or beverages. Many different disease causing microbes, or pathogens, as well as poisonous chemicals, can contaminate food. Common symptoms include diarrhea, abdominal cramping, fever, headache, vomiting, severe exhaustion and sometimes blood or pus in the stools.



Foodborne Illness, cont.

WHO IS AT RISK?

Everyone is at risk. It is estimated that each year in the United States, 1 in 6 Americans (or 48 million people) get sick, 128,000 are hospitalized and 3,000 die of foodborne diseases. Very young children, pregnant women, the elderly and people with compromised immune systems are at the greatest risk.

WHERE DOES IT COME FROM?

Raw animal foods such as meat, poultry and eggs are likely to be contaminated. Fresh produce such as lettuce, tomatoes, sprouts and melons may also present a food safety hazard. Even cooked, ready-to-eat foods can become cross-contaminated with bacteria transferred from raw products or from food handlers with poor personal hygiene. Proper cooking temperatures will destroy pathogens, and proper holding temperatures will control their multiplication.

There are **Five Major Risk Factors** related to food worker behaviors and preparation practices that contribute to foodborne illness:

1. Improper Holding Temperature
2. Poor Personal Hygiene
3. Inadequate Cooking
4. Contaminated Equipment
5. Food from an Unsafe/Unapproved Source

Foodborne Illness Prevention

You can prevent foodborne illness with a trained and knowledgeable staff.

Reduce the Risks

- Follow proper time/temperature procedures. Keep hot food hot, cold food cold and cool and reheat properly. Improper holding temperatures may promote harmful microbes to grow.

Reduce the Risks, cont.

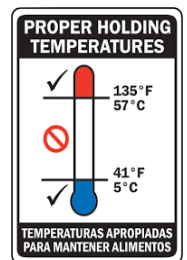
- Wash hands, do not work when sick, avoid bare hand contact with ready to eat food and wear clean clothes.
- Cook food to the proper temperature and time; advise consumer appropriately if raw/undercooked food is served.
- Clean and sanitize equipment. Prevent cross-contamination. Do not use the same equipment for raw food and ready-to-eat food unless properly cleaned and sanitized.
- Food must be from a safe and approved source. No home canned products may be served.

Establishment Workers

- Do not work if you are sick (symptomatic with vomiting or diarrhea, or a sore throat with a fever, or jaundiced) or have open sores or cuts on your hands or arm.
- Do not touch ready-to-eat foods with bare hands.
- Obtain food handler's card if required by the Local Health Department (page 11).
- Wash hands frequently:
 - ⇒ Before starting work.
 - ⇒ After smoking, eating, drinking, or using the restroom.
 - ⇒ Before putting on gloves.
 - ⇒ After handling raw products.
 - ⇒ When contaminated.
- Wear hair restraints and clean clothes.
- Do not wear jewelry. Plain rings are acceptable.
- Do not smoke or eat while working.
- Designate a Person-In-Charge (PIC).
- A PIC must be present and must know food safety rules.

Time/Temperature Control for Safety Food

Time/Temperature Control for Safety (TCS) food is any food that requires time and temperature control because it is in a form capable of supporting the rapid and progressive growth of infectious or toxigenic microorganisms, such as eggs, meat, poultry, fish and dairy foods. Examples are hamburgers, tacos, hot dogs, chili



Time/Temperature Control, cont.

and cream pies. Raw seed sprouts, cooked rice, potatoes and beans are also considered to be TCS food because they will support rapid bacterial growth and/or toxin formation.

Non-TCS Food

Non-TCS food includes fruit pies, dry goods and cereals, unconstituted dehydrated foods and baked goods with NO cream icings or filling. Other examples are cookies, breads, cakes, potato chips, popcorn, cotton candy and candy bars.

Food Temperatures

Time/Temperature Control for Safety (TCS) foods must be stored at temperatures below 41°F (under refrigeration) or above 135°F (hot holding) at all times, except when undergoing preparation or cooking. Do not store TCS food at room temperature. TCS food products found in the danger zone are subject to embargo or destruction.

Thawing

Do not thaw foods at room temperature. Thaw foods as part of a cooking process, under refrigeration at 41°F or below, under cold running water (70°F or less), or in the microwave oven with immediate transfer to conventional cooking.

Reheating

1. Reheat food within 2 hours: hold for 15 seconds at 165°F.
2. Microwave reheating:
 - ⇒ Cover, rotate, stir: hold 2 minutes after cooking to 165°F.
 - ⇒ Do not use crock pots, steam tables and other hot holding devices for reheating foods; they are to be used only for hot holding.
 - ⇒ Reheating shall be done rapidly and the time the food is between temperature may not exceed 2 hours.

Cooling

Separate hot foods into small portions. Use shallow pans, ice water baths or cold stirring paddles.

Rapidly cool hot foods:

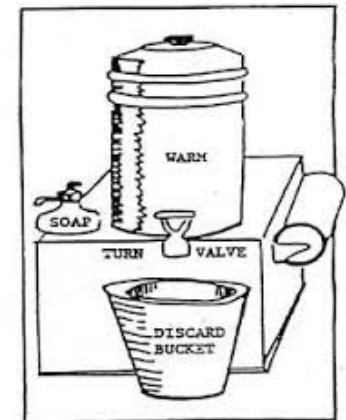
- Cool from 135°F to 70°F within 2 hours.
- Cool from 70°F to 41°F or less within 4 hours.

Handwashing Facilities

Must be convenient and accessible. At a minimum, the following should be provided:

- Warm water
- Soap
- Individual paper towels
- Apparatus (a bucket) to collect dirty water

For example, an air pump thermos or jug of warm water with a turn spout may be used to dispense warm water.



Handwashing Procedure

- Rinse under clean, running water.
- Apply an appropriate amount of cleaning compound.
- Rub hands together vigorously for at least 10 to 15 seconds.
- Thoroughly rinse under clean water.
- Dry hands using a proper method. Example: disposable towel.



Cooking

- Poultry, poultry stuffing, stuffed meats, stuffed pasta and stuffing containing meats: hold for 15 seconds at 165°F.
- Hamburgers, ground meat, eggs: 158°F or hold for 15 seconds at 155°F.
- Pork, fish: hold for 15 seconds at 145°F.
- Whole muscle, intact beef steak: color change externally, surface temperature 145°F.
- Roasts (beef, pork): hold for 3 minutes at 145°F.
- Hot dogs and other commercially processed ready-to-eat foods: 135°F.
- Vegetables, fruits (if not served raw): 135°F.
- Microwave cooking: cover, rotate, stir: hold 2 minutes after cooking to 165°F.



Food Source

- All food shall be obtained from sources that comply with the law.



Food Protection

- Cover and protect foods on display. Do not allow customers to help themselves to open, unprotected containers.
- Provide condiments, such as ketchup, mustard, coffee creamer, and sugar in dispensers, individual packets or squeeze or pump containers.
- Store foods at least 6 inches off the floor/ground.
- Protect foods from contamination and maintain at proper temperatures during transportation and storage.
- Do not store packaged food in water or undrained ice.

Food Protection, cont.

- Protect against insects by use of screens, fans, air curtains or closable service openings.
- Use a scoop with a handle or an automatic dispenser to fill cups with ice. Do not use a cup as an ice scoop.

Dishwashing Facilities

- Use clean, warm water.
- Use a three compartment sink or three clean containers.
- Wash.
- Rinse.
- Sanitize (the correct concentration for a chlorine or bleach water is 50-100 ppm).
- Follow manufacturer's directions if other type of sanitizer is used.
- Note: sanitizing wipes and scented bleach are not allowed for sanitizing utensils after dishwashing.
- Air dry (do not towel dry).
- Use appropriate test strips.
- Rinse and store wiping cloths in a separate bucket of sanitizer (50-100 ppm chlorine and change as needed).
- Store detergents and sanitizers separately from food and single service articles.

Equipment, Utensils

- Equipment and utensils should be smooth, easily cleanable and in good repair.
- Equipment and utensils should be kept clean and sanitized.
- For customer self-service, single service articles should be individually wrapped or in an approved dispenser.
- Do not re-use aluminum foil pans, tin cans, bread wrappers or single service items.



Equipment, Utensils, cont.

- Store in-use serving utensils:
 - ⇒ In the food with the handle above top of food and container.
 - ⇒ On a clean portion of table, equipment. (Clean and sanitize utensils every 4 hours.)
 - ⇒ In a running water dipper well for ice cream utensils.

Thermometers

All refrigerators and cold holding units must have an accurate, visible thermometer. A product thermometer is also needed to check food temperatures. Clean and sanitize before each use.

Thermometers may be purchased from restaurant supply companies or from large department stores. Non-digital thermometers should be marked off in 2 degree increments. For thin foods like hamburger patties, insert thermometer sideways or use tip-sensitive device.



Waste Handling

- Provide adequate number of durable, lined garbage containers large enough for your needs.
- Dispose of solid waste appropriately.
- Discharge liquid waste into a sanitary sewer or collect in a portable container and dispose of at approved location.



Waste Handling, cont.

- Do not dump liquid waste into streets, storm drains, creeks or onto the ground.
- Do not put discarded grease in the sanitary sewer; allow to harden and place in garbage and discard according to law.

Concession Construction

- Locate concession away from sources of contamination such as animals, barns and petting zoos.
- Use a covered structure to protect from windblown dust and debris, weather, insects and animals.
- Use cleanable floors like concrete or machine-laid asphalt. Dirt, plastic or canvas floors are not acceptable.
- Protect against insects by use of screens, fans, air curtains or closable service openings.
- Provide adequate lighting and properly shielded bulbs.
- Supply potable water through water lines bearing the National Sanitation Foundation (NSF) seal or equivalent (garden hoses are prohibited).



Local Health Departments

Barbour Co. Health Dept.
Berkeley Co. Health Dept.
Boone Co. Health Dept.
Braxton Co. Health Dept.
Brooke Co. Health Dept.
Cabell-Huntington Health Dept.
Calhoun Co. Service Center
Clay Co. Health Dept.
Doddridge Co. Health Dept.
Fayette Co. Health Dept.
Gilmer Co. Health Dept.
Grant Co. Health Dept.
Greenbrier Co. Health Dept.
Hampshire Co. Health Dept.
Hancock Co. Health Dept.
Hardy Co. Health Dept.
Harrison Co. Health Dept.
Jackson Co. Health Dept.
Jefferson Co. Health Dept.
Kanawha-Charleston Health Dept.
Lewis Co. Health Dept.
Lincoln Co. Health Dept.
Logan Co. Health Dept.
Marion Co. Health Dept.
Marshall Co. Health Dept.
Mason Co. Health Dept.
McDowell Co. Health Dept.
Mercer Co. Health Dept.
Mineral Co. Health Dept.
Mingo Co. Health Dept.
Monongalia Co. Health Dept.
Monroe Co. Health Dept.
Morgan Co. Health Dept.
Nicholas Co. Health Dept.
Wheeling-Ohio Health Dept.
Pendleton Co. Health Dept.
Pleasants Co. Service Center
Pocahontas Co. Health Dept.
Preston Co. Health Dept.
Putnam Co. Health Dept.
Beckley-Raleigh Health Dept.
Randolph Co. Health Dept.
Ritchie Co. Service Center
Roane Co. Service Center
Summers Co. Health Dept.
Taylor Co. Health Dept.
Tucker Co. Health Dept.
Tyler Co. Health Dept.
Upshur Co. Health Dept.
Wayne Co. Health Dept.
Webster Co. Health Dept.
Wetzel Co. Health Dept.
Wirt Co. Service Center
Wood Co. Service Center
Wyoming Co. Health Dept.

23 Walbash Ave., Philippi, WV 26416
122 Waverly Court, Martinsburg, WV 25401
213 Kenmore Dr. Danville, WV 25053
617 Old Turnpike Rd., Sutton, WV 26601
632 Main St., Courthouse, Wellsburg, WV 26070
703 7th Ave., Huntington, WV 25701
P O Box 33, Grantsville, WV 26147
P O Box 36, Clay, WV 25043
Rt. 2, Box 54, West Union, WV 26456
202 Church St., Fayetteville, WV 25840
809 Mineral Road, Glenville, WV 26351
P O Box 608, Petersburg, WV 26847
9207 Seneca Trail S., Ronceverte, WV 24970
HC 71 Box 9, Augusta, WV. 26704
P O Box 578, New Cumberland, WV 26047
411 Spring Ave., Suite 101, Moorefield, WV 26836
330 West Main St., Clarksburg, WV 26301
504 So. Church St., Ripley, WV 25271
1948 Wiltshire Rd., Suite 1, Kearneysville, WV 25430
108 Lee St. E, PO Box 927 Charleston, WV 25323
125 Court St., P O Box 1750, Weston, WV 26452
P O Box 527, Hamlin, WV 25523
300 Stratton St. Suite 203, Logan, WV 25601
300 2nd St., Fairmont, WV 26554
P O Box 429, Moundsville, WV 26041
216 Fifth St., Point Pleasant, WV 25550
P O Box 218, Wilcoe, WV 24895
978 Blue Prince Rd., Bluefield, WV 24701
Rt. 3, Box 3045, Keyser, WV 26726
Box 1096, Memorial Bldg., Williamson, WV 25661
453 Van Voorhis Rd., Morgantown, WV 26505
P O Box 590, Union, WV 24983
187 S. Green St., Berkeley Springs, WV 25411
One Stevens Rd., Summersville, WV 26651
1500 Chapline St Rm. 106, Wheeling, WV 26003
P O Box 520, Franklin, WV 26807
605 Cherry St. #3, St. Marys, WV 26170
Courthouse 900-10th Ave., Marlinton, WV 24954
106 W. Main St., Suite 203, Kingwood, WV 26537
108 Lee St., E., P O Box 927, Charleston, WV 25323
1602 Harper Rd., Beckley, WV 25801
32 Randolph Ave., Suite 101, Elkins, WV 26241
125 W. Main St., Harrisville, WV 26362
P O Box 909, Spencer, WV 25276
P O Box 898, Hinton, WV 25951
718 West Main St., Grafton, WV 26354
219 Sunnyside Ln., Parsons, WV 26287
425 So. 4th Ave., P O Box 273, Paden City WV 26159
15 N. Locust St., Buckhannon, WV 26201
P O Box 368, Wayne, WV 25570
112 Bell St., Suite C., Webster Springs, WV 26288
425 So. 4th Ave., P O Box 273, Paden City WV 26159
P O Box 670, Elizabeth, WV 26143
211 - 6th St., Parkersburg, WV 26101
P O Box 1679, Pineville, WV 24874

(304) 457-1670
(304) 267-7130
(304) 369-7967
(304) 765-2851
(304) 737-3665
(304) 523-6483
(304) 354-6101
(304) 587-4269
(304) 873-1531
(304) 574-1617
(304) 462-7351
(304) 257-4922
(304) 645-1539
(304) 496-9641
(304) 564-3343
(304) 530-6355
(304) 623-9308
(304) 372-1093
(304) 728-8415
(304) 348-8050
(304) 269-8218
(304) 824-3330
(304) 792-8630
(304) 367-1746
(304) 845-7844
(304) 675-3050
(304) 448-2174
(304) 324-8836
(304) 788-1321
(304) 235-3570
(304) 598-5131
(304) 772-3064
(304) 258-1513
(304) 872-5329
(304) 234-3682
(304) 358-7565
(304) 684-2461
(304) 799-4154
(304) 329-0096
(304) 348-8050
(304) 252-8532
(304) 636-0396
(304) 643-2917
(304) 927-1480
(304) 466-3388
(304) 265-1288
(304) 478-3572
(304) 337-2001
(304) 472-2810
(304) 272-6761
(304) 847-5483
(304) 337-2001
(304) 275-3131
(304) 485-1416
(304) 732-7941

Resources for More Information

West Virginia Department of Health & Human Resources

Office of Environmental Health Services

Public Health Sanitation Division

350 Capitol St., Room 313

Charleston, WV 25301

Telephone: (304) 558-2981

www.wvdhhr.org/phs

Gateway to Government Food Safety Information

www.foodsafety.gov

To download or order the 2005 Food Code (adopted by WV July 2008)

[www.fda.gov/Food/GuidanceRegulation/
RetailFoodProtection/FoodCode/ucm2016793.htm](http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/FoodCode/ucm2016793.htm)

U.S. Food & Drug Administration

Center for Food Safety & Applied Nutrition

[http://www.fda.gov/AboutFDA/CentersOffices/
OfficeofFoods/CFSAN/](http://www.fda.gov/AboutFDA/CentersOffices/OfficeofFoods/CFSAN/)

U.S. Dept. of Agriculture, Food Safety Inspection Service

[www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-
education/get-answers/food-safety-fact-sheets](http://www.fsis.usda.gov/wps/portal/fsis/topics/food-safety-education/get-answers/food-safety-fact-sheets)

Partnership for Food Safety Education

www.fightbac.org

