JOHNSTON COUNTY ENVIRONMENTAL HEALTH DEPARTMENT



309 East Market Street, Smithfield, NC 27577
Phone: 919-989-5180
Fax: 919-989-5190
Email:ehapplications@johnstonnc.gov

Transitional Permit Application

Application Submittal: This completed Application with the Floor Plan drawing and a proposed Menu must be submitted to the Johnston County Environmental Health Office prior to permitting. This packet can be submitted in person or by mail at the address listed above. It can also be submitted via email to the email address listed above. There is not a fee for this application process.

General Information:									
New Name of Establishment:									
Address:									
City:	:Zip Code:								
New Owner Name:		Corporation	Name: (LLC, Inc, DB,	a):					
Phone Number:		Email:							
Mailing Address:									
City:	State:			_ Zip Code:					
Contact Person Name:									
Phone Number:		Email:							
Previous Name of Establishment:									
Previous Owner Name:									
Projected Date of Purchase:									
Projected Date to Open under New Ow	nership:								
Signature:(New Owner									
— — — — — — — — — Hours of Operation:	- — — —								
Sun: Mon: Tu	es:\	Wed:	Thurs:	Fri:	Sat:				
Type of Food Service:									
Restaurant		Meat Market							
Food Stand (no seats provided)		Lodging							
Drink Stand (no food, multiuse c	ups only)	Catering Only	′						
Commissary		Other:							

Seating and Type	of Service:					
Total Number of Seat	s (if applicable):		-			
Buffet or Self Service:	Yes	No				
Service Items tha	t will be used:					
Single Service Items (all items disposable):			Plates _	Cups	Utensils	
	s (wash & sanitize bet		Plates	Cups _	Utensils	
	I Sewage Disposal					
Water Supply:	Municipal _	Well				
Sewer:	Municipal		ptic System			
Proposed Change remodels, and expans	es: Include a Brief De sions or additions:	scription of any	proposed char	nges for this fa	cility. Include any ed	quipment changes,
Proposed Menu: application)	List the items that wi	ll be offered on	your menu be	low: (a copy of	the menu can also b	pe attached to this

inks, prep stations, serving areas, storage areas, outside storage or serving areas, beverage and bar areas. If changes are going to e made, please indicate that as well on this plan.							

Drawing of the floor plan: Include locations of sinks, dish machines, cooking equipment, coolers, freezers, can wash/mop