FULTON COUNTY
BOARD OF HEALTH

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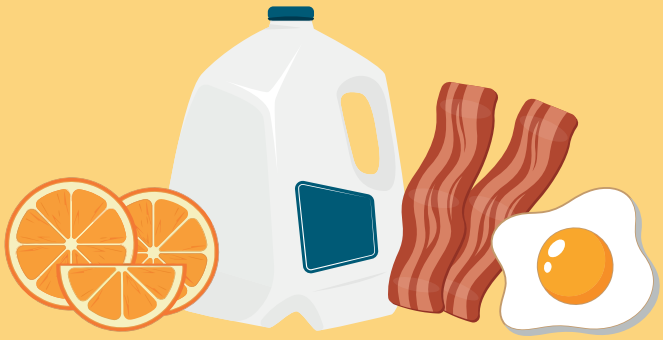
CONTINENTAL BREAKFAST VS FOOD SERVICE PERMIT

CONTINENTAL BREAKFAST

(No Food Service Permit Required)

- Commercially prepared, packaged items only
- Non-potentially hazardous foods (bagels, cereal, pastries)
- Beverages: coffee, tea, juice from approved dispensers
- Dairy: milk/cream/butter/cheese only if in single-serve sealed containers
- Whole uncut fruit (bananas, oranges, apples, grapes)
- Guests may toast/reheat, but no cooking by staff
- Must use single-service utensils, cups, plates

FOOD SERVICE PERMIT REQUIRED



- Any cooking or preparation beyond continental breakfast
- Cutting, mixing, or preparing fresh foods
- Serving unpackaged potentially hazardous foods (e.g., eggs, meats, cut fruit)
- Operating a full-service or limited-service kitchen
- Bed & Breakfasts serving meals. hotels with restaurants, or buffets

Any preparation beyond the limitations of a continental breakfast requires a food service permit.

Continental Breakfast

Your tourist accommodation permit allows you to serve a continental breakfast if you desire. A continental breakfast may include any non-time and temperature control for safety (TCS) food which has been prepared commercially and is served to the customer out of the original container in which it was purchased or an approved dispenser or display container. It may also include non-TCS beverages such as coffee and hot tea served in the container in which it was prepared. Milk, cream, butter, and cheese may be included only if served in single-serving commercially packaged original containers. Juices and condiments (including jams, jellies, sugar, salt, and pepper) may be served only in single-serving commercially packaged original containers or juices may be served from a bulk mechanical dispenser, if appropriate warewashing is available.

A continental breakfast may also include non-ready-to-eat whole, uncut, raw fruits, such as bananas, grapefruit, or oranges that require peeling of their rind before consumption; and ready-to-eat whole, raw, uncut fruits such as apples and/or grapes where the peel is consumed along with the meat of the fruit.

Any additional items, other than those listed, will require a Food Service Permit. Examples of items or processes which would require a Food Service Permit include, but are not limited to:

- Hot holding of any kind
- Cooking of any kind (including self-service cooking of pancakes or waffles)
- Cutting fruit
- Bulk milk dispensers
- Portioning of bulk products
- Cold holding of prepared potentially hazardous (TCS) foods
- Reheating of prepared potentially hazardous (TCS) foods