

Answer the following questions about food storage, preparation and equipment that will be provided at your booth:

Where will your booth be located:	Indoor	Outdoor
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- | | Yes | N/A |
|---|-----|-----|
| <u>Food Source</u> | | |
| • All potentially hazardous foods will be from an approved source | | |
| • All potentially hazardous foods will be prepared on site | | |
| • All potentially hazardous foods will be prepared on date of sale | | |
| <u>Food Preparation and Storage</u> | | |
| • Cold foods will be held below 41° | | |
| • Hot foods will be held above 135° | | |
| • Precooked potentially hazardous food will be rapid heated to 165° or higher | | |
| • Accurate probe thermometer will be provided and conspicuous | | |
| • Separate warming units will be provided for each type of food held in hot storage | | |
| • All food, ice, paper and other food supplies will be protected and 6" off ground | | |
| • Disposable patron utensils will be individually wrapped or otherwise protected | | |
| • Condiments will be in individual packets or closed containers (squeeze bottles) | | |
| <u>Food Handling</u> | | |
| • Adequate hand washing facilities will be provided: <i>See illustration A</i> | | |
| • Adequate measures will be taken to minimize hand to food contact with foods | | |
| • Proper sanitization facilities and procedures will be utilized: <i>See illustration B</i> | | |
| • Food contact surfaces will be kept clean | | |
| • Non-food contact surfaces will be kept clean | | |
| <u>Personnel</u> | | |
| • Personnel with infections will be restricted from food preparation and service | | |
| • Hands will be washed; proper glove use will be observed | | |
| <u>Additional Requirements</u> | | |
| • Adequate flooring will be provided (asphalt, concrete, brick, plywood) | | |
| • Covered trash receptacles will be provided within walking distance to prep area | | |
| • Adequate measures will be taken to control insects | | |

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I understand that the Whiteside County Health Department reserves the right to inspect the site for violations. I have read, and understand the Guidelines for Temporary Food Service. I agree to prepare all potentially hazardous foods at event site on the day of the event, or acquire prepared foods from an approved source. I understand that this permit is not transferable to another person or location. I also understand that failure to comply with these guidelines could result in permit revocation and jeopardize future requests for Temporary Food Permits.

Applicant's Name (Printed) _____ Date _____

Applicant's Signature _____ Date _____

Must be the same as Person in Charge. A permit will not be issued unless this application meets all applicable requirements and has been approved by an Environmental Health Officer.

Approved By _____ Date _____