Temporary Food Service Permit Application

Whiteside County Health Department, 1300 W 2nd Street, Rock Falls, IL 61071 <u>www.whitesidehealth.org</u> Email address: <u>eh@whitesidehealth.org</u>

Phone: 815-772-7411 ext. 104 Fax: 815-772-4723

Application and fee shall be received at least 5 business days in advance of the event Sanitarian must approve menu and booth questionnaire before a permit will be issued *Be advised: this permit is only good for up to 14 consecutive days at **one** event/location

Please Print. Fill out front and			Office Use Only		
			Permit #		
 Event Dates Starting	g:/ E	nding:/			
Event Hours Set Up	Time: End	ling Time:	Reviewed by:		
Vendor Information Organization/Business Name		Phone			
Address:					
Name of Person in Charge: Phone					
Address:					
Send permit to recipie	nt via: Email:				
	Mail to: Per	rson in Charge <u>or</u> Organizat	ion		
FEE SCHEDULE:					
		4 Event Pack (\$240)8 Event Pac			
		2 nd Event (\$40) 3 rd Event (\$30)			
		iteside County Health Department's Rock Falls Office. a late fee of \$80.00. <u>License and late fees are non-ref</u> i			
N	lo preparation will be allow	ed on-site until a temporary permit is issue	d.		
Food to be prepared: ie: Hamburaers	Supplier Information:	Method of preparation:			
ie. numburgers	Sam's Club	Transported in insulated container, cooked on-	site to serve		

Where will your booth be located? Indoor	Out	Outdoor	
	YES	NO	Office Us
Food Source			Insp
- 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			
Food Preparation and Storage			
- 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 individual packets or closed containers (squeeze bottles)			
Food Handling			
- Adequate hand washing facilities will be provided: See illustration A			
- Adequate measures will be taken to minimize hand to food contact with foods			
- Proper sanitization facilities and procedures will be utilized: See illustration B			
- 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			
Additional Requirements			
- 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 understand the Guidelines for Temporary Food Service. I agree to prepare all potentially haz the event, or acquire prepared foods from an approved source. I understand that this permit or location. I also understand that failure to comply with these guidelines could result in permit requests for Temporary Food permits.	ardous foods t is not transfe	at event siterable to an	e on the day of other person
Applicant's Signature	Dat	:e	
Must be the same as Person in Charge. A permit will not be issued unless this application meets all application requirements and has been approved by an Environmental Health Officer.	cable		
Applicant's Name (Printed)			
Approved By	Б.		
Approved By	Date	!	