

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

Food Source

- 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

Yes	NA	Office Use Insp
_____	_____	_____
_____	_____	_____
_____	_____	_____

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 in 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

_____	_____	_____
_____	_____	_____
_____	_____	_____
_____	_____	_____

Personnel

- 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

_____	_____	_____
_____	_____	_____
_____	_____	_____

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 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.

Applicant's Name (Printed) _____

Approved By _____ Date _____