

Pike County Health Department

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Office Use Only

Date Received: _____
Permit Number: _____
Amount Received: _____
Check Number: _____

Temporary "Fall Pickin Days" Food Stand Application

Name of Event: _____

Name of Event Coordinator: _____

Location (Address of Event): _____

Date(s)/Hours of Event: _____

Date/Time Food Stand Will Be Ready for an Inspection (see **inspection fee** on back): _____

Name of Food Stand/Organization: _____

Food Stand Licensee/Owner: _____

Phone # _____ Permit Mailing Address: _____

Email: _____ On-Site Contact Phone: _____

Food and/or Beverages to Be Served

(if additional space is needed, please attach additional sheet)

Temporary Establishment Layout/Diagram

Note: Include all hand washing stations, mechanical refrigeration, hot holding area, cooking area, dish washing area, and any other equipment.

Additional Comments:

Temporary/Seasonal Food Event Checklist for Safe Food Handling

Check each box to verify you have read each action...

- 1. All potentially hazardous food must be prepared on site unless prepared at a licensed facility and transported properly.
- 2. Water must be from an approved source. Any hoses for potable water under pressure must be food grade and backflow preventers applied.
- 3. A container of water to flow freely with a "hands-free" on/off valve and a waste water catch container, hand soap and disposable towels must be provided to properly wash hands if a hand sink with running water is not available.
- 4. Refrigeration capable of keeping **all potentially hazardous food at or below 41°F** must be provided. Ice and ice coolers may **not** be used to store potentially hazardous foods for more than 4 hours.
- 5. Accurate and conspicuous thermometers are required in all refrigerators/freezers containing potentially hazardous foods. Thermometers must be provided to monitor food temperatures. Alcohol pads or sanitizer must be used to clean thermometers.
- 6. Cooking equipment **capable of rapidly heating** potentially hazardous foods to proper temperatures is required.
- 7. Steam tables, roasters, or other hot holding devices capable of maintaining food at 135°F or above are required.
- 8. Food and food items must be protected during preparation, storage and display. All items must be elevated above the ground/floor.
- 9. Six sinks, pails, or basins for:
 - Washing, rinsing and sanitizing utensils and equipment
 - Washing hands
 - Wiping cloths for food contact surfaces
 - Wiping cloths for non-food contact surfaces
- 10. Dish soap, an approved sanitizer, and test strips must be provided must be available in each stand where utensils are cleaned. All equipment and utensils must be in good condition and cleaned and sanitized as often as necessary.
- 11. Flooring must be provided when not on asphalt or equivalent to prevent liquids and other food products from getting in grass/gravel.
- 12. Only single-service articles may be used by customers.
- 13. Hair restraints must be worn by all food handlers.
- 14. No bare hand contact with ready to eat foods is allowed.

License Requirement

Temporary License Fee: \$25.00

This license is not transferable from person to person and it is valid only in the location for which it was issued. A valid license must be posted in the stand in a location visible to customers. Please make checks out to the Pike County Health Department.

Inspection Fee: An inspection on 10/19 does not have a fee, an inspection on 10/20 has an additional \$25 fee.

I affirm that the information on this application is true to the best of my knowledge, I have read the checklist above for safe food handling and agree to implement these practices, and that if I am not responsible for food handling, I will provide the checklist to the person who is responsible. If you have questions or the event is canceled, call the Pike County Health Department between 8:30-5:00 p.m. Monday-Thursday.

Signature _____ Date _____

Office Use Only:

Reviewer Signature: _____ Date _____