

# Pike County Health Department

606 W. Adams Street  
Pittsfield, IL 62363-1308  
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Office Use Only

Date Received: \_\_\_\_\_  
Permit Number: \_\_\_\_\_  
Amount Received: \_\_\_\_\_  
Check Number: \_\_\_\_\_

## Temporary/Seasonal Food License Application

Name of Event: \_\_\_\_\_

Name of Event Coordinator: \_\_\_\_\_

Location (Address of Event): \_\_\_\_\_

Date(s) of Event: \_\_\_\_\_

Hours of Event: \_\_\_\_\_

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)*

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### 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:

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# 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. Hoses for potable water must be food grade.
- 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.
- 4. Mechanical 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 without approval.
- 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 **all potentially hazardous foods** 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. Covered **Wash, Rinse, and Sanitize** set-up must be provided for utensils. An "approved 70sanitizer (i.e. chlorine 50-100 ppm)" for utensil/equipment washing should be utilized.
- 10. Dish soap, an approved sanitizer, and test strips must be provided.
- 11. A properly labeled spray bottle of sanitizing solution and disposable towels must be provided. An approved sanitizer in a spray bottle (i.e. chlorine at 100-200 ppm) should be prepared daily.
- 12. Only single-service articles may be used by customer

## License Requirement

*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.*

**TF1 or TF2 events lasting less than one day - \$10**

**TF1 of TF2 events lasting more than 3 days - \$35**

**TF1 of TF2 events lasting 2 to 3 days - \$25**

**TF1 of TF2 annual multi event/festival - \$50**

**TF3 - \$100**

**Late Fee:** A 50% late fee will be assessed for all license applications received less than 1 week prior to event. A \$20 per stand fee may also be assessed when inspections are requested after hours, by vendor.

*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 8:30-4:40 p.m. Monday-Thursday.*

**Signature** \_\_\_\_\_ **Date** \_\_\_\_\_

### Office Use Only:

**Reviewer Signature:** \_\_\_\_\_ **Date** \_\_\_\_\_