

Pike County Health Department

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Pittsfield, IL 62363-1308
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Office Use Only

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

Temporary/Seasonal Food Stand 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: _____

Permit Mailing Address: _____ City: _____ State: _____

Email: _____ Phone Number: _____

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

You will not be able to open if the requirements below are not met

- 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 wastewater 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
- 13. Hair Restraints must be worn
- 14. No bare hand contact with RTE Foods

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 25.00 dollar late fee will be assessed for all license applications received less than 1 week prior to the event. A \$20 per stand fee may also be assessed when inspections are requested after hours, by the 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 _____

Temporary Event Enforcement Policy

Your Stand will be prohibited from operating if the Health Department Representative conducts an on-site inspection and any of the following conditions exist:

- 1) **NO ADEQUATE REFRIGERATION EQUIPMENT** (FOOD MUST BE ABLE TO BE MAINTAINED AT 41* OR LOWER!) REFRIGERATION SHOULD BE SET UP EARLY ENOUGH TO REACH 41 DEGREES BEFORE INSPECTION. DO NOT PUT BEVERAGES IN COOLER CONTAINING TCS FOOD IF YOU WILL BE OPENING AND CLOSING FREQUENTLY AS IT WILL NOT MAINTAIN TEMPERATURE. THERMOMETERS ARE REQUIRED IN EACH COOLING AND FREEZING UNIT.
- 2) **NO ADEQUATE COOKING OR HOT HOLDING EQUIPMENT** (FOOD MUST BE HELD AT 135* OR HIGHER) CHECK FOOD EVERY HOUR TO MAKE SURE IT IS MAINTAINING TEMPERATURE.
- 3) **NO HAND WASHING FACILITIES ARE PROVIDED** (MUST HAVE CONTAINER OF WATER that will FLOW FREELY WITH "HAND-FREE" ON/OFF VALVE. HAND SOAP & PAPER TOWELS) HAND WASHING STATIONS SHOULD BE SET UP CLOSE TO FOOD SERVICE TO ENCOURAGE FREQUENT WASHING
- 4) **HOME-COOKED, NON-POTABLE WATER OR OTHER UNAPPROVED TCS FOODS** (NO FOODS ARE ALLOWED TO BE COOKED AT HOME AND SERVED TO THE PUBLIC, ALL FOODS MUST BE COOKED ON SITE OR IN A CERTIFIED KITCHEN.) YOU WILL BE REQUIRED TO PROVIDE NAME OF CERTIFIED KITCHEN.
- 5) **PERSONAL HEALTH &/OR HYGIENE ISSUES OR OTHER IMMINENT HEALTH VIOLATIONS** (NO ONE WITH DIARRHEA, VOMITING, SORE THROAT WITH FEVER OR JAUNDICE ECT. CLEAN CLOTHS, HAIR RESTRAINTS AND GLOVES REQUIRED)

This is only a partial list you are also required to have a way to clean and sanitize work areas, thermometers in refrigeration units and for checking food, Cooking equipment capable of rapidly heating food (crock pots are not approved) steam tables, roasters or other hot holding equipment, food protection (from elements and 6" off the ground) a way to wash, rinse and sanitize utensils (or several extra utensils) **Approved** sanitizer and test strips. Single-serve articles. Hair restraints and **gloves**. If you have questions, please contact **Lynnette Johns at 217-285-4407 ext. 117** or ljohns@pikecoilhealth.org.