

Macon County Health Dept.
1221 E. Condit Street, Decatur, IL 62521
Phone (217) 423-6988 Fax (217) 423-0992



Application to Operate a Food Service Establishment

Public Health
Prevent. Promote. Protect.

TEMPORARY / EVENT

*** PLEASE DO NOT WRITE IN THIS BOX ***

Inspector: _____ Lic Fee: _____
Credit Card: _____ Check#: _____ Cash:
Date Rec: _____ Date Given in Office _____
MCHD Initials: _____ Date Emailed/Mailed _____
Permit # _____

PLEASE PRINT

Name of Establishment: _____ Phone: _____

Address: _____

City: _____ State: _____ Zip Code: _____

Contact Person/Owner: _____ Phone: _____

E-Mail Address: _____

Mail Permit to Address: _____
(If Different than above)

PRINT Name and ID Number of person(s) with Food Protection Manager Certification or Food Handler: **(ALL MUST HAVE)**

NAME: _____ Cert. ID No: _____ State: _____ Expiration: _____

NAME: _____ Cert. ID No: _____ State: _____ Expiration: _____

**If application is submitted less than seven (7) days prior to event, add a LATE FEE of \$50.00.
Permit is Non-Refundable and Non-Transferable**

Individual Establishments 1 - 3 days = \$75.00 **FEE AMOUNT:** _____

(Fees applied are for consecutive days) 4 - 9 days = \$100.00 **LATE FEE?** _____

10-14 days = \$125.00 **TOTAL FEE DUE:** \$ _____

Non-Profit 501(c)(3) \$0

EVENT NAME: _____ START TIME: _____ END TIME: _____

EVENT DATES: _____ EVENT LOCATION: _____

It is IMPORTANT that you READ and COMPLETE all pages of this permit application or approval will not be given.

Do Not Write Below This Line. For Official Use Only.

ZONE: _____ CATEGORY: _____	Sanitarian, Macon County Health Department	Date _____
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Street fairs, celebrations, and other similar events call for food service vendors to be set up outdoors or in locations where keeping foods safe and sanitary become a real challenge. Following these guidelines will help reduce the risk of foodborne illness.

PERMITS AND FEES- A temporary health permit shall be prominently displayed for each food/ drink vendor. All vendors must complete an application and submit it with the appropriate fee. ***Please note that all applications submitted less than 7 days prior to the day of the event will be charged a late fee of \$50, in addition to the application fee. Non-Profit 501(c)(3) locations (application fee is waived).***

PRE-OPENING INSPECTION- Food/drink vendors may be required to have a pre-opening inspection prior to any food/drink handling.

MENU- Keep your menu simple, and keep potentially hazardous foods (meats, cut-up fruits and vegetables, dairy, etc.) to a minimum.

ICE- Ice used to cool cans and bottles cannot be used in beverages and is to be stored separately. Dispense ice from a bag with a handled scoop, never with hands or any type of container. Ice shall be made from a potable water source.

FOOD DISPLAY AND DISPENSING- Keep foods covered to protect them from insects, dust, etc. Keep food away from customer contamination.

NO LEFTOVERS- No food can be made ahead of time and cooled down for use at a later date/time. All cooked food must be served the same day. Food left at the end of the day must be discarded. Plan accordingly.

Food Source (where food will be purchased):

Preparation Site (commercial kitchen or on-site): **Note: Home preparation is strictly prohibited**

- Temporary hand wash station provided for staff: **YES** **NO**
- Thermometer available for checking temperatures: **YES** **NO**
- Test strips available for determining the concentration of sanitizer? **YES** **NO**
- Overhead protection provided (tent): **YES** **NO**
- Will garbage receptacles be covered: **YES** **NO**
- Will food items/utensils/single service be stored at least 6" off the ground: **YES** **NO**
- Single use gloves available for use when handling ready-to-eat foods: **YES** **NO**
- **I understand that cooling and reheating food for a temporary event is prohibited:** **YES** or **NO**

- Type of Dishwashing Sanitizer Used: **Bleach** or **Quaternary Ammonia**
- Food equipment will be washed, rinsed, and sanitized: **Onsite** or **Commissary Kitchen**
- Cooking Equipment: _____ (Grill, Fryers, Oven, etc.)
- Cold Holding Equipment: _____ (Refrigerator, Freezer, Coolers, etc.)
- Hot Holding Equipment: _____ (Roasters, Sterno Heat, Steam Table, etc.)

Menu Items: **Note: If preferred, a menu may be attached to this application**

Hot Items	Cold Items	Beverages



Signature is Required in order for permit to be Issued!

I affirm that the information submitted is correct to the best of my knowledge and belief.

Signature of Applicant _____ Date _____

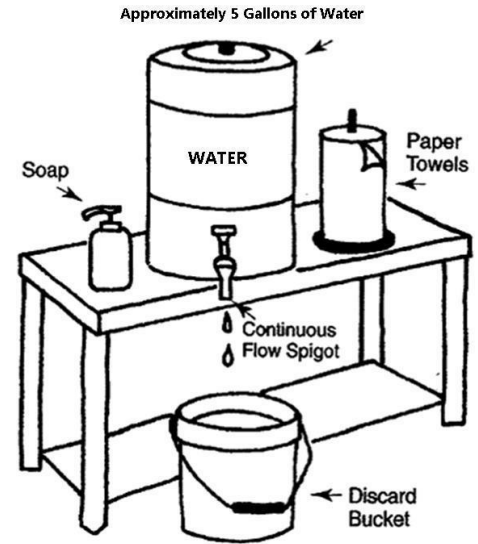
Temporary Food Event- Checklist for Safe Food Handling

Cleaning/Sanitizing Procedures

- ❑ Three basins will be required (or a three-compartment sink) to **wash, rinse, and sanitize** food handling utensils. Utensils must be air dried.
- ❑ Labeled bucket/spray bottles containing sanitizer solution will be provided to clean food preparation counters.

EMPLOYEE HYGIENE

- ❑ Hand washing facilities – A hand washing station as illustrated or a sink (not in a restroom) will be required. Either must have running water, soap in a dispenser, and paper towels. (Note: Portable water supply must have spigot to allow water to flow freely – no push buttons allowed.)
- ❑ Gloves will be worn by all people handling ready-to-eat food.
- ❑ Hats/Hair Restraints required by all staff handling food.



FOOD PROTECTION

- ❑ All food preparation, cooking, service, and grills will be under a tent or roof.
- ❑ Provide fans to provide an air curtain or screens to reduce pest activity (if applicable).

TEMPERATURE MONITORING

- ❑ Temperature Control: Cold food < **41 degrees** and hot food > **135 degrees** or higher.
- ❑ If foods are to be transported from one location to another, keep them covered and provide adequate temperature controls. Use refrigerated trucks to keep cold food cold (41 °F or below), and insulated containers to keep hot food hot (135°F or above).
- ❑ Mechanical refrigeration is required. An ice chest with ice cannot be used for any potentially hazardous items. Thermometers must be in each cold holding unit.
- ❑ If foods are to be transported from one location to another, keep them covered and provide adequate temperature controls. Use refrigerated trucks to keep cold food cold (41 °F or below), and insulated containers to keep hot food hot (135°F or above).

FOOD ITEM (RAW)	MINIMUM COOKING TEMPERATURES
Fish Fillets	145°/ 15 seconds
Beef Steaks	145°/ 15 seconds
Pork Chops	145°/ 15 seconds
Beef/Pork (Ground)	155°/ 15 seconds
Hamburger	155°/ 15 seconds
Chicken/Turkey	165°/ 15 seconds

FULLY COOKED COMMERCIALY PROCESSED FOOD ITEMS	MIMIMUM REHEATING TEMPERATURES
Hot Dogs	135°F/ 15 seconds
Brats	135°F/ 15 seconds
Canned Chili	135°F/ 15 seconds

PLEASE KEEP THIS PAGE FOR YOUR REFERENCE