

TEMPORARY FOOD PERMIT APPLICATION

DOUGLAS COUNTY HEALTH DEPARTMENT

1250 E US Hwy 36 Tuscola, IL 61953

All applications shall be received in advance. If received within 5 business days of the event, the late amount is the required fee.

- \$30.00/event \$50.00/event if late Tax exempt, No Fee Tax exempt, late \$30.00
- \$100.00 day of event, if approved
- \$75.00 Season Permit, 4 months** Must include a list of events and dates intended to attend.

Establishment Name or Organization: _____ Event Date: _____

Name of Event: _____ Event Location: _____ Time: _____

Foods: _____

Drinks: _____

Sources of Food and drink: _____

Where will food be prepared? _____ Storage & Service Methods: _____

Equipment for Hot Holding (135° or above) _____ Cold (41° or below) _____

Describe Food Service Facility: _____

Clean-up & Equipment Hand Washing Station Hair Restraint Thermometers 3 bay Sink

Type of Sanitizer: _____ Test Strips Additional Info: _____

I/We hereby submit this application to operate a Temporary Food Service Establishment in compliance with the provisions of the Food Service Sanitation Code. A valid permit issued by Douglas County shall be in our possession and always displayed on the premises during operation.

Print Name: _____ Signature: _____ Date: _____

Address: _____ City/State/Zip: _____

Telephone: _____ Email: _____

For Office Use Only

Date Received: _____ Fee Amount: _____ Payment Method: _____ Permit # _____

- Mail prior to event
- Pick up at DCHD
- Issue after inspection
- Email



Temporary Food Stand Checklist

At least 2 weeks before event:

- Notify health department of event
- Application and Fee (if applicable)

Design:

- Covered garbage can and liners
- Food service area covered with tent and cleanable non-absorbent floor

Food Safety:

- Food from licensed source (grocery store, distributor) and properly stored

Proper Storage & Use of Ice:

- Cleaned & sanitized cooler
- Ice scoop & ice from approved source

Cooking:

- Metal stem thermometer for checking food temperatures
- Alcohol wipes for cleaning thermometer
- Stove, grill or cooking unit able to heat foods to 145 degrees F—155 degrees F
- Crockpots ONLY for holding foods at 135 degrees F or higher, NOT for cooking foods.

Holding Cold Foods:

- Mechanical cooler for holding cold foods
- Coolers are clean and free of damage
- Accurate thermometer in each unit

Storing & Preparing Food:

- Storage at least 6 inches off the floor/ground
- Containers and labels for storing food
- Smooth, easily cleanable surfaces for counters, chopping boards, etc.
- Single service articles to be used by customers

Transporting Foods:

- Insulated bag, Cambro, to transport food safely
- Food Covered and protected.

Handling Food Safely:

- Approved food-grade gloves/tongs

Handwashing:

- Handwashing sink or temporary handwashing setup:

1. Container for warm water, with free-flowing valve
2. Bucket to catch wastewater
3. Paper towels
4. Hand soap in a dispenser

Safe Food Handler:

- Clean-outer garments
- Short, clean fingernails
- Hat, hairnet or visor to restrain hair

Cleaning & Sanitizing Equipment:

- A 3-bay sink or tubs with lids to wash, rinse and sanitize dishes/utensils/equipment
- Dish soap
- Approved Sanitizer such as chlorine bleach
- Clear spray bottle labeled with approved sanitizer
- Test strips to measure sanitizer concentration (Chlorine bleach should be 50-100 ppm)

Safe Water:

- Water from an approved source
- FDA food grade hoses & back siphonage device

Wastewater:

- Wastewater holding tank, if applicable to be disposed in sanitary sewer