

Moultrie County Health Department

202 South Main St.

Sullivan, IL 61951

Phone: (217)728-4114 / Fax: (217)728-2650

Date(s) of Event:

For Profit - \$30 Fee Non Profit - \$15 Fee

Permit Application to Operate a Temporary Food Service Facility

The undersigned herewith makes application for a Temporary food service facility permit.

Deadline for submitting application is 7 days prior to the event

Name of temporary food service facility:

Phone contact will be made with the applicant once the application is received to discuss ordinance and proper health practices with regard to food safety and sanitation. Please provide a telephone number where a representative can be contacted between 8:30a.m. and 4:30 p.m., Monday-Friday.

Name of representative making application:

Address:

Phone:

Certified food handler (if any):

Cert #

Name of festival or event:

Location of food service facility:

Prep date & time:

to

Serving date & time:

to

List of all Foods to be Served

Approved Food Source (place of purchase)

Location where food will be prepared

- 1
2
3
4
5
6
7

- 1
2
3
4
5
6
7

- 1
2
3
4
5
6
7

Please Turn Over Sheet To Complete Application

All Potentially Hazardous Foods must be kept below 41°F or above 140°F at all times

Will any restaurants or permitted establishments prepare food for you? Yes No

If yes, what restaurant and food item: _____

Cold Storage

Refrigerator Freezer Drainable Cooler with Ice Other: _____

Hot Storage

Oven-Stove Steam Table Crock Pot Elec. Roaster Other: _____

If the food will be transported from a prep area, how will this be done? _____

Do you have a sufficient # of stem therm. to assure temperatures are maintained? Yes No

Do you have indicating thermometers +/- 2°F in all cooling and freezing units? Yes No

Do you have hand washing facilities with hand soap and paper towels? Yes No

Do you have a 3 compartment sink or other arrangement for dishwashing? Yes No

Do you have a test kit for sanitizer to measure proper concentration? Yes No

Do you have gloves to handle ready to serve foods? Yes No

Do you have hair restraints as needed for individuals with longer hair? Yes No

Single service dinnerware provided: Yes No

Canopy and flooring provided: Yes No

If a grill is being used is it covered? Yes No

I hereby certify that the information submitted herein is correct to the best of my knowledge

Signature of Applicant _____

Date: _____

Application Approved: Yes No if no reason: _____

Sanitarian Signature _____

Date: _____

MOULTRIE COUNTY HEALTH DEPARTMENT

ENVIRONMENTAL HEALTH DIVISION

TWO WEST ADAMS STREET

SULLIVAN, IL 61951

PHONE: (217)727-4114

FAX: (217)728-2650

PRE-OPENING CHECKLIST FOR TEMPORARY FOOD SERVICE

This checklist is designed to assist you in conducting a self-inspection of your temporary food service stand/trailer prior to opening. **DO NOT OPEN** your food stand/trailer until you have met all of the requirements listed below.

Permit application submitted to Moultrie County Health Department, permit must be displayed in public view

Building, tent, canopy, awning, or enclosed trailer

City water supply, no well water is to be used

Food grade hoses if using a trailer with water hookup

City sewer available for dumping waste water, restrooms available

3 compartment sink/ 3 tubs, buckets, basins, etc & detergent, sanitizer, & test kit for sanitizer

Hand washing station - Water container w/spigot & catch bucket below, soap, paper towels

Sanitizing bucket/container for storing wiping cloths in when not in-use

Metal stemmed thermometer (0F- 220F accurate +/- 2F) for checking internal food temps.

Thermometer for each cooler and freezer unit (Accurate +/-2F)

Equipment in good condition (No chips, cracks, pitting, rust, etc.), clean, & working properly

If using a trailer, all floors, walls, ceiling, counters, attached equipment are smooth, durable, non-absorbent, light colored, and easily cleanable

Sufficient refrigeration is present, which will hold all potentially hazardous foods at 41F or below at all times. Mechanical refrigeration is strongly recommended. If using coolers w/ice, coolers shall have a drain

Cooking equipment in good condition, works properly, and cooks foods to required temperatures

Sufficient hot holding equipment in good condition and holds all hot foods at 135F or above at all times.

Suitable utensils such as spatulas, tongs, deli tissue or single use gloves for handling food items. Food workers shall avoid bare hand contact with ready-to-eat foods whenever possible.

Food obtained from an approved source. All raw meat shall have a USDA inspection stamp to meet USDA regulations. All foods prepared from in an unapproved area, kitchen, or location is prohibited.

MOULTRIE COUNTY HEALTH DEPARTMENT

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The following list is to assist you in conducting a daily self-inspection of your stand before you open.
If you are missing any of the required equipment, DO NOT OPEN.

- () Three sinks, pails or basins for cleaning utensils:
 - a) Wash solution of warm water and soap.
 - b) Rinse-plain warm water
 - c) Sanitizing solution-1 tablespoon of laundry bleach per gallon of warm water (200 ppm).
- () Cooler with spout filled with warm water and a catch bucket for hand washing.
- () A thermometer for each mechanical refrigeration unit accurate to $\pm 2^{\circ}\text{F}$.
- () A metal stemmed thermometer accurate to $\pm 2^{\circ}\text{F}$ for checking food temperatures.
- () Equipment, utensils, etc. in food and cleanable condition. All equipment and utensils must be cleaned and sanitized before the beginning of the event and as often as necessary, but no less than once a day. **Any stand that is found to have food residue built up on its equipment shall be required to disassemble, clean, and sanitize such equipment prior to opening.**
- () Detergent, sanitizer, and sanitizer test strips available in each stand where utensils are cleaned
- () Hand soap and paper towels for hand washing.
- () Hand sanitizer may not be used in place of hand washing.
- () Gloves are required for handling of "ready to eat" foods but shall not be used in place of proper hand washing.
- () Sufficient refrigeration to hold potentially hazardous foods below 41°F .
- () Mechanical hot holding equipment to maintain hot food at or above 135°F .
- () Sufficient hair restraints available.
- () Food must be prepared in an approved location, or obtained from an approved source.
- () Food stands should be constructed to facilitate the cleaning of the food preparation area and serving areas. Food stands in a state of repair that could directly contribute to food product contamination may not be allowed to open.
- () Outside grills or cookers must be shielded or covered when possible to reduce the risk of contamination.
- () Mobile food service stands should be constructed in compliance with the Illinois Department of Public Health "Temporary Food Service Establishment Guidelines."

Any Potentially Hazardous Food between 41°F and 135°F shall be discarded