

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: _____

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)

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

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. Any hoses for potable water under pressure must be food grade and backflow preventers applied.
- 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 if a hand sink with running water is not available.
- 4. 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 for more than 4 hours.
- 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 food 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. Six sinks, pails, or basins for:
 - o Washing, rinsing and sanitizing utensils and equipment
 - o Washing hands
 - o Wiping cloths for food contact surfaces
 - o Wiping cloths for non-food contact surfaces
- 10. Dish soap, an approved sanitizer, and test strips must be provided must be available in each stand where utensils are cleaned. All equipment and utensils must be in good condition and cleaned and sanitized as often as necessary.
- 11. Flooring must be provided when not on asphalt or equivalent to prevent liquids and other food products from getting in grass/gravel.
- 12. Only single-service articles may be used by customers.
- 13. Hair restraints must be worn by all food handlers.
- 14. No bare hand contact with ready to eat foods is allowed.

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. Please make checks out to the Pike County Health Department.

2 – 14 Day Temporary License Fee: \$25.00

Seasonal License Fee: \$45.00

Late Fee: Any event application NOT received at least ten (10) business days prior to the event will be charged an additional \$10.00.

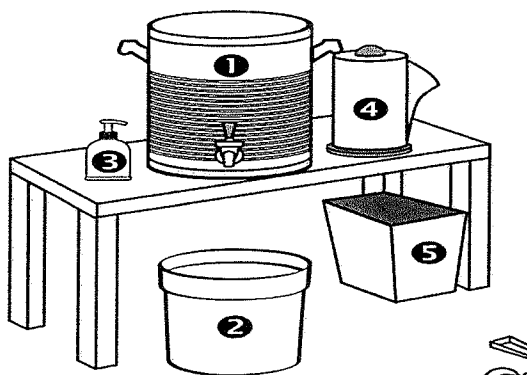
I affirm that the information on this application is true to the best of my knowledge, I have read the checklist above for safe food handling and agree to implement these practices, and that if I am not responsible for food handling, I will provide the checklist to the person who is responsible. If you have questions or the event is canceled, call the Pike County Health Department between 8:30-5:00 p.m. Monday-Thursday.

Signature _____ Date _____

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Reviewer Signature: _____ Date _____

General Temporary Food Service Guidelines

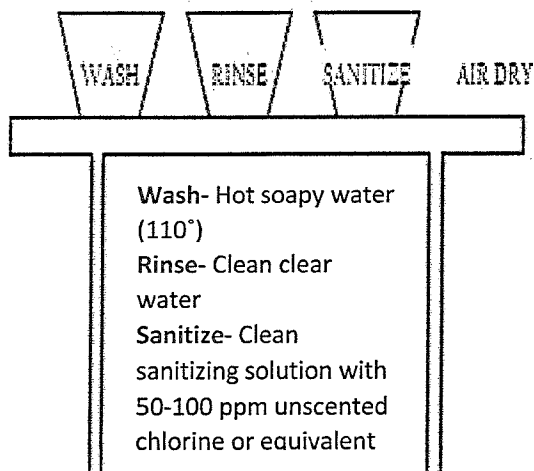


Temporary Handwashing Station Set-up

1. A warm water container with a free flowing spigot (NO PUSH BUTTON)
2. A waste water catch receptacle
3. A pump type soap dispenser
4. Single use/disposable paper towels
5. A waste paper receptacle

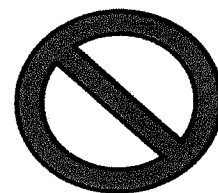
All food workers must wash their hands when they return to the temporary establishment after using the restroom, eating, smoking, handling unclean items, changing tasks, or handling money.

Wash, Rinse, Sanitize Set-up



Requirements

1. All *potentially hazardous food** must be prepared on site unless prepared at a licensed facility.
2. Water must be from an approved source and hoses must be food grade.
3. Refrigeration for all *potentially hazardous food** to keep food at or below 41°.
4. Thermometers for refrigerators and freezers storing *potentially hazardous food** and metal stem-type thermometers to monitor food temperatures.
5. Single-service articles only for serving.
6. Dish soap, an approved sanitizer and test strips used to check sanitizer strength must be provided.
7. Cooking equipment capable of rapidly heating *potentially hazardous foods** to proper temperatures. Any previously cooked foods must be rapidly reheated to at least 165°.
8. Steam tables, roasters or other hot holding devices capable of maintaining foods at 135° or above.
9. Food and food items must be protected during prep, storage and display. All items must be elevated off the ground/floor.
10. Wash, Rinse and Sanitize containers and an approved sanitizer (i.e. chlorine 50-100 ppm) for utensils/equipment washing.
11. A properly labeled spray bottle of sanitizing solution and disposable towels.
12. Floor (tarp, rubber mat, etc.) when not on asphalt or equivalent to prevent liquids and other food products from getting in grass/gravel.
13. Hair restraints for all food handlers.
14. No bare hand contact with foods that are ready to eat. (gloves, utensils, etc.)



Foods That Are Prohibited:

- Unpasteurized milk or foods prepared with unpasteurized milk
- Unpasteurized cider from an uninspected, unapproved source
- Raw eggs not meeting the Illinois Department of Agriculture Retail Egg Safety Guidelines
- Home prepared potentially hazardous foods
- Home prepared jams, jellies, pickles, or other "home canned" goods
- Products made with non-potable water
- No uninspected meats
- No morel or other wild mushrooms unless they have been inspected by a person certified in morel identification
- No re-use of leftover foods

*

Potentially hazardous food means a food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.

Baked Goods

Allowed

Jams, jellies and preserves: apple, apricot, grape, peach, plum, quince, orange, nectarine, tangerine, blackberry, raspberry, blueberry, boysenberry, cherry, cranberry, strawberry, red currants, or a combination of these fruits

Fruit butters: apple, apricot, grape, peach, plum, quince, and prune

Baked goods such as: breads, cookies, cakes, pies, and pastries. Only high-acid fruit pies that use the following fruits are allowed: apple, apricot, grape, peach, plum, quince, orange, nectarine, tangerine, blackberry, raspberry, blueberry, boysenberry, cherry, cranberry, strawberry, red currants or a combination of these fruits

Not Allowed

Jams, jellies and preserves: rhubarb, tomato, and pepper jellies or jams

Fruit butters: pumpkin butter, banana butter, and pear butter

Baked goods: pumpkin pie, sweet potato pie, cheesecake, custard pies, crème pies, and pastries with *potentially hazardous** fillings or toppings

**potentially hazardous food means any food that requires time and temperature control in order to prevent bacteria growth*