

Pike County Health Department

606 W. Adams Street
Pittsfield, IL 62363-1308
Tel: (217) 285-4407
(217) 285-4639

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. 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 waste water 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.
- 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 sanitizer (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

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 50% late fee will be assessed for all license applications received less than 1 week prior to event. A \$20 per stand fee may also be assessed when inspections are requested after hours, by 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 _____