

RETURN

SANGAMON COUNTY DEPARTMENT OF PUBLIC HEALTH

2501 North Dirksen Parkway
Springfield, Illinois 62702
(217) 535-3101

APPLICATION FOR LICENSE TO OPERATE A TEMPORARY FOODSERVICE ESTABLISHMENT

- TEMPORARY**
- MOBILE**
- SEASONAL**

Name of Event: LETS JUST WING IT Event Address: 2280 PEDDIA RD City/Zip: SPRD

Sponsored by: SPRD JAYCEES Vendor Name: _____ Contact Person Tel. #: _____

*Food Preparation Location: _____ City: _____ Est. # to be Served: _____

Owner/Operator/PIC: _____ Mailing Address: _____ Zip: _____

Date(s) of Operation: 9-9-07 Set-up Time: 9 AM Serving Time NOON - 4 pm

MENU ITEMS:	SOURCE:
_____	_____
_____	_____
_____	_____
_____	_____

* Food shall be prepared on site or in a facility pre-approved by this Department. Food shall not be prepared in residential kitchen facilities.

TYPE OF ESTABLISHMENT/LICENSE FEE

Class V	Temporary, 1 day	\$25.00
	(\$10 for each day after)	
<u>Class XI</u>	Not-for-Profit/Temporary	\$0.00
Class IX	Mobile (high risk)	\$185.00
Class IX-B	Mobile (medium risk)	\$150.00
Class IX-C	Mobile (low risk)	\$75.00
Class XII	Not-for-Profit/Mobile	\$0.00
Class XIII	Seasonal, 15-183 days	\$80.00
Class XIV	Not-for-Profit/Seasonal	\$0.00

Late fee – add \$31 to permit fee

Make check payable to the Sangamon County Department of Public Health.

Date

Signature of Owner/Operator/PIC

If any Certified Food Service Sanitation Managers (required for seasonal and high and medium risk mobile risk types) will be present on site, please list their information below:

NAME	ID NUMBER	EXPIRATION DATE

APPLICANT: DO NOT WRITE BELOW THIS LINE – FOR OFFICIAL USE ONLY

Inspection Date

Director of Environmental Health

Approval Date

Director of Public Health



KEEP

TEMPORARY FOOD STAND GUIDELINES

Dirksen Parkway Office
2501 North Dirksen Parkway,
Springfield, Illinois 62702

- **Administrative Office:**
Phone: (217) 535-3100
Fax: (217) 535-3104
- **Environmental Health:**
Phone: (217) 535-3101
Fax: (217) 535-3104
- **Clinic/Personal Health Services:**
Phone: (217) 535-3102
Fax: (217) 535-4155

Jefferson Street Office
1415 East Jefferson Street
Springfield, Illinois 62703

- Phone: (217) 789-2182
- Fax: (217) 789-2203

Chatham Road Office
3130 Chatham Road, Suite B
Springfield, Illinois 62704

- **Child & Family Connections**
Phone: (217) 793-3990
Fax: (217) 793-3991
Toll-free: 1-888-217-3505
- **Healthy Families Illinois**
Phone: (217) 793-3990
Fax: (217) 793-3991

Animal Control Center
2100 Shale Road
Springfield, Illinois 62703

- Phone: (217) 535-3065
- Fax: (217) 535-3067

All potentially hazardous foods, during storage, must be kept either in powered hot storage units that keep food 140°F or above, or in mechanical refrigerators or freezers to keep the food 41°F or below at all times. Coolers that are non-absorbent, smooth, durable, and easily cleaned may be used with ice for short-term operations. Styrofoam coolers are not acceptable. Metal-stem thermometers must be provided to check the temperatures. All potentially hazardous foods must be thawed either during refrigeration, or during the cooking process. **DO NOT THAW FOOD AT ROOM TEMPERATURE.**

2. **All foods must be kept off the floor/ground and protected from dust, insects and contamination by means of a proper food container with a lid, or by tightly wrapping foods in aluminum foil or plastic wrap, and protected from overhead contamination by means of a roof, tent, or tarp, etc.**

3. **Proper procedures for the washing and sanitizing of utensils and food or drink contact items must be adhered to. Three containers large enough to submerge the food contact items or utensils must be available, and a proper sanitizer such as bleach, iodine sanitizer, quaternary ammonia or another approved sanitizer must be used, utilizing the following steps:**

- A. **First pan or sink - wash with dish soap.**
- B. **Second pan - clear rinse to remove soap and food particles.**
- C. **Third pan - sanitizing rinse, using an approved sanitizer at the proper concentration level (use the appropriate test kit).**
- D. **Fourth pan - sanitizing solution for wiping cloths used for food contact equipment.**
- E. **Fifth pan - sanitizing solution for wiping cloths used for non-food contact equipment.**

4. **All food stand personnel shall maintain the highest degree of personal hygiene at all times during the handling, preparation and serving of food. A free-flowing container of water with a catch bucket shall be provided for hand washing, along with hand soap and paper towels. **WASH HANDS FREQUENTLY.** Single use gloves must be worn when contacting ready to eat foods. Hands must be washed before putting gloves on.**

WAIVED

ALL AREAS MUST BE UNDER A COVER - EASY-UP TENT TYPE OK

5. **Tents must have screens or slides and utilize fans in the front to deter flies. Mobile food stands and trailers must have tight fitting screens or sliding windows for all openings to the outside.**

All food stands are to adhere to the Illinois Department of Public Health's current standards for temporary food stands. For additional information, contact the Sangamon County Department of Public Health at (217) 535-3101.

KEEP

PLEASE ASK QUESTIONS IF NEEDED

Establishment # _____

SANGAMON COUNTY DEPARTMENT OF PUBLIC HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
TEMPORARY FOOD SERVICE ESTABLISHMENT

PRE-OPENING CHECKLIST (FACILITIES AND EQUIPMENT)

These conditions apply to all food concessions. Refer to the ILLINOIS FAIR TEMPORARY FOOD ESTABLISHMENT INTERPRETATIONS for more complete information. Numbers correspond to item numbers on an inspection report. Compliance is required for all items before opening for business. Contact a food inspector ~~on the phone~~ for more information.

Establishment Name: _____ Date: _____

- # 1 Food supplies must be from approved sources, including inspected meat, eggs and dairy products and for commercial use only.
- # 2 Bulk foods must be labeled with the food's common name.
- # 4 Provide sufficient mechanical refrigeration which will hold food temperatures below 45°F at all times.
- # 4 Provide sufficient cooking and hot-holding equipment to cook and hold all hot foods above 140°F.
- # 5 Provide appropriate thermometers for each refrigerator, freezer and hot-holding unit.
- # 5 Provide a metal-stemmed thermometer to check cooking, hot-holding and cooling temperatures.
- # 8 Condiments must be provided in individual packets or approved dispensers.
- #13 Hair restraints must be available for all employees.
- #14 All food-contact surfaces must be of approved materials and in good repair. (No rust, peeling paint, raw wood, wood utensils, galvanized containers, chipped enamel, garbage bags to hold food, scored cutting boards.)
- #15 All non-food contact surfaces must be of approved materials and in good repair. (No raw wood surfaces, peeling paint, rust, absorbent materials.)
- #16 Facilities to wash, rinse, sanitize and air dry must be provided if utensils are used.
- #17 Appropriate test papers/kit must be available to check strength of sanitizer used.
- #20 An approved sanitizer must be available (bleach is acceptable)..
- #21 Two separate containers for sanitizing solutions (for food-contact and non-food contact surfaces) must be available.
- #22 All food-contact surfaces must be clean. (Grinders, slicers, mixers, grills, etc.)
- #23 All other non-food contact surfaces must be clean. (Shelves, outside of equipment counters, etc.)
- #25 Only single-service plates, cups, bowls, forks, spoons, knives, etc., may be used by the consumer.
- #27 An approved water supply must be available.
- #27 Hot water must be available if utensils are to be washed.
- #28 Waste grease must be stored in and disposed of in approved containers.
- #29 Drain lines must not pass through service ice.
- #30 A back flow prevention device must be attached to the hose bib or faucet when a hose is attached.
- #30 Carbonators for beverages must be protected with back-flow prevention devices.
- #31 Hand washing facilities (Minimum: pan, clean water, soap and paper towels) used for no other purpose must be provided.
- #33 Provide cleanable waste containers for garbage, litter, and grease.
- #35 Outside cooking equipment must be restricted and protected. The preparation area must be enclosed.
- #36 Floors must be clean and in good repair. A solid surface and ceilings are required in the concession (wood, concrete, asphalt, etc.).
- #37 Walls must be clean and in good repair.
- #38 Light bulbs must be shielded to prevent breakage.

COOKING AND SERVING / AN EASY-UP TYPE TENT OR COVERED