

Hancock County Health Department
 Division of Environmental Health
 PO Box 357 671 Wabash Ave
 Carthage, IL 62321
 (217) 357-2171

Temporary Food Service Permit Application

In accordance with the Hancock County Food Ordinance Section V, Part B (4)&(5), the undersigned make application to operate a temporary food service establishment in Hancock County. No permit fee is required for one day events. Two days up to fourteen days has a permit fee of \$10.00 (one time) or \$25 (Calendar year) must be included with application.

Name of Organization/Person: _____

Address: _____

Contact Person: _____ Phone: _____

Event: _____ Location: _____

Dates food with be served: _____

Food items to be served and source of food: _____

Source of water: ___ City Water ___ Commercially Bottled ___ Well (include test results)

Method for heating water: _____

Type of refrigeration facilities: _____

Singles service dishes and utensils: _____ yes _____ no

Method of sanitizing equipment: _____

I certify that the above information is true and correct, and that I have read and agree to abide by the Hancock County Temporary Food Service Regulations.

Applicant's Signature: _____ Date: _____

Address: _____ Phone: _____

This permit is not valid until it is signed by Health Department personnel. This permit is only valid for dates indicated and is not transferable to another person, location or event.

-For Office Use Only-

Date received: _____ Permit issued by: _____ Fee Paid: _____

| INSPECTION COMMENTS | CORRECT BY |
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| Temperatures | | | | | | |
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Approved By: _____

Temporary Food Service Regulations

The Department of Public Health has established the definition of a “temporary food service establishment” as being a food service establishment that operates at a fixed location for a period of time of not more than fourteen (14) consecutive days in conjunction with a single event or celebration. The Temporary Food Service Rules and Regulations pertaining to the operation of a temporary food service facility are as follows:

1. Personal Hygiene and Hand Washing

Smoking, eating or drinking by employees in food areas is prohibited.

Personnel with boils, cuts, respiratory infections or communicable diseases shall not work in a food stand.

Convenient hand washing facilities consisting of at least one pan of water, soap, and disposable towels shall be provided. Hands must be washed before starting to work, as often as necessary during the work period, after using the restroom facilities, and after smoking, eating, or drinking.

Employees shall wear clean clothing and effective hair restraints.

2. Food Supplies

All food supplies shall be obtained from approved sources and shall be clean, wholesome, and free from adulteration and misbranding.

Ice that is to be consumed, or which will come in contact with food, shall be obtained from an approved source in chipped, crushed, or cubed form.

Any home canned foods of any type, cream-filled pastries, cream, custard (to include pumpkin, squash, sweet potato) and like pies, mincemeat pies, homemade salads, and noodles are prohibited.

3. Food Preparation and Handling

All foods must be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, coughs, sneezes, flooding, drainage, and overhead leakage while being stored, prepared, displayed, served or transported.

Ground meats to include hamburger or ground pork, intended for use in sandwiches, shall be purchased in patty form with the exception of steam burgers, which may be served on the day prepared but may not be served the second day.

Leftover, potentially hazardous foods, including but not limited to sandwiches, meats, salads, dairy products, etc., are prohibited from sale the following day.

Sugar salt, mustard, catsup, and other condiments shall be individually packaged or dispensed from an approved dispenser.

4. Ice Storage and Handling

Ice must be transported and stored in single use food contact approved bags, free from holes and abrasions. Ice must be stored 6” off the ground to prevent contamination. Containers for storage of ice on location shall be constructed of easily cleanable materials, equipped with a drain, and a tight fitting cover. Scoops or tongs shall be used in dispensing of ice.

5. Food Temperatures

Mechanical refrigeration, freezers, and heating units must be provided to maintain product temperature of 0 degrees F. or below for freezers, and 45 degrees F. or below for refrigeration units. Mechanical hot holding units must be provided to hold foods at 140 degrees F. or above. Examples of approved holding units include: electric fry pans, electric roasters, steam tables, or other commercial holding units. Examples of unapproved holding units would include: any exterior cooking grill, non-mechanical holding units, and non-commercial units (like crock pots).

Pork products must be cooked to an external temperature of 150 degrees F., and poultry products must be cooked to an internal temperature of 165 degrees F.

Frozen food, that is thawed, must be thawed at refrigeration temperatures of 45 degrees F. or below, or as a part of the conventional cooking process.

An accurate metal stem thermometer shall be used to assure proper internal cooking and holding food temperatures.

6. Food Storage

All food items shall be stored off the ground surface and shall be covered to prevent contamination. Items such as cotton candy and candied apples shall be covered or individually packaged.

Wet storage of packaged foods is prohibited except for cans of non-potentially hazardous beverages, which may be stored in water that contains 50 ppm of chlorine and is changed often enough to keep both the water and containers clean.

7. Food Equipment, Construction, Utensils, and Cleanliness

Food equipment and utensils must be cleanable, durable, and in good repair. All food contact surfaces shall be corrosion-resistant, non-absorbent, nontoxic, free of breaks, open seams, chips and similar defects.

Only single service tableware and utensils shall be used, including cups, plates, and eating utensils. All single service items shall be stored and dispensed to avoid contamination.

Galvanized containers shall not be used for preparation, display, or storage of acid drinks.

Appropriate scoops, tongs, spoons, forks and preparation and display utensils shall be provided to minimize contact with food. A sufficient supply of these utensils shall be provided to allow for replacement of those utensils at least once per hour or during times that washing, rinsing, and sanitizing of equipment is performed.

Facilities shall be provided and used for the proper washing, rinsing, and sanitizing and air drying of pots, pans and similar utensils used for preparation or food dispensing. After each use, all kitchen ware and food-contact surfaces of equipment shall be thoroughly cleaned and stored to avoid contamination.

8. Water Supply & Storage

An adequate supply of safe water for drinking, food preparation, hand washing, and cleaning utensils and equipment shall be provided at the temporary food facility. A pressure supply is recommended but not required. If water under pressure is not available in the stand, water storage containers shall be constructed of an approved type material, possess tight fitting covers, and have a dispensing valve which is of a cleanable construction. Hot water should be available for cleaning purposes.

9. Liquid and Solid Waste Disposal

All liquid waste shall be disposed of in such a manner as to not create a public health hazard or nuisance condition. An adequate number of approved garbage containers with covers shall be provided at each stand. The garbage containers shall be emptied frequently and kept reasonably clean. The food stand operator is responsible for keeping the grounds surrounding his/her stand free of food scraps, paper and other debris.

10. Garbage & Refuse Storage

Garbage and refuse on the premises shall be stored in a manner inaccessible to insects and rodents. When stored outside, plastic bags or high wet strength paper bags or bale units containing garbage and refuse must be stored in a manner inaccessible to insects and rodents. Cardboard or other packing material not containing garbage or food waste need not be stored in covered containers.

11. Insect and rodent Control

Effective measures intended to minimize the presence of rodents and flies, roaches, and other insects on the premises shall be utilized. The premises shall be kept in such condition as to prevent the harborage or feeding of insects or rodents.