



WARREN COUNTY HEALTH DEPARTMENT

240 S. Main P.O Box 198 Monmouth, Illinois 61462-0198 Phone (309) 734-1314 Fax (309) 734-1315

TEMPORARY FOOD SERVICE

As prescribed in Section 4.1 of the Warren County Health Ordinance, the undersigned makes application for a permit to operate a temporary food service establishment in Warren County. The application for a permit must be filed with the Health Department at least 5 business days prior to the event. The application for a permit must include an application **fee of \$30.00**. All religious, government, and state recognized non-profit organizations subject to this code **shall be exempt from the payment of temporary fees.**

Stand/Organization, Name: _____

The Event Name _____ Address _____

Date & Time Food will be served _____

Contact Person: We need a person/business we can contact for questions, send the permit to and any future mailings.

Contact Name: _____ E-mail _____

Phone: _____ Address: _____

City _____ State _____ Zip Code _____

The Warren County Health Department reserves the right to exclude any menu item.

You must list ALL items that will be served except canned Pop and bottled water	Source of food items: Ex. Daniels Meat Market

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

Applicant’s Signature: _____ **Date:** _____

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

Return completed application to the Health Department.

—Official use only—

Permit # _____ Expires on _____ Date Approved _____

Approved by: _____



Warren County Health Department Temporary Food Guidelines.

Please Contact Us: 309-734-1314 Located at 240 S Main Monmouth, IL

CATEGORY 1 AND 2 MUST HAVE ALL THE BELOW ITEMS TO SERVE FOOD SAFELY.

HAND WASHING IS TOP PRIORITY

HANDS:

To prepare food you must be able to wash your hands. A temporary hand washing station must consist of, at least, running water, soap, paper towels, a discard bucket and trash can. If a sink is not available then use a container that holds water with a hands free tap and a bucket to catch the waste water. NOTE: Hand sanitizers are only effective after you wash your hands and are not a substitute.

Disposable gloves: No bare hand contact with Ready To Eat Food. Please use gloves, tongs or deli paper to handle food. "Ready-to-eat food" means food that is in a form that is edible without additional preparation.

CLEAN & SANITIZE UTENSILS:

WASH, RINSE & SANITIZE your utensils by using 3 tubs/buckets of warm water or have extra utensils on hand. Use 5.25 % Sodium Hypochlorite (Bleach) non-scented for a sanitizer. Add ¼ tsp. of bleach per gallon of water to get 50 PPM for dishes. To sanitize surfaces Add 1 ½ tsp per gallon of water to get 100 PPM. Or use 200 PPM Quat ammonia to sanitize.

Test strips must be provided to test the strengths of your sanitizers.

Sanitizing/Wiping Cloths: To keep food and non-food contact surfaces clean. Store wiping cloths in a bucket of water/sanitizer solution that has a sanitizer concentration of 50-100 ppm chlorine or 200 ppm quat ammonia compound.

SOURCE OF FOOD:

Potentially hazardous food "PHF" Means any food that requires time/temperature control for safety that consists in whole or in part of milk or milk products, eggs, meat, poultry, fish, cut melons, cut tomatoes, cooked beans, rice and potatoes. Must be: refrigerated at or below 41°F. Hot Held at or above 135°F. Raw animal products must be cooked to the following internal temperatures for at least 15 seconds: Poultry and stuffed food — 165° F. Pork, ground, diced or shredded meats and fish; eggs cooked ahead — 155° F. Whole cut meats and fish, fresh eggs — 145° F

Refrigeration equipment must be able to cold hold PHF below 41° F at the event and during transport.

Hot Hold equipment must be able to hot hold PHF above 135° F at the event and during transport.

ABSOLUTELY NO Food can be prepared or cooked at home for these events. All food must be purchased from a licensed wholesaler, grocery store or restaurant. All food must be prepared on site or in a licensed food service operation and transported to the temporary event while keeping proper temperatures. **Exception: potlucks and bakesales, which have different requirements.**

Ice: Ice used to cool cans and bottles cannot be used for human consumption. Ice used for drinks should be stored separately. Use a scoop with a handle to serve ice, never use hands or a cup.

Water: All water used at the stand shall be from an approved source.

Condiments must be provided in individual packets or approved dispensers.

Hair: You must use a ball cap or hair net.

Only single-service plates, cups, bowls, forks, spoons, knives, etc., may be used by the consumer.

Thermometers Accurate metal-stemmed thermometers shall be used to check food temperatures. Refrigeration for PHF must be equipped with an accurate thermometer.

All food service stands/mobile units should be constructed and follow the Illinois Department of Public Health Temporary Food Service Establishment Guidelines. Look on line or ask your local health department.

Bake Sales: NON-potentially hazardous foods, usually baked goods prepared at the organizations facility or in the home of members. Sale of the baked goods is used for fundraising purposes for **tax-exempt non-profit organizations. No permit is required.**

Potlucks: People are gathered to share food at the event. There is no compensation provided to people for bringing food to the event. There is no charge for any food or beverage provided at the event. The event is not conducted for commercial purposes. It is generally understood by the participants at the event that neither the food nor the facilities have been inspected by the State or a local certified public health department. The event is not held on public property. **No permit is required.**

Category Risk: Food items listed below are not definitive.

Category One means a food establishment that presents a high relative risk of causing food-borne illness based on the large number of food handling operations. Foods with extensive or complicated preparation or high risk foods or high risk operations (i.e., soups, ribs, freshly made chili, barbeques, tacos, egg rolls, shish kebabs, chicken, pizza prepared on site, prepared salads, etc.)

Category Two means a food establishment that presents a medium relative risk of causing food-borne illness, based upon few food handling operations. Food with limited preparation or handling (i.e. hot dogs, preformed hamburgers, brats, nachos and cheese, canned chili or barbeques, pizza assembled/cooked off site at a Licensed Facility, ice cream, corn on the cob, funnel cakes).

Category Three means a food establishment that presents a low relative risk of causing food-borne illness, based upon few or no food handling operations. Pre-packaged, non-potentially hazardous foods (i.e. canned pop, bagged chips, candy bars.)