Clark County Public Health Department

977 N York St., Martinsville IL 62442

Phone: 217-967-2243 ~ FAX: 217-967-2345

http://www.clarkhd.org

TEMPORARY FOOD PERMIT APPLICATION

ONE APPLICATION per permit

Name of Business/Organization: _____

Owner/Operator:_____

Event Location: _____

Cell:_____ Email Address: _____

To operate a Temporary Food Service Establishment the appropriate fee is required to accompany the permit application. **FEES ARE NON-REFUNDABLE.**

The fees for a temporary food permit are:

$25.00 for a single event (up to 14 consecutive days).
$50.00 for attending more than 1 event
$25.00 late fee (if not received by this department 14 days prior to the event).

Please enclose the permit fee with this application. Make all checks payable to the Clark County Public Health Department. Please specify that it is for a single or seasonal event.

Check list each event and/or location in which you will be attending or located:

❍ Event Name: _____ Start Time: _____ End Time: _____

Dates: _____ Event Location: _____

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Dates: _____ Event Location: _____

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Dates: _____ Event Location: _____

❍ Event Name: _____ Start Time: _____ End Time: _____

***<u>PLEASE NOTE</u>: You must fill out when you will be set up and ready for operation so you can receive a permit upon inspection BEFORE operating. It is illegal to operate without a valid permit given by an inspector from CCHD. There will be set times for inspections at each event.**

<u>MENU</u>

FOODS:_____

_____

DRINKS:_____

_____

SOURCE:_____

_____

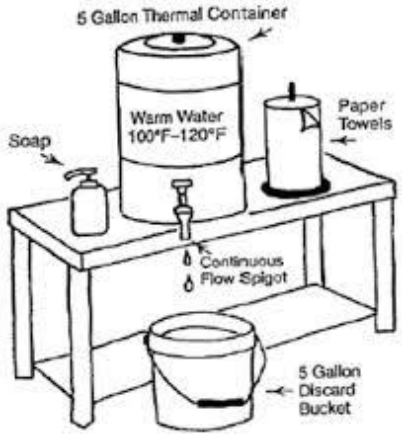
Certified Food Protection Manager: _____Identification #: _____Exp. Date: _____
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HANDWASHING

At least one convenient handwashing facility must be available for handwashing on site at all times. This facility must consist of, at least, a container with warm potable running water (via spigot if sinks won't be utilized), a catch bucket for wastewater, soap, individual single-use paper towels. Employees must wash their hands at all necessary times during food preparation and service.

- Prior to starting food handling activities
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching a part of the body
- After touching an open sore, boil, or cut
- After handling money or other soiled items
- After taking out the trash or following any activity during which hands may have become contaminated.

Proper Hand Wash Station



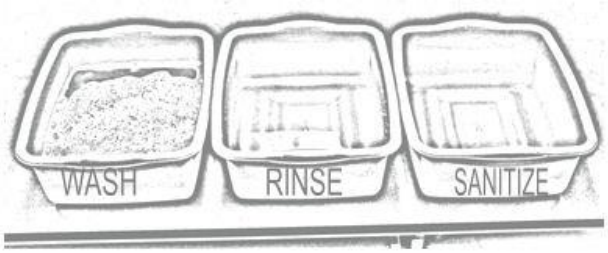
FOR OFFICE USE ONLY:

Date Received in Office: _____ Reviewed by: _____

Amount: _____ Type of Payment: _____ PERMIT #_____ Date Issued _____/_____/_____

DISHWASHING

Facilities must be provided to wash, rinse, and sanitize multi-use utensils, dishware and equipment used for food preparation at the site. Proper chemical sanitizer and the appropriate chemical test kit must be provided and used at each site. All dishes and utensils must be air-dried. Use of disposable pans is recommended.



Chlorine: 50-100 ppm* ***Quaternary Ammonia: 200 ppm**** ***Iodine: 12.5-25 ppm****

**** Please read the following and initial on the line provided by each statement below.**

Temporary Food Checklist

_____ Food and ice must be obtained from an approved source. Receipts may be required.

_____ All food must be prepared on site or in an approved kitchen. Meat and poultry products must be USDA or IDA inspected with proper labeling provided. Proper scoops must be used for dispensing ice.

_____ Adequate cold holding equipment must be provided to maintain potentially hazardous cold foods at 41°F or below at all times. Commercial grade refrigeration units are strongly suggested.

_____ Adequate hot holding equipment must be provided to maintain potentially hazardous hot foods at 135°F or above. Proper cold and hot holding temperatures must be maintained during transportation. Temperature logs may be requested.

_____ A metal stemmed thermometer must be provided (glass is not acceptable) ranging from 0°F-220°F for monitoring internal cooking and holding temperatures. Thermometers must be accurate to +/- 2°F. Thermometers need to be provided and conspicuous inside each cooler.

_____ Equipment, utensils, etc. must be in good condition (no chips, pitting, etc.) All equipment and utensils must be cleaned and sanitized before the beginning of the fair and as often as necessary, but no less than once a day. Any stand that is found to have a food build up on their equipment shall be shut down until all equipment is disassembled cleaned and sanitized.

_____ Hand washing facilities must be provided including a hands-free flowing type container with a spout, warm water, liquid soap, single use/disposable paper towel, and a container for catching wastewater.

_____ No direct/bare hand contact with ready-to-eat foods. Must use gloves, tongs, tissues, or utensils.

_____ Wiping cloth bucket must be provided with 100ppm chlorine concentration or equivalent to sanitize all food contact surfaces.

_____ An approved water source must be provided. Food grade hoses are required and devices (i.e. vacuum breakers) must be provided to prevent back flow and back siphon age when a connection to a water supply is needed.

_____ Dishwashing facilities will be required to wash, rinse, and sanitized equipment and utensils. Sanitizer concentration must be 50ppm chlorine or equivalent (approximately 1 tablespoon or capful of bleach per gallon of water). Test kits or other devices that accurately measures the parts per million concentration of the solution shall be provided and used. (Section 750.820g)

_____ All liquid wastewater must be disposed of into public sewers or in a manner approved by the Board of Health. Adequate waste receptacles must be provided.

_____ All temporary food stands must provide an overhead cover to protect the interior of the stand from the weather. Covers must be provided over all cooking equipment. All walls, ceiling and windows screened or protected with an approved air curtain to prevent entry insects. Doors must be self-closing.

_____ Effective hair restraints must be provided and used by all employees (i.e. hairnets, hats, etc.).

_____ Only single-service utensils shall be used (forks, knives, spoons, cups, and plates) and shall be stored and dispensed in a way to prevent contamination.

_____ Condiments (i.e. sugar, sauces, etc.) must be dispensed from approved, covered containers or single service packets (i.e. pump dispenser, "squeeze" type bottle, containers with self-closing lids, etc.)

_____ Cooler must drain and have waste receptacle/bucket to collect water.

ANY LEFTOVER, POTENITALLY HAZARDOUS FOOD FROM THE PREVIOUS DAY OR POTENTIALLY HAZARDOUS FOOD HAVING TEMPERATURES BETWEEN 41°F AND 135°F SHALL BE DESTROYED!

I/we hereby make application for a permit to operate a temporary food service establishment in compliance with the provisions of the Food Service Sanitation Code adopted by the Clark County Public Health Department. I/we hereby agree that the information given in regards to menu, event location, and other information given on this application is true and accurate. I/we further agree that a valid permit issued to us by the Clark County Public Health Department shall be in our possession and displayed on the premises at all times during operation of this temporary food service establishment.

PHONE _____ SIGNED _____

Owner or Representative