



Clark County Public Health Department

997 N York St, Martinsville, IL 62442

Phone: (217) 382-4207 ~ FAX: (217) 382-4226

<http://www.clarkhd.org>

TEMPORARY FOOD PERMIT APPLICATION *ONE APPLICATION per permit*

Name of Business/Organization: _____

Owner/Operator: _____

Mailing Address: _____

Cell: _____

FOR OFFICE USE ONLY:

PERMIT # _____

Date Issued ____ / ____ / ____

To operate a Temporary Food Service Establishment the appropriate fee is required to accompany the permit application. No fee is required for non-profit organizations. Tax-Exempt # required for non-profit.

⇒ Non-Profit Organization...# _____

FEES ARE NON-REFUNDABLE

⇒ 14 DAYS OR LESS.... The fee for an CCHD Temporary Food Permit is **\$25.00 for a single event** and **\$50.00 for a seasonal event (3 or more single events in one year).**

Is your business or organization exempt from paying a permit fee? ____ Yes ____ NO
[ONLY ONE, 14 DAY TEMPORARY FOOD PERMIT WILL BE ISSUED WITHIN A PERMIT YEAR]

If you answered yes, why is your business exempt? _____

If you answered no, 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

⇒ **\$25.00 LATE FEE (NON-REFUNDABLE) IF NOT RECEIVED BY THIS DEPARTMENT 14 DAYS PRIOR TO THE EVENT.**

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

Event Dates: _____ Event Location: _____

***PLEASE NOTE:** 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.

MENU

FOODS: _____

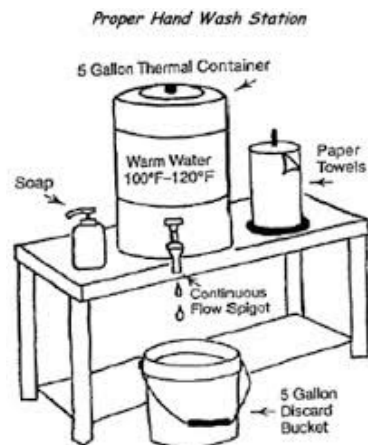
DRINKS: _____

SOURCE: _____

HANDWASHING

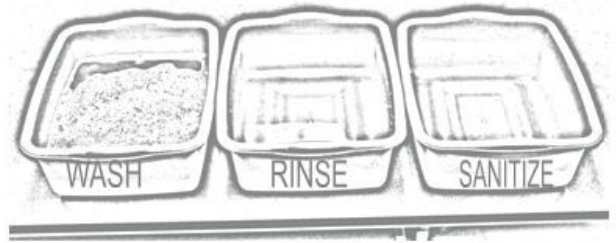
At least one convenient hand washing facility must be available for hand washing on site at all times. This facility must consist of, at least, a container with warm potable running water (via spigot if sinks won't be utilized), a catch bucket for wastewater, soap, individual single-use paper towels. 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.



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.
- Dish washing facilities will be required to wash, rinse, and sanitized equipment and utensils. Sanitizer concentration must be 50ppm chlorine or equivalent (approximately 1 tablespoon or cap full 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, POTENTIALLY 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