

ONE DAY LEMONADE STAND PERMIT APPLICATION- NO FEE

Whiteside County Health Department, 1300 W 2nd Street, Rock Falls, IL 61071
Ph. 815-772-7411 ext. 104 Fax: 815-772-4723

Application shall be received at least 2 days in advance of event- Applications can be submitted by email (eh@whitesidehealth.org), fax, mail or in person. Permits shall be displayed at the site of the sale.

Event Name: _____

Event Location: _____

Event Date: ____/____/____ Event Hours: Set up Time: _____ Ending Time: _____

Name(s) of Person in Charge: _____

Home Address: _____ Phone: _____

Describe Lemonade Supplies (lemons, frozen concentrate, sugar, pre mix, etc.): _____

Describe source of water and ice: These supplies shall either originate from an approved (public) water supply or Purchased as packaged water (ex. Chippewa) and ice (ex. Sisler's) **Note:** no well water Public Water: _____

Packaged (describe): _____

Stand shall be set up on an impervious surface. An awning over the stand is preferred but not required.

Answer the following questions:

	Yes	Office Use
Drinks shall be prepared at the site of the sale	_____	_____
An adequate hand washing station will be provided: see handwashing illustration	_____	_____
Proper sanitization facilities and procedures will be utilized: See dishwashing illustration	_____	_____
Adequate measures (scoops, spoons, tongs, single use gloves) will be taken to minimize hand Contact with drink ingredients and ice	_____	_____
Hands will be washed frequently. Individuals with hand wounds shall not participate	_____	_____
Individuals that are infected or recovering from infection shall not participate	_____	_____
Prep counter shall be kept clean with sanitizing solution; 1 cap full bleach per 1 ½ gal. water	_____	_____
Wipe cloth shall be stored in sanitized solution between uses	_____	_____
Ice and drinks shall be stored in sanitized and covered food grade containers	_____	_____
Direct hand contact with drink ingredients shall be minimized; spoon, scoop, single use gloves	_____	_____
All supplies shall be stored a minimum 6" off the ground	_____	_____
Only new (not reused) single use glasses shall be used. Glasses kept in packaging until used	_____	_____
A covered trash receptacle shall be provided at the stand for disposal of used glasses, etc..	_____	_____

Compliance agreement: Having checked "yes" to all above listed rules and procedures the undersigned agrees to comply with all rules and implement all procedures as described. The undersigned understands that failure to comply could result in permit revocation and may jeopardize requests for future temporary food events.

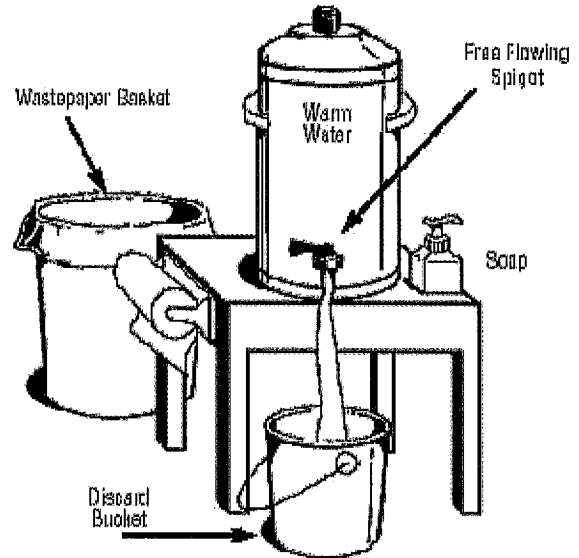
Applicant's Signature: _____ Date: ____/____/____

-----office use-----

Reviewed by: _____ Approved: _____ Not Approved: _____

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, and a trash container for disposal of paper towels. Employees must wash their hands at all necessary times during food preparation and service as specified in 410 IAC 7-24, such as:

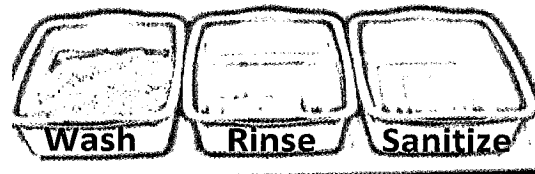


- Prior to starting food handling activities
- After using the restroom
- After sneezing, coughing, blowing your nose, eating, drinking, smoking, or touching a part of the body
- After touching an open sore, boil, or cut
- After handling money or other soiled items
- After taking out the trash, or following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

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.

PROPER SET-UP



PROPER SANITIZER CONCENTRATIONS

CHLORINE
50ppm-100ppm*

QUATERNARY AMMONIA
200ppm*

IODINE
12.5ppm-25ppm*

*Or as otherwise indicated by the Code of Federal Regulations (CFR) or by the manufacturer.