



**Answer the following questions about food storage, preparation and equipment that will be provided at your booth:**

Where will your booth be located?           Indoor                             Outdoor

	YES	NO	Office Use Insp
<b><u>Food Source</u></b>			
- All potentially hazardous foods will be from an approved source	_____	_____	_____
- All potentially hazardous foods will be prepared on site	_____	_____	_____
- All potentially hazardous foods will be prepared on date of sale	_____	_____	_____
<b><u>Food Preparation and Storage</u></b>			
- Cold foods will be held below 41°	_____	_____	_____
- Hot foods will be held above 135°	_____	_____	_____
- Precooked potentially hazardous food will be rapid heated to 165° or higher	_____	_____	_____
- Accurate probe thermometer will be provided and conspicuous	_____	_____	_____
- Separate warming units will be provided for each type of food held in hot storage	_____	_____	_____
- All food, ice, paper and other food supplies will be protected and 6" off ground	_____	_____	_____
- Disposable patron utensils will be individually wrapped or otherwise protected	_____	_____	_____
- Condiments will be individual packets or closed containers (squeeze bottles)	_____	_____	_____
<b><u>Food Handling</u></b>			
- Adequate hand washing facilities will be provided: <i>See illustration A</i>	_____	_____	_____
- Adequate measures will be taken to minimize hand to food contact with foods	_____	_____	_____
- Proper sanitization facilities and procedures will be utilized: <i>See illustration B</i>	_____	_____	_____
- Food contact surfaces will be kept clean	_____	_____	_____
- Non-food contact surfaces will be kept clean	_____	_____	_____
<b><u>Personnel</u></b>			
- Personnel with infections will be restricted from food preparation and service	_____	_____	_____
- Hands will be washed; proper glove use will be observed	_____	_____	_____
<b><u>Additional Requirements</u></b>			
- Adequate flooring will be provided (asphalt, concrete, brick, plywood)	_____	_____	_____
- Covered trash receptacles will be provided within walking distance to prep area	_____	_____	_____
- Adequate measures will be taken to control insects	_____	_____	_____

**I understand that the Whiteside County Health Department reserves the right to inspect the site for violations.** I have read and understand the Guidelines for Temporary Food Service. I agree to prepare all potentially hazardous foods at event site on the day of the event, or acquire prepared foods from an approved source. I understand that this permit is not transferable to another person or location. I also understand that failure to comply with these guidelines could result in permit revocation and jeopardize future requests for Temporary Food permits.

Applicant's Signature \_\_\_\_\_ Date \_\_\_\_\_

Must be the same as Person in Charge. A permit will not be issued unless this application meets all applicable requirements and has been approved by an Environmental Health Officer.

Applicant's Name (Printed) \_\_\_\_\_

Approved By \_\_\_\_\_ Date \_\_\_\_\_