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FULTON COUNTY HEALTH DEPARTMENT

An Equal Opportunity Employer and Provider

Application for Temporary Food Service Permit

Event Name: _____

Location: _____

Dates and Hours of Event: _____

Name of Facility/Operation: _____

Name of Operator/Owner: _____ Phone #: _____

Address of Operator/Owner: _____

On-site Contact Person: _____ Phone #: _____

Licensure Type and Duration (circle which one applies)
***To avoid late fees apply and pay 7 days prior to event.**

Registration (no charge)	1-2 day (\$35)	3-14 day (\$50)	Seasonal Temporary
1 day event	Late Fee (\$17.50)	Late Fee (\$25)	7 months (\$150, \$250)
Jan.- June. July-Dec.			

Food Service Sanitation Manager Certificate (FSSMC) required for seasonal temporary permits

Name: _____ I.D.: _____ Exp. Date: _____

Food/Beverages Served

Where Food Was Purchased

Is public water available on site? Yes or No (If well water, provide most recent water test results.)

If No, identify the source and method of transport to site: _____

Describe how wastewater will be properly disposed of: _____

I hereby certify that the above information is true and correct, and that I agree to abide by all applicable Fulton County Health Ordinances. Fees are not refundable-a late fee has been established at an amount equal to 50% of the temporary permit fee.

Applicants Signature: _____ Date: _____

For office use only: Date Reviewed: _____ Received by: _____ Fee: _____
Reviewed By: _____ Date: _____ Permit #: _____

updated

Food Safety at Temporary Events

County fairs, home-town festivals, church socials, and other similar events where food is served to the public, call for food service vendors to be set up out-of-doors or in locations where keeping foods safe and sanitary becomes a real challenge. These guidelines will help you keep your temporary food event free from the risk of foodborne illness.

PERMITS AND FEES – A temporary food permit shall be prominently posted for each food vendor. You will receive your permit after you pass an inspection performed by an inspector with the Fulton County Health Department. Each vendor shall submit a temporary food application and appropriate fee at least 7 days before the event. The permit fee for a 1-2 day event is \$35.00; a 3-14 day event is \$50.00. Groups may receive a 1 day permit at no cost; however an application still needs to be submitted. Vendors may contact our office for more information.

BOOTH – All food preparation must be done in a booth or an approved kitchen. Design your booth with safety in mind. The ideal booth shall have overhead covering, be enclosed except for the serving window. Only food workers may be permitted inside the food preparation area.

MENU – Keep your menu simple. *Home preparation of foods is not allowed.*

TRANSPORTATION – If foods are to be transported from one location to another, keep them well covered and provide adequate temperature controls. Cold foods need to be kept under 41°F. Hot foods cannot be transported, must be prepared on site.

STORAGE – All food and single-use items must be stored off the ground.

REFRIGERATION - Mechanical refrigeration is required. Potentially hazardous foods cannot be kept in an ice-chest and must be at 41° or lower. Provide thermometers to all cooling units.

HOT HOLDING – Electrical equipment is requested. An accurate, sanitized metal-stem thermometer must be available and used to check internal food temperatures. Hot holding temperature is 135° F or above.

COOKING – Hamburger, other ground meat, and pork must be cooked to 155° F; poultry to 165°F. Cook all other meats to 145° F.

Fact: Most illnesses from temporary events can be traced to improper temperatures during cooking and holding food.

FOOD DISPLAY AND DISPENSING - Keep foods and single use items covered to protect them from insects, dust, etc.

HEALTH AND HYGIENE – Anyone with cramps, nausea, fever, vomiting, diarrhea, jaundice, open sores or cuts on the hands must not be allowed in the food booth. Workers are to wear clean outer garments, an effective hair restraint and must not smoke, eat, or drink in the booth.

HANDWASHING – The vendor shall have warm running water, soap, individual paper towels, and a bucket to collect the dirty water. A jug of warm water with a push button or turn spout container is an acceptable method.

The use of disposable gloves can provide an additional barrier to prevent contamination, but gloves are no substitute for handwashing. Hand sanitizer cannot be used in place of handwashing.

Fact: Frequent and thorough handwashing remains the first line of defense in preventing foodborne disease.

DISHWASHING – Wash equipment and utensils in a 4-step process: washing in hot, soapy water; rinsing in hot water; chemical sanitizing (bleach 50 ppm); and air drying.

ICE- Ice used to cool cans and bottles cannot be used in beverages and is to be stored separately. Dispense ice from a bag with a scoop, never with your hands.

WIPING CLOTHS – Rinse and store your wiping cloths in a bucket of sanitizer of the proper concentration (bleach 100 ppm) for wiping down surfaces. Use the appropriate sanitizer test strips. Test strips can be purchased at local health departments.

NO LEFTOVERS – Foods left at the end of the day must be discarded. Plan accordingly.

WATER SUPPLY – Obtain your water from a potable (safe drinking) source.

REFUSE – Two refuse containers should be available, one for your garbage and another for your customers' garbage.

LIQUID WASTE – This waste cannot be dumped into streets, storm drains or onto the ground. Use containers to collect liquid waste and discard in a sanitary manner.

Please make sure your booth has all of the following before your inspection, or your permit can be delayed.

- Three dishwashing containers large enough to immerse the largest piece of equipment.
- Dish soap, sanitizer, and test strips for sanitizer.
- Container with water, sanitizer, and wiping cloths.
- Handwashing station with hand soap, paper towels, container of water and a container to collect waste water.
- Metal stemmed thermometers for cooking, and checking hot holding temperatures.
- Mechanical refrigeration with thermometers in each unit.

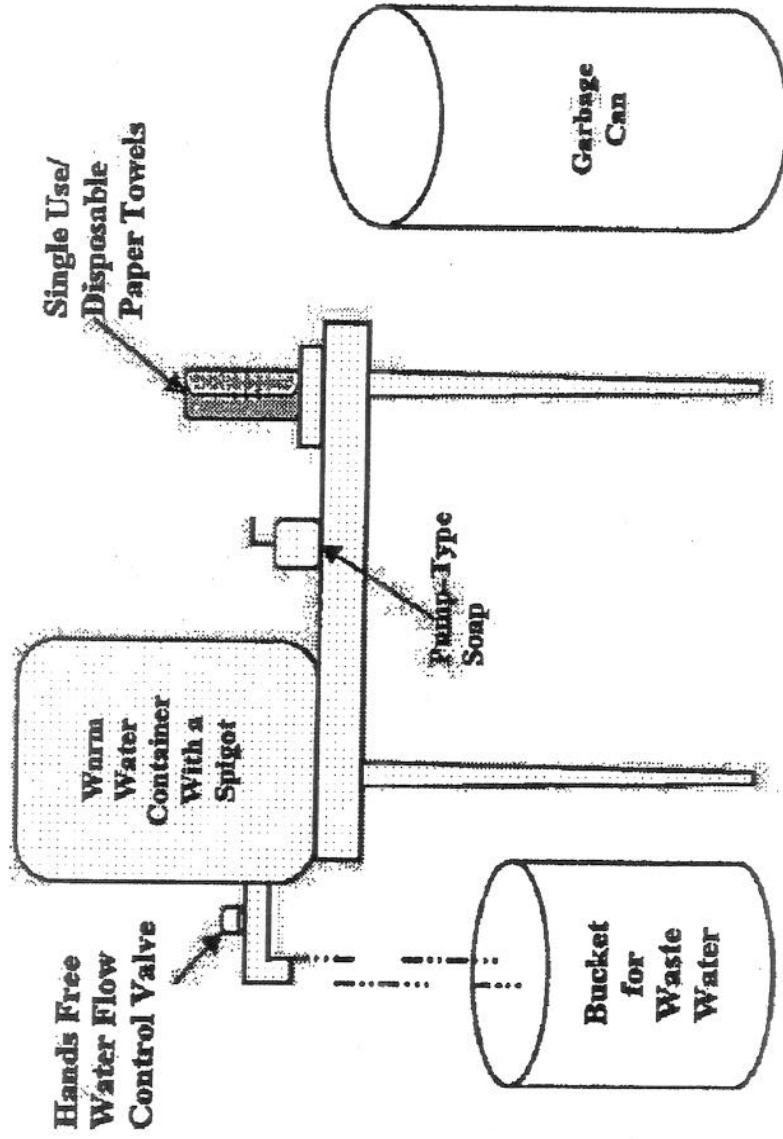


Public Health
Prevent. Promote. Protect.

Fulton County Health Department
Division of Environmental Health
700 E Oak Street, Canton Illinois 61520
(309) 647-1134 Ext. 230

TEMPORARY HANDWASHING DIAGRAM

A temporary handwashing station is required at all permitted temporary food facilities. This must be set up prior to any food preparation. Provide a container with a spigot that allows hands-free flowing water, a waste water bucket, a pump-type soap dispenser, and a garbage can for disposable paper towels. All food workers must wash their hands when they return to the concession stand/booth and after using the restroom, after eating, smoking, or handling unclean items.



Water used for hand washing shall be from a potable source.