

Hancock County Health Department

Division of Environmental Health
P.O. Box 357 73 South Adams Street
Carthage, Illinois 62321
(217) 357-2171

TEMPORARY FOOD SERVICE REGULATIONS

The Department of Public Health has established the definition of a "temporary food service establishment" as being a food service establishment that operates at a fixed location for a period of time of not more than fourteen (14) consecutive days in conjunction with a single event or celebration. The Temporary Food Service Rules and Regulations pertaining to the operation of a temporary food service facility are as follows:

1. Personal Hygiene and Hand Washing

Smoking, eating or drinking by employees in food areas is prohibited.

Personnel with boils, cuts, respiratory infections or communicable diseases shall not work in a food stand.

Convenient hand washing facilities consisting of a least one pan of water, soap, and disposable towels shall be provided. Hands must be washed before starting to work, as often as necessary during the work period, after using the restroom facilities, and after smoking, eating, or drinking.

Employees shall wear clean clothing and effective hair restraints.

2. Food Supplies

All food supplies shall be obtained from approved sources and shall be clean, wholesome, and free from adulteration and misbranding.

Ice that is to be consumed, or which will come in contact with food, shall be obtained from an approved source in chipped, crushed, or cubed form.

Any home canned foods of any type, cream-filled pastries, cream, custard (to include pumpkin, squash, sweet potato) and like pies, mincemeat pies, homemade salads, and noodles are prohibited.

3. Food Preparation and Handling

All foods must be protected from potential contamination, including dust, insects, rodents, unclean equipment and utensils, unnecessary handling, coughs, sneezes, flooding, drainage, and overhead leakage while being stored, prepared, displayed, served or transported.

Ground meats to include hamburger or ground pork, intended for use in sandwiches, shall be purchased in patty form with the exception of steam burgers, which may be served on the day prepared but may not be served the second day.

Leftover, potentially hazardous foods, including but not limited to sandwiches, meats, salads, dairy products, etc., are prohibited from sale the following day.

Non potentially hazardous foods which have not been individually wrapped are prohibited from sale the following day.

Sugar, salt, mustard, catsup, and other condiments shall be individually packaged or dispensed from an approved dispenser.

4. Ice Storage and Handling

Ice must be transported and stored in single use food contact approved bags, free from holes and abrasions. Ice must be stored 6" off the ground to prevent contamination. Containers for storage of ice on location shall be constructed of easily cleanable materials, equipped with a drain, and a tight fitting cover. Scoops or tongs shall be used in dispensing of ice.

5. Food Temperatures

Mechanical refrigeration, freezers, and heating units must be provided to maintain product temperature of 0 degrees F. or below for freezers, and 45 degrees F. or below for refrigeration units. Mechanical hot holding units must be provided to hold foods at 140 degrees F. or above. Examples of approved holding units include: electric fry pans, electric roasters, steam tables, or other commercial holding units. Examples of unapproved holding units would include: any exterior cooking grill, nonmechanical holding units, and noncommercial units (like crock pots).

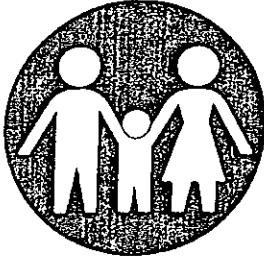
Pork products must be cooked to an internal temperature of 150 degrees F., and poultry products must be cooked to an internal temperature of 165 degrees F.

Frozen food, that is thawed, must be thawed at refrigeration temperatures of 45 degrees F. or below, or as part of the conventional cooking process.

An accurate metal stem thermometer shall be used to assure proper internal cooking and holding food temperatures.

6. Food Storage

All food items shall be stored off the ground surface and shall be covered to prevent contamination. Items such as cotton candy and candied apples shall be covered or individually packaged.



Hancock County Health Department

Division of Environmental Health
P.O. Box 357 671 Wabash Avenue
Carthage, Illinois 62321
(217) 357-2171

Temporary Food Service Permit Application

In accordance with the Hancock County Food Ordinance Section V, Part B (4)&(5), the undersigned make application to operate a temporary food service establishment in Hancock County. No permit fee is required for one day events. Two days up to fourteen days has a permit fee of \$10.00(one time) or \$25.00 (Calendar year) must be included with application.

Name of Organization/Person: _____

Address: _____

Contact Person: _____ Phone: _____

Event: _____ Location: _____

Dates food will be served: _____

Food items to be served and source of food: _____

Source of water: City Water Commercially Bottled Well (include test results)

Method for heating water: _____

Type of refrigeration facilities: _____

Single service dishes and utensils: Yes No

Method of sanitizing equipment: _____

I certify that the above information is true and correct, and that I have read and agree to abide by the Hancock County Temporary Food Service Regulations.

Applicants Signature: _____ Date: _____

Address: _____ Phone: _____

This permit is not valid until signed by Health Department personnel. This permit is only valid for dates indicated and is not transferable to another person, location, or event.

-For Office Use Only-

Date received: _____ Permit issued by: _____ Fee Paid: _____

INSPECTION COMMENTS	CORRECT BY

Temperatures						
--------------	--	--	--	--	--	--

Approved By: _____



Hancock County Health Department

Division of Environmental Health
P.O. Box 357 73 South Adams Street
Carthage, Illinois 62321
(217) 357-2171

APPLICATION FOR FOOD SERVICE PERMIT

The undersigned hereby makes application for a permit to operate a food service establishment and/or retail food store in Hancock County.

Name of Establishment: _____ Phone #: _____

Address: _____ City: _____ ZIP: _____

Owner: _____ Phone #: _____

Address: _____ City: _____ ZIP: _____

Manager: _____ Phone #: _____

Type of Establishment: (select one) Restaurant Grocery/Retail Tavern
 Convenience Store Deli School
 Other: _____

Does your establishment do catering: YES NO

Water Supply Public Private Well

Sewage Disposal Public Private septic system

Hours of Operation: Open at _____ Close at: _____

Days of Operation: 7 days/week Other: _____

Does the Establishment employ a Certified Food Service Manager: YES NO

Food Service Sanitation Manager(s):

Name: _____ License #: _____ Expires: _____

Name: _____ License #: _____ Expires: _____

Name: _____ License #: _____ Expires: _____

Permit Fees: Fees are based on priority assessment form completed by Health Department

- Class A (High Priority) \$75.00 Prepares, sells and/or serves potentially hazardous foods.
- Class B (Medium Priority) \$50.00 Does not prepare but sells and/or serves potentially hazardous foods
- Class C (Low Priority) \$35.00 Prepares, sells and/or serves non-potentially hazardous foods

If establishment is Class A, a food service manager is on duty whenever food is prepared.

I AFFIRM THAT THE ABOVE INFORMATION IS TRUE TO THE BEST OF MY KNOWLEDGE AND BELIEF.

Date: _____ Signature of Owner(s): _____

Date: _____ Signature of Owner(s): _____

Office Use Only

Priority Assessment: Class A Class B Class C Assessment By: _____

Permit Issued on: _____ Issued by: _____

Establishment Number: _____ Permit Number: _____

Check Number: _____