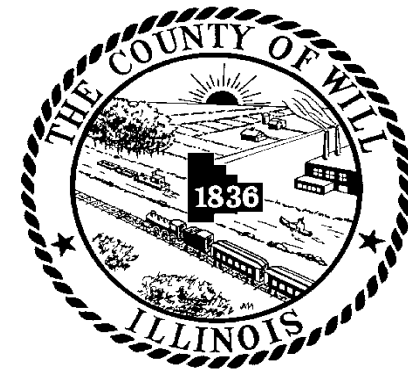


Will County Health Department

**TEMPORARY FOOD
AND/OR DRINK SERVICE
ESTABLISHMENTS**

Technical Release No. 4.0



WILL COUNTY HEALTH DEPARTMENT

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Category Guidelines for Temporary Food Service Permits

The Will County Health Department temporary food permit fees and operational requirements are based upon risk, types of food, and extent of food preparation. Please consult with the Will County Health Department prior to submitting fees to assist you in determining your proper category. Below is a brief list of Temporary Permit Categories and Fees.

Permit Category And Description	Examples of Food (not limited to)	Permit Fee per event
LOW RISK - Non-time/ temperature controlled for safety items	<ul style="list-style-type: none"> • Popcorn/kettle corn • Cotton candy • Peanuts/nuts • Frozen novelties (non-potentially hazardous) • Prepared non-potentially hazardous drinks (ex: lemon shake-ups, frozen drinks) 	\$60
MEDIUM RISK - Cooking with Limited Preparation	<ul style="list-style-type: none"> • Hamburgers • Hot Dogs • Bratwurst and Sausage • Pizza • Meats/sandwiches • Chicken and other poultry • Fried Foods • Ice Cream • Cut fruit/sliced cheese 	\$90
HIGH RISK - Smoking/Pig Roast (Long term cooking/holding) * HACCP plan required Or cooling/reheating	<ul style="list-style-type: none"> • Pig Roast • Smoked meats • BBQ Beef/Pork/etc. • Smoked Meats • Cooled and Reheated Foods (ex. Spaghetti sauce, roasts, etc) 	\$135

-A \$30 late fee will be charged if vendor has not applied & paid for permit a minimum of 7 days prior to the event in which date of payment does not count.
-Non-profit organizations, schools, churches, and government units will be charged 50% of applicable fees. Late fees are not discounted.

TEMPERATURES			
Thermometers			
Mechanical Refrigeration	Temperature		
Hot Foods	Product		
	Temperature		
	Product		
	Temperature		

BOOTH CONSTRUCTION	
Floors	
Barrier to Public	
Overhead covering	
Method of Pest Control	

CFPM	Name:	#
Self-inspection conducted by		DATE

**Will County Health Department
Environmental Health Division
Temporary Food Service Establishments**

Self Inspection Checklist to use during the event:

The following list is to assist you in conducting a self-inspection of your food stand before you open. Carefully read the attached "Temporary Food Service Establishment Guidelines" for more complete information.

SR	EVENT NAME
VENDOR NAME	
RETURN TO INSPECTOR BY:	NAME
	EMAIL/FAX

EMPLOYEE HYGIENE		
Hand washing station	Warm water	
	Soap	
	Paper towels	
Gloves		
Hair restraints		

SANITATION	
Type of Sanitizer used	Chlorine/Quat
Proper Test Strips	
Concentration	PPM

**Will County Health Department
Environmental Health Division
Temporary Food Service Establishment Guidelines**

Introduction

An application and a permit fee must be received by the Will County Health Department no later than 7 days prior to the event. The application includes a menu and vendor booth layout form on the back. Both front and back of the application must be completed for an application to be accepted. All vendors applying for a high risk permit for a pig roast or smoking, must also submit a HACCP plan.

An inspection will be performed by a Will County Health Department representative prior to operating.

You may not sell any food or beverages until the inspection is completed and a permit is issued.

The Will County Health Department temporary permit must be displayed for the public to see.

Organizations such as governmental units, schools, churches and other non-profit groups and organizations will be charged 50% of applicable fees. However, the late fee will not be discounted.

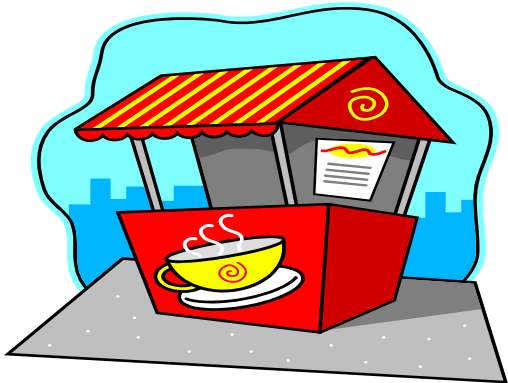
Food Source

All food, water, and ice must come from an approved commercial source. Foods prepared, processed, or stored in residential properties are prohibited. Proof of source shall be provided and may include providing a copy of the necessary permits for pre-packaged items. All pre-packaged items must be labeled with ingredients list, net weight, and manufacturers information. All ground meat intended for use in sandwiches shall be purchased in patty form only. All prepared foods and /or beverages which are not used must be destroyed at the end of the day.

Vendor Booth Layout

The vendor booth layout form on the back of the application must be completed to show the location of the equipment that is going to be used. The layout consists of the floor construction, canopy construction, physical side barriers, equipment being used, preparation area, hand washing area and dishwashing area. A means of pest control must be provided (screens, fans, food covers, etc.). Floor construction must be a hard surface or canvas. If the booth is on grass or gravel, ground cover must be provided. A canopy or tent must provide overhead cover to protect food. Physical side barriers must separate the food prep area from customers. Grilling should take place outside the booth and also should be protected from public access.

All food service operations shall take place in an approved food stand. The only exceptions to this are: the dispensing of soft drinks, bottled water, beer, and open, non-controlled flame cooking. However, after the food has been cooked, it must be immediately transported into the food stand.



Important Items to Remember:

- √ **Sanitizer and proper test kit. (pg 9)**
- √ **Proper means of Handwashing. (pg 9- 10)**
- √ **Mechanical Refrigeration at booth and for storage. (pg 5-6)**
- √ **Maintaining proper temperatures of food including storing, cooking and holding. (pg 6-7)**
- √ **Dial Stem Thermometer with reading of 0-220°F for monitoring temperatures of food. (pg 8)**
- √ **Hair Restraint such as Hat, Visor, or Hairnet. (pg 10)**
- √ **Gloves or barrier protection for handling of ready to eat foods. (pg 10)**
- √ **Provide source and proper labeling on prepackaged foods. (pg 3)**

Other Items and Notes:

Hands and the exposed part of arms must be thoroughly washed before starting work, after using the toilet, when changing tasks, after smoking, eating, or drinking.

Disposable gloves, deli tissues or utensils shall be provided for use as a barrier between hands and ready to eat foods. Bare hand to food contact is not allowed with ready to eat foods.

Fingernails shall be clean and trimmed. Employees must wear clean clothing and use an effective hair restraint (i.e. hairnet, cap, and visor).

No eating, drinking, or smoking is permitted in food preparation or serving areas.

Water Source

All water must be from a potable source. When utilizing a hose, the hose must be food grade (recreational vehicle/drinking water) and have backflow prevention. Garden hoses are NOT allowed.

Waste Disposal

No drain lines from beverage dispensing equipment, ice machines, etc. shall pass through the ice bin or other storage containers of exposed food.

All liquid wastewater shall be disposed into public sewers in a manner that does not create a public health nuisance or hazard.

All fats, oil and grease shall be disposed into waste grease barrels provided on the grounds for this use.

All garbage shall be discarded into the covered garbage disposal containers provided on the grounds for this use.

The food stand operator shall keep the grounds surrounding their stand free of scraps, paper, and other debris.

Food Stand Construction

The walls, floors, and ceiling shall be constructed of wood, canvas, or other material which will protect the interior from contamination.

Wood and wood framing shall be freshly painted so it is smooth, easily cleanable, and nonabsorbent.

Floors in the food preparation area shall be well drained concrete or asphalt. If this is not feasible, a temporary floor shall be constructed of wood or canvas.

Light bulbs in the food preparation area shall be shielded or be of "shatter resistant" construction.

Food Storage

All time/temperature controlled for safety foods shall be maintained at an internal temperature of 41 °F or below or at an internal temperature of 135 °F or above. Note: "Time/Temperature Controlled for Safety Foods" means any food that is capable of supporting rapid and progressive growth of infectious or toxigenic microorganisms.

Proper mechanical refrigeration must be provided at booth for storage of all time/temperature controlled for safety foods. Insulated coolers and ice are prohibited for use for food storage. Cambro units may be used only for transportation of foods, not for storage.

Wet storage (non-drained ice) of food is prohibited, except for cans of soft drinks, bottled water, and beer may be stored in non-drained ice. The water must contain at least 50 ppm chlorine and changed as needed.

All food shall be covered and stored at least six inches off the ground. All food must be protected (i.e. covered) to prevent contamination from insects.

Refrigeration trucks and remote storage trucks shall be inspected and comply with temporary event regulations. These include providing mechanical refrigeration, maintaining proper temperatures of food, and proper food protection during storage.

Food Preparation and Service

Time/temperature controlled for safety foods preparation shall be kept to a minimum. Time/temperature controlled for safety foods can only be thawed in mechanical refrigeration units or can be cooked frozen. Thawing outside or at room temperatures is prohibited.

If food is being transported to the event, required food temperatures must be maintained. Hot food must arrive at the event at an internal temperature of 135°F or hotter. Cold food must arrive at an internal temperature of 41°F or colder.

All foods are to be cooked or heated to proper internal temperatures as listed on page 7 and according to health codes. All hot foods must be held at an internal temperature of 135 °F or above. Any smoking or long term cooking will require a detailed HACCP plan including the flow of food with all hazards and critical limits identified and detailed record keeping. HACCP forms are available at the Will County Health Department.

Condiments shall be individually packaged or dispensed from a container which protects the condiment from contamination. Condiments that cannot be poured shall be dispensed from a container with a self-closing lid.

Cleaning

After each use, all equipment and food contact surfaces, (except cooking surfaces) shall be thoroughly washed (hot, soapy water), rinsed (clean water), sanitized in a solution of 50 to 100 ppm available chlorine or 200 ppm quaternary ammonia (quat) solution, and air dried. Containers used for ware washing shall be large enough to hold the utensils and equipment being washed. Cooking surfaces shall be cleaned and sanitized as needed.

Wiping cloths used for cleaning food contact surfaces shall be clean and shall be stored in a separate sanitizing solution of at least 100 ppm chlorine or 200 ppm quat between uses. Another separate cloth and solution shall be used for nonfood contact surfaces.

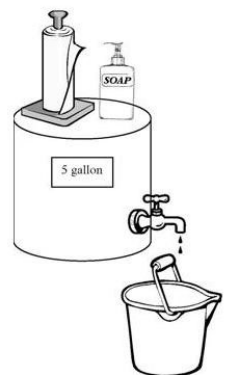
Accuracy of sanitizers must be checked by using the appropriate chlorine or quat test kit depending on which sanitizer is used.



Personal Hygiene

No person with infected cuts, burns, or boils on their hands or arms; with diarrhea; or with a respiratory infection; shall work in a food stand.

A means of hand washing with water, soap, and paper towels shall be provided. This may be done by using a container of water with a spigot and bucket to catch waste if running water is not available. Water must be from a potable source.

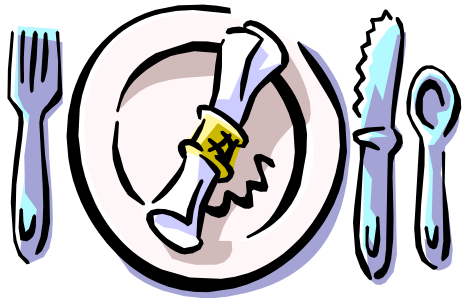


Equipment and Utensils

Only single service utensils (forks, knives, spoons, plates and cups) shall be provided to the customer. No single service article can be reused.

Single service articles shall not be stored on the floor or ground and shall be protected from contamination at all times.

Single service cups shall be dispensed from an approved tube dispenser or from the plastic shipping wrap surrounding each stack of cups.



Food contact equipment and surfaces shall be smooth, easily cleanable, non absorbent, of food-grade materials and be in good repair. Chipped or cracked enamelware, wood, or galvanized surfaces are not acceptable food contact surfaces. Wood utensils are prohibited.

Each mechanically refrigerated unit shall be provided with an accurate thermometer.

Each stand which serves time/temperature controlled for safety foods shall have, and use an accurate metal stem-type thermometer. Thermometers are to be cleaned and sanitized before and after each use.

Food and ice shall be handled with scoops, tongs or other serving utensils. These utensils shall be stored in the food with handle extended out of the food or clean and dry.

COOKING TEMPERATURES

POULTRY	165°F FOR 15 SECONDS
GROUND BEEF AND PORK	155°F FOR 15 SECONDS
HOT DOGS, BRATS, AND HAMBURGERS	155°F FOR 15 SECONDS
FISH AND SEAFOOD	145°F FOR 15 SECONDS
REHEAT FOODS TO	165°F FOR 15 SECONDS
HOLD HOT FOODS	135°F