



Public Health
Prevent. Promote. Protect.

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CHECKLIST FOR TEMPORARY FOOD SERVICE PERMIT AT FAIRS, SPECTIAL EVENTS, ETC.

The following guidelines represent minimum standards only. Temporary food establishments must meet the requirements of the Illinois Food Service Sanitation Code.

Source

- Food supplies are purchased from sources that comply with state laws and rules.
- No home-prepared or home-canned foods are served.



Hot and Cold Holding

- All potentially hazardous foods are maintained at an internal temperature of 41°F or below for cold foods OR at an internal temperature of 135°F or above for hot foods.
- Frozen foods are held at 0°F.
- Thermometers are displayed visibly in each refrigeration unit or freezer.

Note: An accurate, sanitized food probe thermometers must be used to monitor internal temperature of foods regularly.

Storage and Food Protection

- All food, single-service utensils, equipment and cooking utensils are kept at least six inches above the ground and covered during transportation, storage and service.
- Sneeze shield or other barrier provided to protect exposed food.
- Ready-to-eat foods (edible without further washing or cooking) are handled with tongs, spoons, scoops or gloves.
- Only single-service utensils such as forks, knives, spoons, plates and cups are used during service.



Note: Single-service articles CANNOT be reused.

Handwashing



- Station provides a minimum of 2 gallons of clean warm potable water that must be filled as needed in a container with a “hands-free” spigot, soap and paper towels.
- Hands and arms are washed with clean warm water and soap before starting work, after each restroom visit, immediately before serving ready-to-eat foods and as frequently as necessary to maintain clean hands and arms.

Note: Reusable towels are prohibited for drying hands. Gloves do NOT replace the need for handwashing.

Dishwashing

- Washing, rinsing and sanitizing is done in a three-compartment sink, three basins or three pans.
- Sinks, basins or pans are of sufficient size to immerse the largest food utensil used.
- Detergent and approved sanitizer such as bleach are used.





Food Stand

- Flooring in food preparation area remains dust free.
- Light bulbs located over food areas are shielded or shatter-resistant.
- Containers for solid waste are of adequate size with tight-fitting coverings.
- All liquid waste is properly disposed into sanitary sewers.

Note: Wastewater cannot be dumped onto ground or into storm drains.

Personal Hygiene

- Effective hair restraints are provided for all food preparation employees.
- NO eating, drinking, chewing gum or use of tobacco is allowed in the food preparation and sales areas.
- Individuals with the following symptoms are NOT working in the food preparation area:
 - Infected cuts, burns or boils
 - Diarrhea
 - Foodborne pathogens
 - Respiratory infection



Must have approval of the Henry & Stark Country Health Department before opening the stand for business.

Please visit our web site at www.henrystarkhealth.com