

Requirements for Operation

Please review all requirements. Check line once completed. Failure to comply with these requirements may result in permit revocation.

The menu shall be limited to cook and serve food items. **Cooling of cooked foods is prohibited**

There shall be no extensive preparation on-site (cutting/pulling of meats). Extensive preparation of meats and vegetable must be completed in a licensed facility, unless approved by the health department

NOTE: Preparation of food items in a home kitchen is strictly prohibited

Documentation of hot and cold holding procedures must be provided to the health department if you intend to transport prepared food items to the temporary site. This includes temperature monitoring logs.

There shall be no cream pies, meat salads, egg salads, or mayonnaise-based salads served at any temporary event.

Food must be purchased from an approved source (retail grocery store)

Adequate cold holding equipment must be provided to ensure that potentially hazardous food items maintain an internal temperature of 41F or less. Mechanical refrigeration is strongly recommended.

Adequate hot holding equipment (electric or gas) must be provided to allow for cooked potentially hazardous food items to maintain 135F. Crockpots are **prohibited**.

Food items must be stored at least six (6) inches from the ground at all times.

The temporary location shall be covered to prevent contamination of food (Ex: Pop-up tent)

A metal stem thermometer necessary for determining food product temperatures is required at all temporary food sites.

A three-compartment sink is required for periodically washing, rinsing, and sanitizing in-use utensils and equipment. Test strips must be provided for determining sanitizer concentration.

A wiping cloth bucket or spray bottle containing a solution of appropriate sanitizer concentration (100ppm bleach, 200-400 quaternary ammonia) must be available for periodically sanitizing large equipment or surfaces (preparation table). Test strips must be provided for determining sanitizer concentration.

Hand washing facilities must be provided. The station should include free-flowing hot water, antibacterial hand soap, paper towels, and discard bucket (see diagram). Grey water cannot be dumped onto the surface of the ground. Hand sanitizer is not an approved substitution for adequate hand washing.

Water intended for consumption must be from an approved source. Food grade hoses may be required at the temporary site.

Garbage receptacles must be covered when not in use.

Condiments must be dispensed from an approved container or single service packet. Single use gloves are provided on-site when handling ready-to-eat food items.

In order to complete the application process, a signature is required:

Applicant Signature: _____

Date: _____

FOR OFFICE USE ONLY

Temporary Food Event Fees:

\$50.00/stand per event (1-2 day)

\$75.00/stand per event (3-14 day)

\$50.00 Late Fee (<72 hours prior)

Fee Exempt (NFP Only)

Cash Credit Card Check # _____

NOTE: Each event counts as one (1) temporary event.

Example: A vendor serves at Apple & Pork and May Days, this would be two (2) events. An application would need to be completed for each event. The vendor would owe a fee of \$125.00 for serving food at a 1-2 day event and a 3-14 day event.



DeWitt-Piatt
Bi-County Health Department

Office Use Only:
 Approved by: _____
 Permit Number: _____
 Date of Approval: _____

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Permit Application for Temporary Food Establishments

Name of Temporary Establishment:			
Owner/Manager:		Phone Number or Email:	
Mailing Address:	City:	State:	Zip:
Name of Event:		Event Dates:	
Event Location:	City:	State:	Zip:
Preparation Site (commercial kitchen or on-site):			

MENU ITEMS

Hot Foods	Cold Foods

LAYOUT OF TEMPORARY FOOD SITE

Using the space below, draw a diagram of the layout of your temporary food service area as seen from above. Please draw and label all equipment to be used. **Applications with no layout drawing are considered incomplete and will not be accepted or approved.**