

## **LOG IN TO OUR WEBSITE TO APPLY ONLINE FOR A TEMPORARY FOODSERVICE EVENT PERMIT!**

[https://lakecountyil-energovpub.tylerhost.net/Apps/selfservice/LakeCountyILCSS\\_Prod#/home](https://lakecountyil-energovpub.tylerhost.net/Apps/selfservice/LakeCountyILCSS_Prod#/home)

(if clicking the link above doesn't work, copy and paste it onto your Internet Browser)

**Login/Register to Apply for a new permit.**

**Select one of the two options below.**

**Temporary Foodservice Single Event Permit.**

- Permit is valid for up to 14 consecutive days at the same location.

**Temporary Foodservice Multiple Event Permit.**

- Permit is good up to 6 months at multiple events in Lake County as long as service is limited to one location at a time and the menu complexity does not change.

**Add the location of the event.**

Enter the number and street name into the search bar and search for the location. Entering more information may eliminate your location.

**Type - Enter a description of your event.**

**Contacts - Enter any additional contacts including the event coordinator.**

**More Info – Enter the required fields including all menu items and preparation methods.**

**Attachments – Add the following documents when submitting your application.**

**Copy of your food safety training certificate is required for categories 1 and 2.**

**Commissary agreement and the most recent health inspection report.**

**Copy of the 501(c)(3) letter is required to receive not-for-profit status.**

**Review and Submit – The application will be reviewed by the Health Department before you can proceed. The Lake County Health Department reserves the right to exclude any menu item.**

You will receive an email from a representative from LCHD with the fee that is due for the permit.

To pay your permit fee, log back into your account and click on **My Invoices**.

You can then choose the invoice number you want to pay and click **Add To Cart**.



Once the fee is paid, a Permit and Food Safety Checklist will be issued and emailed to you, then it can be printed. The Permit, Checklist and food safety training certificate are required to be with you at the event.

If you have completed this process online, then there is no need to fill out the attached application.

**Please call 847-377-8040 for any questions.**

**Applications and fees must be received at least 3 days prior to the event, or a late fee will be assessed.**

**FOOD PURCHASED PRIOR TO THE EVENT MUST BE STORED IN A LICENSED FACILITY.  
(SEE ATTACHED COMMISSARY AGREEMENT)**

**NO FOOD MAY BE STORED OR PREPARED AT HOME!**

**Fees are non-refundable.**



# LakeCounty

Health Department and  
Community Health Center  
500 W. Winchester Road, Suite 102  
Libertyville, IL 60048-1331  
Phone 847-377-8020  
www.lakecountyil.gov

<b>FOR OFFICE USE ONLY</b>	
TOTAL PAID \$ _____	
TEMP FACILITY FEE CODE _____	
<input type="checkbox"/> WITH CFM <input type="checkbox"/> W/OUT CFM <input type="checkbox"/> NFP <input type="checkbox"/> MULTI EVENT <input type="checkbox"/> LATE FEE	

## 2024 APPLICATION FOR TEMPORARY FOOD SERVICE EVENT

Applications and fees must be **received at least 3 days prior to the event**, or a late fee will be assessed. **Fees are non-refundable.**

<b>APPLICANT INFORMATION</b>			
EVENT COORDINATOR INFO (ORGANIZATION/CONTACT NAME)		EVENT COORDINATOR TELEPHONE #	EVENT COORDINATOR EMAIL
NAME OF RESTAURANT/ORGANIZATION/INDIVIDUAL APPLYING FOR THIS PERMIT			
CONTACT NAME		CONTACT TELEPHONE #	
ADDRESS OF RESTAURANT/ORGANIZATION/INDIVIDUAL APPLYING FOR PERMIT		CITY	STATE    ZIP CODE
FAX #	EMAIL ADDRESS		
ARE YOU A LICENSED FOOD SERVICE ESTABLISHMENT OUTSIDE OF LAKE COUNTY? <input type="checkbox"/> YES <input type="checkbox"/> NO <b>IF YES, ATTACH A COPY OF YOUR MOST RECENT HEALTH INSPECTION (REQUIRED)</b>		ARE YOU CURRENTLY REGISTERED AS A COTTAGE FOOD OPERATION? <input type="checkbox"/> YES <input type="checkbox"/> NO <b>IF YES, ATTACH A COPY OF YOUR REGISTRATION</b>	
<b>Note: To qualify for a reduced fee or fee waiver you must have one of the certificate types listed below</b>			
<b>IF YOU WILL HAVE SOMEONE ON SITE WHO HAS COMPLETED AND RECEIVED A CURRENT TRAINING CERTIFICATE - COMPLETE THIS SECTION</b>			
<input type="checkbox"/> LCHD TEMPORARY EVENT FOOD SERVICE TRAINING (classroom-Libertyville/virtual) <input type="checkbox"/> AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) FOOD HANDLER TRAINING (online only) <i>see page 10 for websites</i> <input type="checkbox"/> AMERICAN NATIONAL STANDARDS INSTITUTE (ANSI) APPROVED 8-HOUR FSSMC COURSE <i>see page 11 for websites</i> <input type="checkbox"/> CHICAGO SUMMER FOOD FESTIVAL TRAINING			
NAME OF CERTIFIED PERSON AT THE EVENT		ID OR CERTIFICATE # (leave blank for LCHD)	EXPIRATION DATE ____/____/____
ARE YOU A NOT-FOR-PROFIT ORGANIZATION APPLYING FOR A PERMIT FEE WAIVER? ___ YES    ___ NO <b>If yes, attach a copy of your tax-exempt letter OR list your tax-exempt number</b>			
<b>FOOD STORAGE, PREPARATION AND SERVICE INFORMATION</b>			
<b>FOOD PURCHASED PRIOR TO THE EVENT MUST BE STORED IN A LICENSED FACILITY (SEE ATTACHED COMMISSARY AGREEMENT). NO FOOD MAY BE STORED OR PREPARED AT HOME!</b>			
WHERE WILL FOOD BE STORED <b>PRIOR</b> TO THE EVENT? ___ LICENSED FOOD FACILITY (NAME OF FACILITY & ADDRESS) _____			
<b>WHAT TYPE OF HANDWASHING WILL BE PROVIDED (REQUIRED FOR EVERY VENDOR)?</b> <input type="checkbox"/> PORTABLE (CLOSED CONTAINER W/HANDS FREE SPIGOT) <input type="checkbox"/> HANDWASH SINK <b>Note: Hand "sanitizers" are NOT an acceptable substitute for required hand-washing set-up</b>		<b>UTENSIL AND EQUIPMENT WASHING:</b> <input type="checkbox"/> 3-COMPARTMENT SINK <input type="checkbox"/> 3-BUCKETS <input type="checkbox"/> EXTRA UTENSILS	<b>SOURCE OF WATER:</b> <input type="checkbox"/> CITY <input type="checkbox"/> WELL *sample may be needed
PLEASE PROVIDE THE MILES THAT YOU WILL BE TRANSPORTING FOOD TO THE EVENT: _____	WHAT EQUIPMENT WILL YOU USE TO CONTROL TEMPS DURING TRANSPORT? <input type="checkbox"/> COOLERS W/ICE <input type="checkbox"/> COLD HOLDING UNIT <input type="checkbox"/> HOT HOLDING UNIT		WILL FOODS BE REHEATED AT THE EVENT? <input type="checkbox"/> Yes <input type="checkbox"/> NO
<b>HOT HOLDING EQUIPMENT:</b> <input type="checkbox"/> STOVE <input type="checkbox"/> STEAM TABLE <input type="checkbox"/> OVEN <input type="checkbox"/> GRILL <input type="checkbox"/> OTHER SPECIFY OTHER: _____	<b>COLD HOLDING EQUIPMENT:</b> <input type="checkbox"/> REFRIGERATOR <input type="checkbox"/> COOLER WITH ICE <input type="checkbox"/> FREEZER <input type="checkbox"/> OTHER _____	<b>BARE HAND CONTACT PROHIBITED WILL USE:</b> <input type="checkbox"/> GLOVES <input type="checkbox"/> TONGS <input type="checkbox"/> SPATULAS <input type="checkbox"/> DELI PAPER <input type="checkbox"/> OTHER _____	

## LIST YOUR EVENT(S)

A SINGLE PERMIT IS VALID FOR UP TO 14 CONSECUTIVE DAYS AT THE SAME LOCATION

A MULTI EVENT PERMIT IS VALID FOR SIX MONTHS

EVENT INFORMATION			
1.	START DATE ____/____/____	END DATE ____/____/____	FOOD SERVICE START & END TIME FROM _____ AM/PM TO _____ AM/PM
NAME OF EVENT			
ADDRESS OF EVENT			CITY
2.	START DATE ____/____/____	END DATE ____/____/____	FOOD SERVICE START & END TIME FROM _____ AM/PM TO _____ AM/PM
NAME OF EVENT			
ADDRESS OF EVENT			CITY
3.	START DATE ____/____/____	END DATE ____/____/____	FOOD SERVICE START & END TIME FROM _____ AM/PM TO _____ AM/PM
NAME OF EVENT			
ADDRESS OF EVENT			CITY

MENU ITEMS/FOOD PREPARATION METHOD						
The Lake County Health Department reserves the right to exclude any menu item						
MENU ITEM List ALL items that will be served/sold except canned sodas, bottled water, bagged chips, or candy bars.	SAMPLES ONLY	RAW FOOD COOKED ON SITE	FOOD COOKED AT LICENSED FACILITY – TRANSPORTED HOT	FOOD COOKED AT LICENSED FACILITY – REHEATED ON SITE	FOOD ITEMS ALL COMERCIAALLY PREPARED – NO COOKING	OTHER (PLEASE DESCRIBE)

<b>CATEGORY 3 – LOW</b>	
<input type="checkbox"/>	Only time/temperature control for safety (TCS) foods commercially processed TCS foods for hot holding served.
<input type="checkbox"/>	Only limited preparation of non-time/temperature control for safety (TCS) foods and beverages occurs.
<b>CATEGORY 2 – MEDIUM</b>	
<input type="checkbox"/>	Foods are prepared/served from raw ingredients, using only minimal assembly.
<b>CATEGORY 1 – HIGH</b>	
<input type="checkbox"/>	Complex preparation of foods or extensive handling of raw ingredients with hand contact for ready-to-eat foods occurs as part of the food handling operations.

**The type of permit you are applying for depends on food items prepared/served and the Food Program will determine the risk category.**

**\*\*\*If you have questions regarding what category you will be – PLEASE call us at (847) 377-8040\*\*\***

**2024 FEES LISTED ARE EFFECTIVE 12/1/23 THRU 11/30/24**

<b>NOT-FOR-PROFIT ORGANIZATIONS</b>	<b>2024 FEES</b>
Category I, II, or III (certified manager/trained operator required)	-0-
<b>CATEGORY 3 – LOW</b>	
Temporary Foodservice Single Event (1-14 days)	\$27
Temporary Foodservice Multiple Event (6 months)	\$100
<b>CATEGORY 2 – MEDIUM</b>	
Temporary Foodservice Event (1-14 days) with a certified manager/trained operator	\$53
Temporary Foodservice Event (1-14 days) without a certified manager/trained operator	\$100
Temporary Foodservice Multiple Event (6 months - certified manager required/trained operator)	\$145
<b>CATEGORY 1 – HIGH</b>	
Temporary Foodservice Event (1-14 days) with a certified manager/trained operator	\$80
Temporary Foodservice Event (1-14 days) without a certified manager/trained operator	\$167
Temporary Foodservice Multiple Event – Food Trucks Only (6 months - certified manager required/trained operator)	\$241
<b>LATE FEE</b>	
Late fee when a For Profit Vendor has not applied and paid for a permit a minimum of three (3) days prior to the day of the event.	\$51
Late fee when a For Profit Vendor applies and pays for a permit on the same day of the event.	\$205

**Make check payable to Lake County Health Department and mail to:  
500 W. Winchester Rd., Suite 102, Libertyville, IL 60048.**

**To pay with a credit card:  
please complete the payment form on page 6 and return with your application.**



**COMMISSARY AGREEMENT**

**(Do not complete if you are using your own food service facility)**

\_\_\_\_\_ Date

I, \_\_\_\_\_ of \_\_\_\_\_  
(Name of owner/operator) (Name of establishment)

located at \_\_\_\_\_  
(Address of establishment)

do hereby give my permission to \_\_\_\_\_  
(Name of mobile unit/temporary event vendor)

to use my kitchen facilities to perform the following:

- Preparation of foods such as vegetables or fruits, cutting meats, cooking, cooling, reheating
- Storage of foods, single service items, and cleaning agents
- Service and cleaning of equipment

The owner of the commissary agrees to allow the owner of the Mobile Food Unit access to the commissary for storage, ware washing, food preparation, receiving of potable water, dumping of waste water, and any other use as required during the following hours:

	<i>Time</i>
Sunday	
Monday	
Tuesday	
Wednesday	
Thursday	
Friday	
Saturday	

X \_\_\_\_\_  
Commissary owner/operator - **SIGNATURE REQUIRED** Phone Number

\*\*\* If this facility is licensed outside of Lake County, provide a copy of the most recent food inspection report with this commissary agreement. \*\*\*

**This Commissary Agreement is valid for this calendar year only**

## **Farmers Market Food Product Sampling Handler Certificate Training**

The Food Handling Regulation Enforcement Act was amended to include Food Product Sampling at Farmers Markets and the Illinois Food Service Sanitation Code now includes Subpart N, 750.4300 Food Product Sampling Handler Certificate for Farmers Markets.

The Farmers Market Food Product Sampling Handler Certificate training is now available on I-TRAIN. The training course is free and can be accessed here: <https://i.train.org> Course number 1061218 (*Note: effective upon implementation of the Division's new technology, this process will change due to incorporation of the training completion, documentation submission and certificate issuance in the new system*).

Any vendor at a farmers market that would like to sample their product (fruits, vegetables, baked goods, meat, etc.) can do so without a separate permit from the local health department, as long as they have a valid Illinois Farmers Market Food Product Sampling Handler Certificate. This certificate can be used throughout the state and is valid for three (3) years from date of issuance.

The certificate looks like this and shall be prominently displayed by the vendor at the point of sale.



The Farmers Market Food Product Sampling Handler Certificate is only issued by the Department once the required documentation has been received:

1. If the sampler possesses a valid Illinois Food Service Sanitation Manager Certification (FSSMC) they must:
  - a. Submit a completed Farmers Market Food Product Sampling Handler Certificate application; and
  - b. Copy of valid FSSMC; and
  - c. \$10.00 application fee submitted with required documentation to address provided on application.
  
2. If the sampler does not possess a valid IL FSSMC, they must:
  - a. Submit a completed Farmers Market Food Product Sampling Handler Certificate application; and
  - b. Evidence of successful completion of an ANSI accredited food handler training course; and
  - c. Evidence of successful completion of Department Farmers Market Food Product Sampling Handler training; and
  - d. \$40.00 application fee submitted with required documentation to address provided on application.

If the sampler shows or posts only a valid IL FSSMC, food handler training certificate or Farmers Market Food Product Sampling Handler training course completion certificate, they are not in compliance and should not be sampling their product without a permit to do so from the LHD. Only a valid Farmers Market Food Product Sampling Handler Certificate (as shown above) is acceptable for sampling their food product at a farmer's market without a permit from the LHD.

Only samples can be offered with this certificate. So, for example, if the vendor is cooking and sampling pork chops, he/she could not then sell pork chop sandwiches with only the Farmers Market Food Product Sampling Handler Certificate but would need a temporary permit from the LHD in order to sell pork chop sandwiches.

Any questions from the public should be directed to [dph.food@illinois.gov](mailto:dph.food@illinois.gov)

In order to receive a reduced fee or not-for-profit fee waiver for Category 1 (high) or 2 (medium) Temporary Food Service Event, LCHD accepts any of the following trainings.

- ① **LCHD Temporary Food Service Event Training Class - (1) year expiration;**
- ② **ANSI Food Handler Training Program – (3) year expiration; or**
- ③ **ANSI Food Protection Manager Certification (CFPM) – (5) year expiration**

- ① The **LCHD Temporary Food Service Event Training Class** covers food safety, sanitation and code requirements that are essential to conducting a safe and sanitary temporary food service event in Lake County. This class provides temporary food service event vendors/workers with a better understanding of how handling food correctly prevents foodborne illness. Although the class is aimed to educate not-for-profit temporary event vendors who do not have an IDPH certified food service sanitation manager or trained food handlers, any vendor may attend. The Temporary Food Service Event Training is valid for one (1) year from the date of training.

### 2024 LCHD Temporary Food Service Event Classes

Microsoft Teams meeting or In Person  
Join on your computer or mobile app  
[Click here to join the meeting](#)

**April 2<sup>nd</sup> 2:00-3:30 pm (Tuesday)**  
**May 6<sup>th</sup> 9:00-10:30 am (Monday)**  
**June 4<sup>th</sup> 2:00-3:30 pm (Tuesday)**  
**July 8<sup>th</sup> 9:00-10:30 am (Monday)**  
**August 6<sup>th</sup> 2:00-3:30 pm (Tuesday)**  
**September 9<sup>th</sup> 9:00-10:30 am (Monday)**

Please call **847-377-8040** to sign up or click on link –  
<https://www.lakecountylil.gov/Activities/Activity/Detail/LCHD-Temporary-Food-Service-Event-Traini-306>



- ② The **Food Handler Training Programs** expires three (3) years from date of completion. The course and assessment can be completed online, 24 hours / 7 days a week. Upon passing the assessment, the certificate is immediately available to print.

<https://anabpd.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing?prgID=237,238&statusID=4>

1.	Food Handler Training Program	<a href="#">1 AAA Food Handler</a>
2.	Food Handler Training Certificate Program	<a href="#">123 Premier Food Safety</a>
3.	Allergen Awareness Food Handler	<a href="#">A Plus Food Training L.L.C.</a>
4.	Zip Food Handler Card Zip Food Handler Card	<a href="#">Altametrics</a>
5.	Food Safety Educators: eFoodcard StateFoodSafety: Food Handler Training Certificate Program StateFoodSafety: Food Safety Allergen StateFoodSafety: Food Safety Essentials	<a href="#">Certus/StateFoodSafety</a>
6.	Safe Food Handler Certificate	<a href="#">Cogneti LLC</a>
7.	Food Handler - Safety and Certificate Course	<a href="#">Dining RD</a>
8.	Food Handler Classes	<a href="#">EduClasses®</a>
9.	Online FoodHandler Certificate	<a href="#">EFOODTRAINER Inc.</a>
10.	Food Handler Certificate	<a href="#">Food Handler Solutions LLC</a>
11.	Food Handler Certificate Food Handler Certificate	<a href="#">Food Service Prep</a>
12.	Food Handler	<a href="#">FoodSafePal</a>
13.	Food Handler Certificate Program	<a href="#">Home of Training, Inc.</a>
14.	Food Allergen Training Program Food Handler Training Certificate Program	<a href="#">Institute of Food Safety, Health, &amp; Hygiene, Inc.</a>
15.	Food Handler Training Course	<a href="#">Learn2Serve</a>
16.	AllerTrain & AllerTrain Lite Food Handler	<a href="#">MenuTrinfo, LLC</a>
17.	Food Handler Training Certificate	<a href="#">National Environmental Health Association</a>
18.	Food Safety First Principles for Food Handlers	<a href="#">National Registry of Food Safety Professionals®</a>
19.	Food Allergen & ServSafe Food Handler Program	<a href="#">National Restaurant Association Solutions</a>
20.	Food Handler Training Certificate	<a href="#">Relish Works, Inc. (DBA: Trust20)</a>
21.	Food Handler Certificate	<a href="#">Responsible Training / Safeway Certifications, LLC</a>
22.	Food Safety for Handlers	<a href="#">Rservng</a>
23.	Food Handler Course and Assessment	<a href="#">TAP Series</a>
24.	Allergy Awareness The Level 2 Award in Food Safety for Food Handlers	<a href="#">The Always Food Safe Company, LLC</a>
25.	Food Handler Userve Food Handler	<a href="#">Userve</a>

③ **CERTIFIED FOOD PROTECTION MANAGER (CFPM) TRAINING**

**ANSI-CFP ACCREDITED CERTIFIED FOOD PROTECTION MANAGER PROGRAMS**

<b>1</b>	<b>Certified Food Protection Manager</b>	<a href="#">1 AAA Food Safety (AAA Food Safety, LLC)</a>
<b>2</b>	<b>WFSO-USA Food Protection Manager</b>	<a href="#">APS Culinary Dynamics (DBA: World Food Safety Organization)</a>
<b>3</b>	<b>StateFoodSafety Certified Food Protection Manager (CFPM) Exam</b>	<a href="#">Certus/StateFoodSafety</a>
<b>4</b>	<b>Learn2Serve® Food Protection Manager Certification Program</b>	<a href="#">Learn2Serve</a>
<b>5</b>	<b>Certified Food Protection Manager</b>	<a href="#">My Food Service License</a>
<b>6</b>	<b>Food Protection Manager Certification Program International Certified Food Safety Manager</b>	<a href="#">National Registry of Food Safety Professionals</a>
<b>7</b>	<b>ServSafe® Food Protection Manager Certification Program</b>	<a href="#">National Restaurant Association Solutions</a>
<b>8</b>	<b>Food Protection Manager</b>	<a href="#">Relish Works, Inc. (DBA: Trust20)</a>
<b>9</b>	<b>Food Protection Manager Certification</b>	<a href="#">Responsible Training / Safeway Certifications, LLC</a>
<b>10</b>	<b>Food Protection Manager Certification</b>	<a href="#">The Always Food Safe Company, LLC</a>

**Courses (next page) are offered by the companies listed below in various locations throughout the northern portion of Illinois.**

## **COURSES FOR CERTIFIED FOOD PROTECTION MANAGER**

<https://www.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?menuID=8&prgID=8&statusID=4>

Courses are offered by the companies listed below in various locations throughout the northern portion of Illinois:

\*Classes also offered in Spanish

<p><b>Food Safety and Environmental Solutions (FSE)</b>                  Lake Zurich                  Phone: 847.865.5106  <a href="http://www.fse-solutions.com/#">http://www.fse-solutions.com/#</a></p>	<p><b>*Food Protection Systems, Inc.</b>                  Grayslake                  Phone: 847.452.1321  <a href="http://www.foodprotectionsystems.net">www.foodprotectionsystems.net</a></p>
<p><b>*Safe Food Seminars</b>                  Oakbrook Terrace/Aurora                  Phone: 630.240.1633  <a href="http://www.safefood.com">www.safefood.com</a></p>	<p><b>*College of Lake County</b>                  Grayslake                  Phone: 847.543.2041  <a href="http://www.clcillinois.edu">www.clcillinois.edu</a></p>
<p><b>*Oakton Community College</b>                  Des Plaines/Skokie                  Phone: 847.982.9888  <a href="http://www.oakton.edu">www.oakton.edu</a></p>	<p><b>*Illinois Restaurant Association</b>                  Chicago                  Phone: 312.787.4000  <a href="https://www.illinoisrestaurants.org/">https://www.illinoisrestaurants.org/</a></p>
<p><b>*Foodservice Safe</b>                  Libertyville/Northbrook/Hoffman Estates/Skokie/Oak Brook/Naperville                  Phone: 866.447.2338  <a href="http://www.foodservicesafe.com">www.foodservicesafe.com</a></p>	<p><b>*Safe Food Handlers Corporation</b>                  Gurnee/Crystal Lake/Arlington Heights/St. Charles/Elgin/Downers Grove/Schaumburg/MORE                  Phone: 888.793.5136  <a href="http://www.sfhcorp.com">www.sfhcorp.com</a></p>
<p><b>*McHenry County College</b>                  Crystal Lake                  Phone: 815.455.8593  <a href="https://www.mchenry.edu/foodsafety/">https://www.mchenry.edu/foodsafety/</a></p>	<p><b>*Safe Chefs</b>                  Chicago/O'Hare Plaza/Rockford/Onsite Classes                  Phone: 630-957-7687  <a href="http://www.safechefs.com">www.safechefs.com</a></p>
<p><b>*City Colleges of Chicago</b>                  Chicago (Classes available in Chinese)                  Phone: 773.265.5343  <a href="http://www.ccc.edu">www.ccc.edu</a></p>	<p><b>Pui Tak Center</b>                  Chicago (Classes available in Chinese)                  Phone: 312-328-1188  <a href="https://www.puitak.org/">https://www.puitak.org/</a></p>
<p><b>Greg Stolis and Associates</b>                  DuPage/Lake                  Phone: 630.960.1135</p>	<p><b>*The Safe Dining Associates</b>                  Gurnee/Crystal Lake/Lombard/West Dundee/WI                  Phone: 630.434.0588  <a href="http://www.safedining.com">www.safedining.com</a></p>

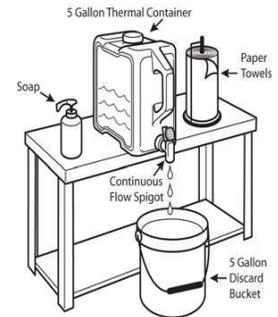
## Checklist for Temporary Food Service Events

The following is a checklist to assist you in conducting a self-inspection of your temporary event.

The items listed represent the minimum essential equipment/supplies needed to operate.

**\*\*\*A closed container with a hands-free spigot dispensing clean, running water and bucket to catch the wastewater, hand soap and paper towels (for hand washing - minimum 20 seconds)**

- Four **LABELED** containers for equipment washing:
  1. Wash (W)
  2. Rinse (R)
  3. Sanitize (S)
  4. Wiping Cloth Storage



- Sufficient potable water (hoses used to obtain municipal water must be food grade)
- Dishwashing soap and sanitizer (bleach, iodine, or quaternary ammonia)
- Appropriate chemical test strips to test sanitizer concentrations
- Metal stem thermometer accurate to  $\pm 2^\circ\text{F}$  and reads 0 to  $220^\circ\text{F}$
- Equipment and utensils which are in good condition (no chips, pits, etc.)
- Equipment and utensils that have been cleaned AND sanitized
- Sufficient refrigeration to hold **cold, potentially hazardous foods at  $41^\circ\text{F}$  or below** (refrigeration shall be plugged in early enough so that units reach  $41^\circ\text{F}$  or below before storing food in them)
- Hot holding devices must be provided to maintain **hot, potentially hazardous foods at  $135^\circ\text{F}$  or above**
- Food shall be from an approved source (labeled and stored in food grade containers) and prepared in a licensed food service facility or at the event—home prepared not allowed
- Sufficient (durable and easily cleanable) garbage containers (including dumpsters with lids) to hold all garbage and refuse that accumulates - must be covered when not in use or filled
- Single service articles (plastic forks, plates, etc.) provided for customers
- Food, utensils and food equipment stored 6" above the ground
- Provide facilities to dump wastewater and/or used grease)
- Provide enough utensils to avoid bare hand contact with ready-to-eat foods (e.g. gloves, deli tissues, tongs, etc.)
- Food stand constructed to prevent contamination of food and facilitate cleaning of the food preparation area
- All toxic chemicals stored in a separate area away from food and food prep surfaces
- Effective hair restraints provided for all employees handling food
- Permit posted and Certified Food Protection Manager (CFPM) Certificate available at all events**

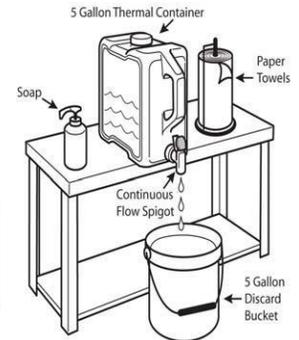
## Lista de Verificación para Eventos Temporales de Servicio de Alimentos

Lo siguiente es una lista de verificación para ayudarlo a realizar una autoinspección de su evento temporal. Los artículos enumerados representan el equipo/suministros esenciales mínimos necesarios para operar.

**\*\*\*Un recipiente cerrado con un grifo de manos libres que dispensa agua corriente limpia y un balde para recoger las aguas residuales, jabón de manos y toallas de papel para lavarse las manos, mínimo por 20 segundos.**

Cuatro contenedores ETIQUETADOS para el lavado de equipo):

1. Lavar – L
2. Enjuagar – E
3. Desinfectar – D
4. Almacenamiento de toallas de limpieza



- Suficiente agua potable (las mangueras utilizadas para obtener agua municipal deben ser de calidad alimentaria)
- Jabón para lavar platos y desinfectante (cloro, yodo o amoníaco cuaternario)
- Tiras reactivas químicas apropiadas para medir las concentraciones del desinfectante
- Termómetro de varilla de metal con una precisión de +/-2 °F y capacidad de 0 a 220 °F
- Equipos y utensilios en buen estado (sin astillas, hoyos, etc.)
- Equipos y utensilios que han sido limpiados Y desinfectados
- Refrigeración suficiente para mantener fríos alimentos potencialmente peligrosos a 41 °F o menos (la refrigeración debe estar conectada lo suficientemente temprano para que las unidades alcancen los 41 °F o menos antes de almacenar alimentos en ellas)
- Se debe proporcionar dispositivos para mantener calientes los alimentos potencialmente peligrosos a 135 °F o más
- Los alimentos deberán provenir de una fuente aprobada (etiquetados y almacenados en recipientes aptos para uso alimentario) y preparados en una instalación de servicio de alimentos con licencia o en el evento; alimentos preparados en casa no son permitidos
- Contenedores de basura suficientes (duraderos y fáciles de limpiar) (incluyendo contenedores de basura con tapas) para contener toda la basura y desechos que se acumulan, deben cubrirse cuando no se usen o se llenen
- Artículos de un solo uso (tenedores de plástico, platos, etc.) proporcionados a los clientes
- Alimentos, utensilios y equipos para alimentos almacenados a 6" del suelo
- Proveer instalaciones para botar aguas residuales y/o grasas usadas
- Proporcione suficientes utensilios para evitar el contacto de las manos desnudas con los alimentos listos para comer (por ejemplo, guantes, papel desechable, pinzas, etc.)
- Puesto de comida construido de tal manera para evitar la contaminación de los alimentos y facilitar la limpieza del área de preparación de alimentos)
- Todos los productos químicos tóxicos almacenados en un área separada lejos de los alimentos y las superficies de preparación de alimentos
- Protectores efectivos para el cabello para todos los empleados que manipulan alimentos
- Permiso publicado y el Certificado de Gerente Certificado de Protección de Alimentos (CFPM) disponible en todos los eventos