



Public Health
Prevent. Promote. Protect

Mercer County Health Department
Darla Ball, Environmental Health Inspector
305 NW 7th Street
Aledo, Illinois 61231
(309) 582-3759

TEMPORARY FOOD SERVICE APPLICATION

As prescribed in section 4.1, A & B in the Mercer County Health Ordinance, the undersigned makes application for a permit to operate a temporary food service establishment/stand in Mercer County. Said application for a permit must include an application fee of \$30.00. **This applies to all vendors.**

NAME OF ORGANIZATION: _____ PHONE: _____
MAILING ADDRESS: _____
CONTACT PERSON: _____ EVENT: _____
FOOD ITEMS SERVED _____

SOURCE OF WATER: () CITY WATER () COMMERCIALY BOTTLED () WELL
METHOD FOR HEATING WATER: _____
TYPE OF REFRIDGERATION: _____
SINGLE SERVICE DISHES & UTENSILS: () YES () NO
METHOD OF UTENSIL CLEANING & SANITATION: _____
HANDWASHING STATION: () YES () NO

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

Applicant Signature: _____ Date: _____

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

Permit Fee of \$30.00 enclosed: () YES () NO

INSPECTION COMMENTS	CORRECT BY

PERMIT # _____ ISSUED ON _____ EXPIRES ON _____

Approved by: _____

Please complete the enclosed temporary license application and return with fee prior to the event.



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TEMPORARY FOOD SERVICE CHECKLIST

HANDWASHING

- () Warm water (stored in a drink cooler with a spigot)
- () Soap
- () Paper Towels
- () Bucket or tub to catch drainage

CLEANING

- () Facilities shall be provided on-site for washing, rinsing, sanitizing and air drying. Sinks or basins shall be large enough to submerge the largest food utensil used.
- () Wiping cloths must be stored in a sanitizing solution of 100 ppm available chlorine (bleach) or equivalent.

STORAGE

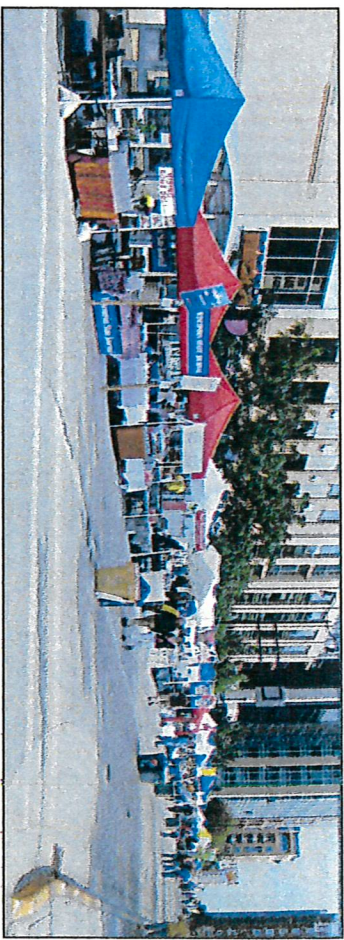
- () Adequate refrigeration shall be provided with an internal thermometer to ensure cold storage temps of 41 degrees or below are being maintained.
- () Chest-type coolers with drains may be used to store foods on ice as long as the water is kept drained off and the temperatures are maintained at 41 degrees or below.
- () All food must be store off the ground to prevent contamination by dust, insects etc.
- () Adequate storage space for hot foods shall be provided that will hold them at a temperature of 135 degrees or above.

PREPARATION

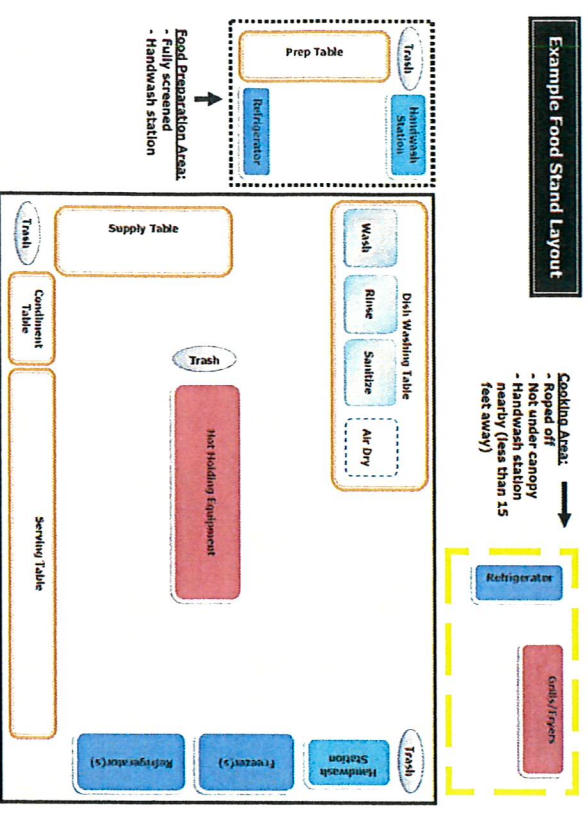
- () Thermometers that range from 0-220 degrees must be provided to temp hot and cold foods.
- () Gloves, scoops, tongs, deli tissue must be provided to avoid direct hand contact with ready-to-eat foods (i.e. buns, vegetables, cheese, etc.)
- () All potentially hazardous foods must be cooked to required temps:
 - Poultry 165 degrees
 - Pork and ground meats 145 degrees
- () All foods cooked off site must be reheated rapidly on site to 165 degrees.
- () Leftover foods that have been heated or offered for sale shall be discarded at the end of the day.

TEMPORARY FOOD STANDS: KEY POINTS

Mercer County Health Department
 305 NW 7th Street, Alledo, IL 61231
 (309)582-3759



- ## Food Stand Checklist
- Hand washing station(s)
 - Hot/cold holding equipment
 - No ill workers
 - Raw animal foods separated
 - Gloves/Tongs/Deli Tissue
 - Metal stem thermometer
 - Overhead canopy/tent
 - Foods protected with covers/sneeze guards
 - Grill/fryer areas roped off and outside canopy
 - Sanitizer buckets/spray bottles (bleach, quaternary ammonia)
 - Dishwashing or spare utensils
 - Screened enclosure for onsite food preparation
 - Food and other items off of ground
 - Place to dispose of waste water (NOT in storm sewer or on ground)



Questions? Call 309-582-3759

1. Approved Source

2. Temperatures

All food must be from an approved source. Water must be from a potable source. Home-prepared and home-canned foods are NOT allowed.

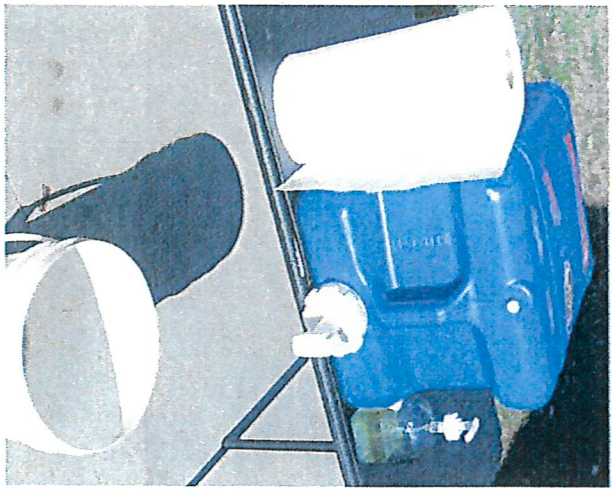
Minimum Cook Temperatures

Poultry: Stuffed meats	165°F
Ground meats (i.e. hamburger)	155°F
Pork	145°F
Seafood	145°F
Other potentially hazardous foods	145°F
Commercially precooked foods (precooked brats, hot dogs)	135°F

Remember!

- Keep cold foods at or below **41°F**
- Keep hot foods at or above **135°F**
- Reheat food to at least **165°F** within 2 hours
- Cool foods rapidly from **135°F** to **41°F** within 6 hours.

3. Hand Washing Station



Provide:

- 5+ Gallon Food Grade Container
- Hand Soap
- Free Flow Spigot
- Paper Towels
- Catch Bucket
- Trash Bin

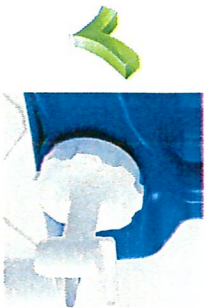
Push button spigots are not allowed!



Failure to provide proper hand washing stations may result in stand closure.



Hand sanitizer may NOT be used in place of hand washing.



4. Gloves

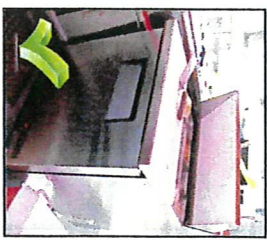
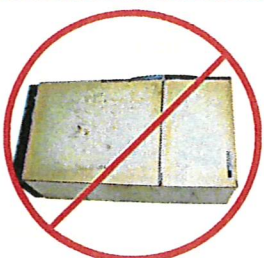
Always wash hands BEFORE putting on new gloves. Discard gloves after:

- Sneezing or coughing into hands
- Handling raw animal foods
- Touching hair or face
- Tearing or otherwise contaminating
- Changing activities/work station

5. Food Equipment

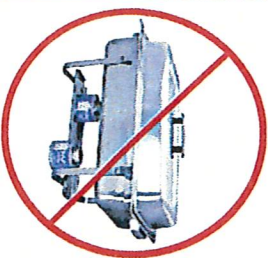
For Cold Holding:

- ANSL approved commercial refrigeration
- Homestyle refrigerators not allowed!



For Hot Holding:

- ANSL approved units: Nesco roasters, pizza ovens, steam tables
- Not approved: Stermos (i.e. chafing dishes)



Provide a 0-220°F metal stem thermometer to check food temperatures, as well as a way to clean between uses (sanitizer or alcohol wipes).

6. Dishwashing

If washing utensils onsite, use three dish tubs, set up in this order:

1. WASH



2. RINSE



3. SANITIZE



4. AIR DRY

(Do not towel dry)

Provide test strips to test sanitizer concentration.