

## Requirements (continued)

- 12. Approved flooring must be provided when a temporary stand is on grass or earth.
- 13. All previously cooked potentially hazardous foods must be rapidly reheated to at least 165° F for 15 seconds in approved heating equipment. **Cooling and reheating is not recommended.**
- 14. Ice and ice chests may not be used for maintaining temperatures/storage of potentially hazardous foods.
- 15. Potentially hazardous salads, cream pies, or similar foods must be **approved prior to the event.**
- 16. All potentially hazardous foods must be maintained at 41° F or below or 135° F or above.
- 17. Water must be from an approved source: public or commercially bottled.
- 18. Keep your metal-stemmed thermometer calibrated (+ or - 2° F).
- 19. All openings to the outside shall be protected from flying insects by effective air curtain and/or oscillating fans. Tight fitting screens and doors shall be kept closed whenever possible.
- 20. Hoses used to provide water shall be food grade quality. Backflow and back siphonage prevention devices shall be provided to protect the water supply.
- 21. All wastewater shall be disposed of into public sewers or approved location sites by regulating authority (mobile units must provide a holding tank for waste). No discharging to the ground surface.
- 22. Non-absorbent, durable and easily cleanable covered garbage receptacles must be provided.

**Please Address all questions to:  
Bureau County Health Department  
Environmental Health  
(815) 872-5091, ext. 214 or 215**

# Temporary

# Food Events



**Bureau & Putnam County  
Health Department**

# 526 Bureau Valley Parkway Princeton, IL 61356 (815) 872-5091

To ensure the consumption of safe food and/or drinks for the public, each stand must meet and follow temporary food stand requirements.

**It is the responsibility of each VENDOR to notify the Health Department of the event at which they will be serving. Please give at least one (1) week notice, if possible.**

Temporary food service establishment means food service establishments that operate at a fixed location for a period of time of not more than 14 consecutive days in conjunction with a single event or celebration, and must comply with the requirements of the Illinois Food Sanitation Code and Bureau County Food Sanitation Ordinance.

**EACH STAND SERVING FOR 3 OR MORE CONSECUTIVE DAYS MUST BE INSPECTED BY THE HEALTH DEPARTMENT PRIOR TO OPERATING.**

The regulatory authority may impose additional requirements to protect against health hazards related to the conduct of the temporary food service establishment, and may prohibit the sale of some or all potentially hazardous foods.

Only those who comply with the requirements shall be entitled to receive or retain a food license. A license is not transferable from one person to another person; nor shall a license be applicable to any location, buildings, or places other than that for which it was issued. A valid license shall be posted in every food establishment so as to be clearly visible to all customers.

**FEES**

3-14 Day Event.....\$55.00

\*\*\*\*The fee and applicable forms must be submitted in order to process your temporary license. This license will be issued after your stand has been satisfactorily passed an inspection by this department\*\*\*\*

**All license fees must be paid by cash, certified check, or money order.**

## TEMPORARY FOOD OPERATION REQUIREMENTS

- 1. All food must be **prepared on site, unless it is prepared at a licensed establishment** and transported properly according to code.
- 2. A free flowing spigotted container (**no push button**) of warm water with an on/off valve and a catch container, hand soap, and disposable towels must be provided to properly wash hands.
- 3. Mechanical refrigeration capable of keeping all potentially hazardous foods **at or below 41° F** must be provided.
- 4. Accurate and conspicuous thermometers are required in all refrigerators and freezers containing potentially hazardous foods. Metal stem-type thermometers and alcohol pads must be provided to monitor food temperatures.
- 5. Cooking equipment **capable of rapidly heating** potentially hazardous foods to proper temperatures is required. Steam tables, crock-pots, chafing dishes, etc. **CANNOT** be used for cooking or reheating food.
- 6. Steam tables, roasters, or other hot holding devices capable of maintaining all potentially hazardous foods at **135° F or above** are required. (Chafing dishes are **not acceptable**).
- 7. Food and food items must be protected during preparation, storage, and display. All items must be elevated above the ground/floor.
- 8. A covered **WASH, RINSE, and SANITIZE** set-up must be provided.
- 9. Dish soap, an approved sanitizer, and test strips for that sanitizer must be provided.

- 10 .**A properly labeled bottle of approved sanitizing solution and disposable towels must be provided.** We recommend using a bleach (chlorine) solution at 100-200 ppm prepared daily.
- 11. Only single-service articles may be used by customers.