

Food Safety at Temporary Events



Church suppers, street fairs, civic celebrations and other similar events call for food service vendors to be set up out-of-doors or in locations where keeping foods safe and sanitary becomes a real challenge. Following these guidelines will help reduce the risk of foodborne illness.

PERMITS AND FEES - A temporary health permit shall be prominently posted for each food/drink vendor. For an event with four or less food/drink vendors, each vendor shall complete a temporary health permit application and submit it with the appropriate fee *at least two (2) weeks before the event*. For an event with five or more vendors, please contact this department at least four weeks before the event. The permit fee for a one-day event is \$50. If an event lasts two to fourteen *consecutive* days, the cost is \$75. A city license fee may also apply. If your organization can provide proof of Illinois sales tax exemption, the permit fee will be waived. Please note that applications submitted 72 hours or less prior to the day of the event will be charged a late fee of \$25. There is a limit of three temporary health permits per calendar year.

CITY CONTACTS – Depending on where your event will take place, contact the City of Champaign (217-403-8940) or the City of Urbana (217-384-2368) so they can determine whether a special event permit, itinerant merchant’s license, liquor license, etc. is needed.

PRE-OPENING INSPECTION – Food/drink vendors may be required to have a pre-opening inspection *prior* to any food/drink handling.

MENU - Keep your menu simple, and keep potentially hazardous foods (meats, cut-up melons, etc.) to a minimum. Complex food preparations (cooling, pulling pork, etc.) may not be approved. *Home preparation of foods is not allowed.*

BOOTH - All food preparation must be done in an approved booth/kitchen with approved equipment. Design your booth with safety in mind. At a minimum, the booth shall have overhead covering, ideally be entirely enclosed except for the serving window, with only one door or flap for entry. Only food workers may be permitted inside the food preparation area. Equipment must be separated (roped off) from the public.

TRANSPORTATION - If foods are to be transported from one location to another, keep them covered and provide adequate temperature controls. Use refrigerated trucks to keep cold foods cold (below 41°F), and insulated containers to keep hot foods hot (above 135°F).

STORAGE - All food, equipment and single-use items must be stored off the ground.

ICE - Ice used to cool cans and bottles cannot be used in beverages and is to be stored separately. Dispense ice from a bag with a scoop, never with hands or a glass container. Ice shall be made from a potable water source.

REFRIGERATION - Mechanical refrigeration is requested. An ice chest with ice from an approved potable water source may be used. Thermometers must be in each cold holding unit.

COOKING – See the minimum cooking temperatures chart.

HOT HOLDING - Electrical equipment is requested. Propane stoves, grills or canned heat may be used and should be available for backup. An accurate, sanitized metal-stem thermometer must be available and used to check internal food temperatures. The thermometer must be able to measure from 0° to 220°F.

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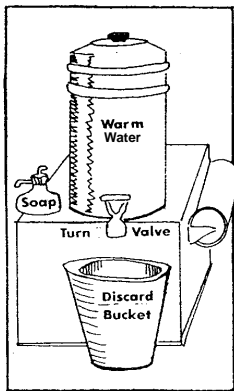
Food Item (RAW)	Minimum Cooking Temperatures
Fish fillets	145°F/15 seconds
Beef steaks	145°F/15 seconds
Pork chops	155°F/15 seconds
Sausage	155°F/15 seconds
Hamburgers	155°F/15 seconds
Chicken/turkey	165°F/15 seconds

Fully Cooked, Commercially Processed Food Items	Minimum Reheating Temperatures
Hot dogs	135°F/15 seconds
Brats	135°F/15 seconds
Canned chili	135°F/15 seconds

FOOD DISPLAY AND DISPENSING - Keep foods covered to protect them from insects, dust, etc. Keep foods away from customer contamination by using tables or breath protectors.

NO LEFTOVERS – No food can be made ahead of time and cooled down for use at a later date/time. All cooked foods must be served the same day. Foods left at the end of the day must be discarded. Plan accordingly.

CONSUMER ADVISORY – If serving any raw or undercooked animal foods (eggs, beef, fish, lamb, pork, poultry) or shellfish, a consumer advisory is required. Undercooked items on your menu board or sign must be designated by a disclosure asterisk (*). A reminder must also be displayed. Here is an example: * Consuming raw or undercooked meat, poultry, seafood, shellstock or eggs may increase your risk of foodborne illness, especially if you have certain health conditions.

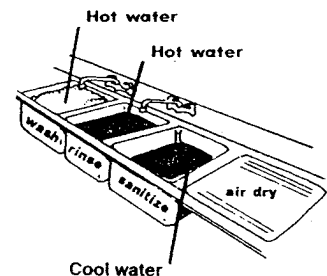


HANDWASHING - The vendor shall have warm (86°–110°F) running water, soap, individual paper towels, and a bucket to collect the dirty water. A jug of warm water with a turn spout is an acceptable method.

The use of disposable gloves can provide an additional barrier to contamination, but gloves are no substitute for handwashing. Hands must be properly washed prior to using gloves and anytime gloves are changed.

HEALTH AND HYGIENE - Anyone with cramps, nausea, fever, vomiting, diarrhea, jaundice, open sores or cuts on the hands, etc., must not be allowed in the food booth. Workers are to wear clean outer garments, an effective hair restraint and must not smoke, eat or drink in the booth.

DISHWASHING - Wash equipment and utensils in a four-step sanitizing process: washing in hot, soapy water; rinsing in clean water; chemical sanitizing; and air-drying. These facilities may not be required if you are returning to your permitted kitchen or using disposables.



WIPING CLOTHS - Rinse and store your wiping cloths in a bucket of sanitizer. Use the appropriate sanitizer test strips.

WATER SUPPLY - Obtain your water from a potable source. Your connections and hoses shall be constructed, located and maintained to avoid contamination.

REFUSE - Two refuse containers should be available--one for your garbage and another for your customers' garbage.

LIQUID WASTE - This waste cannot be dumped into streets, storm drains or onto the ground. Use containers to collect liquid waste and discard in a sanitary manner.



Champaign-Urbana Public Health District
201 W. Kenyon Road
Champaign, IL 61820
Phone: (217) 373-7900
Fax: (217) 373-7905
www.c-uphd.org

Temporary Food Establishment Health Permit Fee Information

FEE SUBMITTAL – Payment or fee waiver information must accompany the application at the time the application is submitted.

FEE WAIVERS – If your organization is Illinois sales tax exempt (i.e. no sales tax is paid when making purchases for the organization), the health permit and city food license fees will be waived if documentation is submitted. **NOTE:** You must provide proof by submitting your organization's Illinois Department of Revenue sales tax exemption letter along with the temporary health permit application each time an application is submitted. Otherwise, payment should accompany the application. Other types of tax exemptions (501C-3, etc.) are not acceptable documents for fee waiver.

There are also fee waivers for school-related fundraising for student programs, youth groups fundraising for their programs, or fundraising for the purpose of paying otherwise unpaid medical expenses. Please contact our office for more information.

Late fees cannot be waived.

EVENT LOCATIONS & FEES – The following fees apply to events within Champaign or Urbana city limits. (If your event is not within Champaign or Urbana city limits, please use the Champaign County form instead. Note: The Champaign County Fairgrounds in Urbana are located outside of Urbana city limits).

Checks or money orders should be made payable to the Champaign-Urbana Public Health District.

CHAMPAIGN – If your event is within Champaign city limits, the following fees apply:

1-day event: \$50.00

2-14 *consecutive* days: \$75.00

Late fee: \$25.00 (if submitted 72 hours or less prior to the day of the event)

URBANA – If your event is within Urbana city limits, the following fees apply:

1-day event: \$105.00 (includes Urbana city food license fee)

2-14 *consecutive* days: \$130.00 (includes Urbana city food license fee)

Late fee: \$25.00 (if submitted 72 hours or less prior to the day of the event)

UNIVERSITY OF ILLINOIS

If your event is on University of Illinois property, you must contact the University of Illinois at (217) 300-5914. We do not issue permits for events on University of Illinois property.



TEMPORARY
FOOD ESTABLISHMENT
Health Permit Application



Champaign-Urbana Public Health District
201 W. Kenyon Road, Champaign, IL 61820
Phone (217) 373-7900 ♦ Fax (217) 373-7905
Email: eh@c-uphd.org ♦ www.c-uphd.org

If approved, a temporary health permit will be issued for a specific number of days, to operate at a fixed location, with a fixed menu, at a special event (i.e., festival, fair, fundraiser, auto show). Note: Special event means a unique event which is advertised to the public by the use of flyers, banners, newspaper articles, television, or by other means.

All portions of this application must be completed, legible, signed, and submitted at least 14 days prior to the special event. **Applications received 72 hours or less prior to the day of the event will be charged a late fee of \$25.00.**

Temporary Health Permit Fees

1 day – \$50.00
 2-14 *consecutive* days – \$75.00
 Note: City food license fee may also apply
 Illinois sales tax exempt (must provide proof) – \$0

For Office Use Only	
Permit fee paid	_____
City license paid	_____
Cash/Credit/Check #	_____
Approved by (EHS)	_____
Date permit issued	_____
On-site / Mail / Pick-up	

APPLICANT INFORMATION:

Organization/business name (if applicable): _____

Applicant name: _____

Applicant mailing address: _____

City: _____ State: _____ Zip: _____

Applicant phone: _____ Cell phone: _____

Applicant e-mail address: _____

SPECIAL EVENT INFORMATION (where temporary food service will be set up):

Name of special event: _____

Date(s) the temporary food service will operate: _____

Hour(s) the temporary food service will operate: _____

Event location (street address & city): _____

Name of building/park/area (if applicable): _____

I understand that by receipt of a temporary food health permit to operate, I am agreeing to comply with all temporary food requirements. I understand that if I don't meet the requirements for temporary food establishments, my establishment will have its temporary health permit suspended and may be closed by CUPHD.

Applicant Signature: _____ Date: _____

DESCRIBE THE PROCESS FOR PREPARING YOUR MENU ITEMS

<p>List all food and beverage items (including ice and condiments) and their retail source(s). Use a separate row for each food or beverage item.</p> <p><i>No home-prepared items allowed!</i></p>	<p>How will the listed food item be transported to the event?</p>	<p>Describe how each menu item will be cooked and/or assembled (washing vegetables, chopping, reheating, steaming, grilling, sautéing, etc.).</p>	<p>How will food be held hot or held cold?</p> <p><i>Hot = 135°F or above</i> <i>Cold = 41°F or below</i></p> <p><i>Foods <u>cannot</u> be cooked ahead of time and cooled down!</i></p>	<p>How will each menu item be assembled and served to the customers?</p>
<p>Example: <i>Pre-portioned, frozen hamburger patties & buns from Tons of Food Grocery Store</i></p>	<p><i>Ice chest with ice; no direct contact with ice or ice water.</i></p>	<p><i>Cook hamb. patties on grill to 155°F./15 sec. Toast buns on grill to order. Place patties on buns.</i></p>	<p><i>Chafing dish used to hold cooked extra hamburger patties hot at 135°F or above.</i></p>	<p><i>Using single-use gloves, each sandwich is foil-wrapped and served.</i></p>
<p>Example: <i>Cheese slices from Tons of Food</i></p>	<p><i>Ice chest with ice; protected from ice water</i></p>	<p><i>Add cheese slice to hamburger if requested.</i></p>	<p><i>Ice chest used to hold cheese slices cold at 41°F or below.</i></p>	<p><i>Tongs</i></p>
<p>Item 1</p> <p>Source:</p>				
<p>Item 2</p> <p>Source:</p>				
<p>Item 3</p> <p>Source:</p>				
<p>Item 4</p> <p>Source:</p>				
<p>Item 5</p> <p>Source:</p>				
<p>Item 6</p> <p>Source:</p>				

Only the food items listed will be evaluated for approval. For any subsequent menu changes, contact this office prior to the event. If needed, use additional sheets. (cont'd)➔

COMPLETE ALL APPLICABLE INFORMATION:

Please check or write applicable responses. If other, please explain.

Hot holding equipment: Steam table Grill Chafing dish Oven Roaster
 Other: _____

Cold holding equipment: Refrigerator Freezer Ice chest with ice
 Other: _____

Transport equipment: Refrigerated vehicle Ice chest with ice Insulated boxes
 Other: _____

Extra food storage method: Approved kitchen Support trailer Food purchased on day of event
 Other: _____

Water supply: Potable water hoses (if transported) Jugs (if transported)
Source: _____

Wastewater disposal: Municipal sewer/approved septic system Commissary/service area
 Provided by event coordinator on-site Trailer (use of holding tank)
Note: The storm drain is not a sanitary sewer!

Handwashing sink: Using kitchen with approved handwashing sink
 Using temporary handwash system with WARM water (86°-110°F) (see guidelines)
 Other: _____

Thermometer: Yes, I have an accurate food thermometer with 0°– 220°F range.
 No, I do not have a food thermometer.

Bare hand barrier: Single-use gloves Tongs Deli paper
 Other: _____

Customer barrier: Sneeze guards Table
 Other: _____

Warewashing equipment: Using kitchen facility with approved three-compartment sink
 Using kitchen facility with two-compartment sink – using container/tub for 3rd sink
 Will provide three portable containers or tubs to wash, rinse, and sanitize
 Will provide extra utensils / no equipment washing required for operation

Overhead protection: Describe the type of overhead protection over food preparation & service area:

Sanitizer: Chlorine Quaternary ammonium Yes, I have test strips
 Other: _____

Toilet facilities: Within 200 feet Same building as the event Trailer – self contained
 Portable toilets with handwash stations provided by event coordinator

Garbage disposal: Provided by event coordinator Dumpster located on-site
 Will collect and haul away

Off-site preparation of food: Yes If yes, where? _____
 No

DRAW A LAYOUT DIAGRAM OF YOUR TEMPORARY FOOD SERVICE

Using the grid below, draw a diagram of the layout of your temporary booth/trailer/kitchen as seen from above. Please draw and label all equipment to be used, such as handsink, tables, refrigerators, grills, hot holding equipment, service area, warewashing area, food storage areas, etc. The food preparation area shall have a booth designed to protect food from dirt and inclement weather, including but not limited to, adequate overhead protection. This overhead protection must be large enough to accommodate all food activities and storage.

***DIAGRAM NEEDS TO BE EASILY READABLE. PLEASE LABEL ALL EQUIPMENT AND AREAS.
Don't forget to include your handwashing station or handsink!***

