



**Public Health**  
Prevent. Promote. Protect.

## Henry & Stark County Health Department

4424 US Hwy 34, Kewanee, IL 61443

Phone: 309-852-7266 Fax: 309-852-0595

eh@henrystarkhealth.org

www.henrystarkhealth.com

### CHECKLIST FOR TEMPORARY FOOD SERVICE PERMIT AT FAIRS, SPECIAL EVENTS, ETC.

---

The following guidelines represent minimum standards only. Temporary food establishments must meet the requirements of the Illinois Food Service Sanitation Code.

#### Source

- Food supplies are purchased from sources that comply with state laws and rules.
- No home-prepared or home-canned foods are served.

#### Hot and Cold Holding

- All potentially hazardous foods are maintained at an internal temperature of 41°F or below for cold foods OR at an internal temperature of 135°F or above for hot foods.
- Frozen foods are held at 0°F.
- Thermometers are displayed visibly in each refrigeration unit or freezer.

*Note: An accurate, sanitized food probe thermometers must be used to monitor internal temperature of foods regularly.*



#### Storage and Food Protection

- All food, single-service utensils, equipment and cooking utensils are kept at least six inches above the ground and covered during transportation, storage and service.
- Sneeze shield or other barrier provided to protect exposed food.
- Ready-to-eat foods (edible without further washing or cooking) are handled with tongs, spoons, scoops or gloves.
- Only single-service utensils such as forks, knives, spoons, plates and cups are used during service.

*Note: Single-service articles CANNOT be reused.*



#### Handwashing



- Station provides a minimum of 2 gallons of clean warm potable water that must be filled as needed in a container with a “hands-free” spigot, soap and paper towels.
- Hands and arms are washed with clean warm water and soap before starting work, after each restroom visit, immediately before serving ready-to-eat foods and as frequently as necessary to maintain clean hands and arms.

*Note: Reusable towels are prohibited for drying hands. Gloves do NOT replace the need for handwashing.*

#### Dishwashing

- Washing, rinsing and sanitizing is done in a three-compartment sink, three basins or three pans.
- Sinks, basins or pans are of sufficient size to immerse the largest food utensil used.
- Detergent and approved sanitizer such as bleach are used.





### Food Stand

- Flooring in food preparation area remains dust free.
- Light bulbs located over food areas are shielded or shatter-resistant.
- Containers for solid waste are of adequate size with tight-fitting coverings.
- All liquid waste is properly disposed into sanitary sewers.

*Note: Wastewater cannot be dumped onto ground or into storm drains.*

### Personal Hygiene

- Effective hair restraints are provided for all food preparation employees.
- NO eating, drinking, chewing gum or use of tobacco is allowed in the food preparation and sales areas.
- Individuals with the following symptoms are NOT working in the food preparation area:
  - Infected cuts, burns or boils
  - Diarrhea
  - Foodborne pathogens
  - Respiratory infection



Must have approval of the Henry & Stark Country Health Department before opening the stand for business.

Please visit our web site at [www.henrystarkhealth.com](http://www.henrystarkhealth.com)