



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

## Henry & Stark County Health Department

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

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

- 1. Source.** All food supplies must be purchased from sources that comply with state laws and rules. Home prepared or home-canned foods are prohibited.
- 2. Hot and Cold Holding.** All potentially hazardous foods must be 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 to be held at 0°F or below. *NOTE: Accurate, sanitized food probe thermometers must be used to monitor food temperatures regularly. Thermometers shall be displayed visibly in each refrigeration unit or freezer.*
- 3. Storage and Food Protection.** Food, single-service utensils, equipment and cooking utensils must be at least six inches above the ground and covered during transportation, storage and service to prevent contamination by dust, insects, rain, etc. Sneeze shield or other barrier should protect food from customer contamination.
- 4. Handwashing.** Minimum facilities with at least 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 shall be accessible for each establishment. Reusable towels are prohibited. Hands and arms are to be washed with clean water and soap before starting work, after each visit to the restroom, immediately before handling ready-to-eat foods and as frequently as necessary to maintain clean hands and arms.
- 5. Bare-hand Contact.** Ready-to-eat foods (edible without washing or cooking) shall be handled with tongs, spoons, scoops or gloves. Gloves do NOT replace the need for handwashing.
- 6. Personal Hygiene.** Effective hair restraints provided for all food preparation employees. Eating, drinking and use of tobacco is prohibited in the food preparation and sales areas. Individuals with infected cuts, burns or boils on hands or arms, personnel with diarrhea, carriers of a foodborne pathogen or those with a respiratory infection are not allowed to work in a food stand.
- 7. Utensils.** Only single-service utensils such as forks, knives, spoons, plates and cups shall be provided to the customer. No single-service articles can be reused.
- 8. Dishwashing.** Washing, rinsing and sanitizing will be done in a three-compartment sink, three basins or three pans. Must be of adequate size to immerse the largest food utensil used. Use detergent and approved sanitizer such as bleach.
- 9. Food Stand.** Flooring in the food preparation area should maintain dust free. Shatter-resistant light bulbs or shielding must be provided for light fixtures located over food areas.
- 10. Wastewater.** All liquid waste (dishwashing water, handwashing water, etc.) shall be properly disposed into sanitary sewers. Wastewater cannot be dumped onto ground or into storm drains.
- 11. Garbage.** Containers for solid waste (food debris, waste paper, etc.) must be of adequate size with tight-fitting coverings.

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

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