

Temporary Food License

Application & Guidelines



12.19

Introduction

This packet contains temporary food guidelines and a Temporary Food Application (pages 4 to 8). A Temporary Food License must be obtained from the Oak Park Department of Public Health before any person or group can serve food or beverages at a public event. The only exceptions are farmers selling whole fruits and vegetables they have grown or vendors who offer packaged beverages or food that are not perishable and have been obtained from a commercial, regulated source. The sale or distribution of food that was made in a private home or unlicensed business is not allowed, unless that business is a registered Home Kitchen Operation or a Cottage Food Operation as defined in the Illinois Food Handling Regulation and Enforcement Act.

In order to acquire a Temporary Food License please submit the following:

1. A fully completed Temporary Food Application (pages 4 - 8)
2. License fee

All fees are non-refundable

Not-for-profits do not have to pay fees as part of the application. Not-for-profit status proof may be required.

Make checks payable to *Village of Oak Park*

What is your license fee?

First event participated in for calendar year (Jan. 1 - Dec. 31) \$100

Second and subsequent event participated in for calendar year (Jan. 1 - Dec. 31) \$50

Late fee: Any application and/or payment received less than 10 calendar days prior to the event requires payment of an additional \$50 late fee (in addition to one of the fees above).

Mobile food truck operators currently licensed in Oak Park should contact the Health Department regarding fee payment prior to submitting the application and/or payment.

3. If using a commercial kitchen outside of Oak Park for food preparation, a copy of the last inspection report from the licensing health department will be required.
4. Application and/or fees not received three calendar days prior to the event date will not be accepted by the Village and those participants will be denied participation in the event.

5. Return all information to:
The Village of Oak Park
Department of Public Health
123 Madison St.
Oak Park, IL 60302

The Health Department will review your application and menu to ensure your set-up for the event meets food codes. You will receive a pre-operational inspection prior to the start of the event. You may not sell food or beverages until you pass your pre-operational inspection and receive a license to operate.

Steps to Safe & Sanitary Food Service at Temporary Events

Booth: Design your booth with food safety in mind. The ideal booth will have an overhead covering and a level floor. No cooking equipment or food containers may be accessible to the public. Only food workers may be permitted inside – no animals or children.

Cold and Hot Storage: Foods that need refrigeration must be held at 41° F or less until ready to serve. Foods being held hot must be held at 135° F or more. Check foods frequently to ensure the proper holding temperature is being maintained.

Cooking: Use a NSF approved food thermometer to check cooking temperatures of all food. Hamburgers and other ground beef should be cooked to 155° F; poultry to 165° F; whole pork, whole beef and seafood to 145° F.

Dishwashing: Use disposable utensils for food service whenever possible. Wash equipment and utensils in a three step process – wash in hot, soapy water, rinse in hot water and submerge in chemical sanitizer for 60 seconds. All utensils and equipment must be air dried (see Diagram A).

Food Handling: Food employees must not touch ready-to-eat food with bare hands. Use single-use disposable gloves, tongs, napkins or other tools to handle food.

Handwashing: A hand washing facility must be available at all times. It must have warm running water under pressure, or gravity flow such as a large urn full of water for hand washing. Soap dispenser, a roll of paper towels and a bucket to collect waste water must also be provided (See Diagram B).

Health and Hygiene: Only healthy workers may prepare and serve food. Anyone who is ill is not allowed in the food booth. Workers must wear clean outer garments and hair restraints. Smoking is prohibited.

Ice: Ice used to cool cans and bottles cannot be used for human consumption. Ice used for drinks should be stored separately. Use a scoop with a handle to serve ice, never use hands or a cup.

Insect Control and Trash: Keep foods covered to protect from insects. Place garbage in a trash can with a tight fitting lid.

Menu: Keep menu simple and keep potentially hazardous foods such as meats, eggs, dairy products, potato salad, cut fruits and vegetables to a minimum. Cook to order to avoid the potential for food-borne illness. Use only foods from approved sources. Foods cannot be prepared at home.

Reheating: Reheat precooked food rapidly to a minimum of 165° F. Do not reheat foods in crock pots, steam tables, with sterno's or other hot holding devices.

Source: All food must be purchased from a licensed wholesaler, grocery store or restaurant. All food must be prepared on site or in a licensed

food service operation and transported to the temporary food service location by a method approved by the Oak Park Department of Public Health. Food cannot be stored, prepared or cooked at home.

Support Facilities: The operator of a temporary food establishment must demonstrate to the satisfaction of the Health Department a safe water supply, a sanitary method of waste water disposal and a sanitary method of garbage disposal. List where safe water will be obtained, where waste water will be disposed of and how you will manage your refuse disposal.

Transportation: If food needs to be transported, use refrigerated trucks or insulated containers to keep hot foods at 135° F or more and cold foods at 41° F or less.

Wiping Cloths: Store wiping cloths in a bucket of water/sanitizer solution that has a sanitizer concentration of 50-200 ppm chlorine or 200 ppm quat ammonia compound. Test strips must be provided to test the sanitizer concentration.

If you have any questions, or need assistance filling out your application for a temporary food license, call the Oak Park Department of Public Health at 708.358.5480 or e-mail health@oak-park.us.



Diagram A

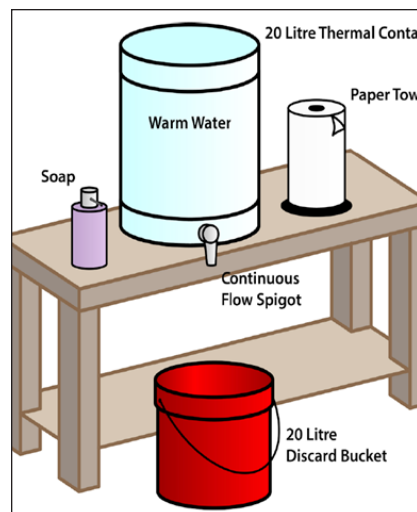


Diagram B

Temporary Food Vendor Checklist

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 Food purchased day of event Support trailer
 Other: _____

Water supply: Potable water hoses (if transported) Jugs
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 facility with approved handwashing sink
 Using temporary handwashing 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: _____

Custom 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 third 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

Commissary Agreement: Completed (page 8)

Application for a Temporary Food Event License

See page 1 for instructions and fees

Name of Facility

Name of Operator/Owner

Address

City

State

ZIP

Business Phone #

Cell Phone #

E-mail

Name of Event

Date(s) of Event

Start/End Times

Sponsoring Organization

Telephone Number

I hereby agree to comply with all applicable food service rules and regulations. When my food operation is inspected by the Oak Park Department of Public Health and found to be in violation of any food service rules and regulations, I will immediately correct all noted violations as specified or will cease food service operations as directed. I will not resume food service operations until I am authorized to do so by the Oak Park Department of Public Health.

Signature

Date

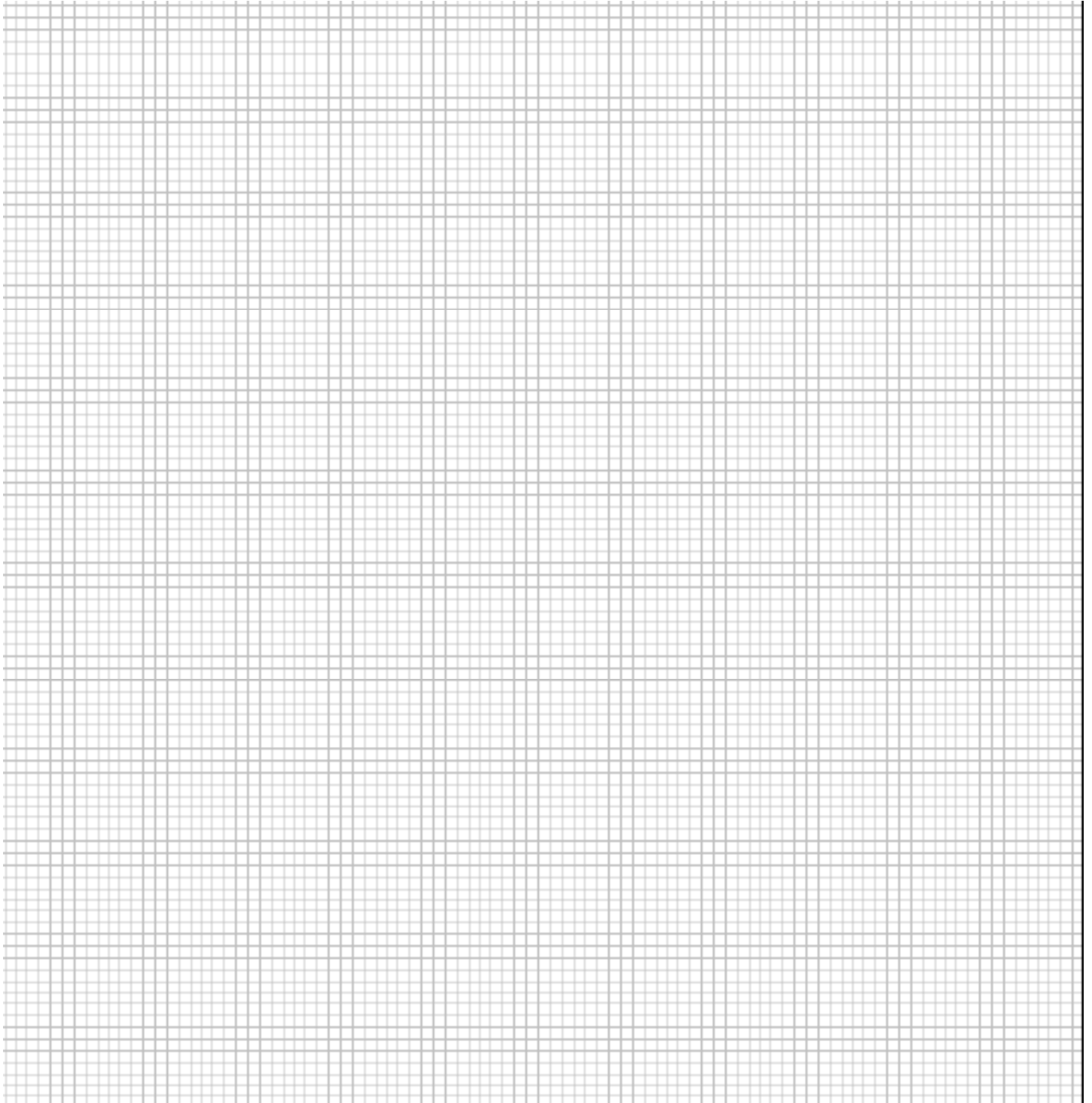
Menu & Procedure Review

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

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.

Temporary Food Establishment Drawing

In the following space, provide a drawing of the entire temporary event establishment including locations of the garbage containers, cooking equipment, cold holding equipment, hot holding equipment, handwashing set-up, dishwashing set-up, storage of foods and dry goods. See the example on page 7 for help completing the drawing.



Sample Temporary Food Establishment Drawing

The following is a SAMPLE temporary food establishment drawing showing locations of the garbage containers, cooking equipment, cold holding equipment, hot holding equipment, handwashing set-up, dishwashing set-up, storage of foods and dry goods.

