



Lake County
Health Department and
Community Health Center

500 W. Winchester Road, Suite 102
Libertyville, IL 60048-1331
Phone 847-377-8020
www.lakecountyil.gov

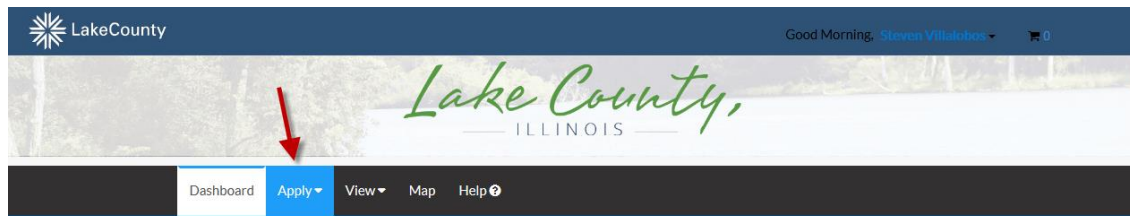
LOG IN TO OUR NEW WEBSITE TO APPLY ONLINE FOR A TEMPORARY EVENT PERMIT!

<https://energovcitizenaccess.tylertech.com/LakeCountyIL/SelfService#/home>

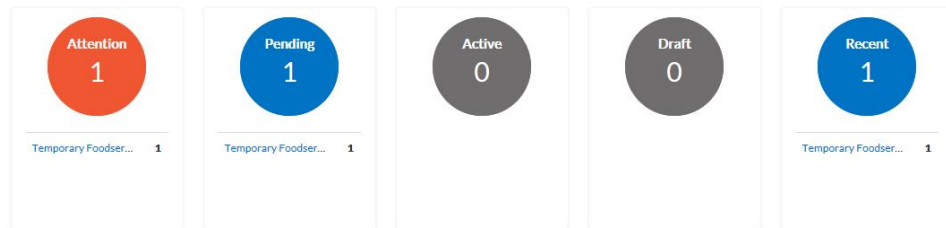
Follow the screenshots to apply for a temporary foodservice event permit online for fairs, festivals and farmers' markets in Lake County! All you need is an email address to get started.

The screenshot shows a web browser window displaying the Lake County Citizen Self Service e-portal. The browser's address bar shows the URL: <https://energovcitizenaccess.tylertech.com/LakeCountyIL/SelfService#/home>. The website header features the Lake County logo, the text "LAKE COUNTY PROD SITE", and a greeting "Good Afternoon, Guest". Below the header is a navigation bar with links for "Home", "Map", "Search", and "Help". The main content area is titled "Welcome" and contains a message: "Welcome to the official Citizen Self Service e-portal! This site has some great features to make it easy for citizens to search for, view, and apply for permits and plans, in addition to being able to request an inspection on an existing permit." Below this message are three search tool cards: "Search Permits" (with a document icon), "Search Plans" (with a ruler icon), and "Search Inspections" (with a magnifying glass icon). To the right of these cards are three sections: "Not a Member? Register." with a "Sign Up" button, "Today's Inspections" with a "View" button, and "Login" with a "Login" button. Red arrows point to the "Sign Up" and "Login" buttons. At the bottom of the page, there is a footer with the text "Need Help? Email" and copyright information: "© 2017 - LakeCountyILCSS_Prod | Terms of use | Privacy | Accessibility".

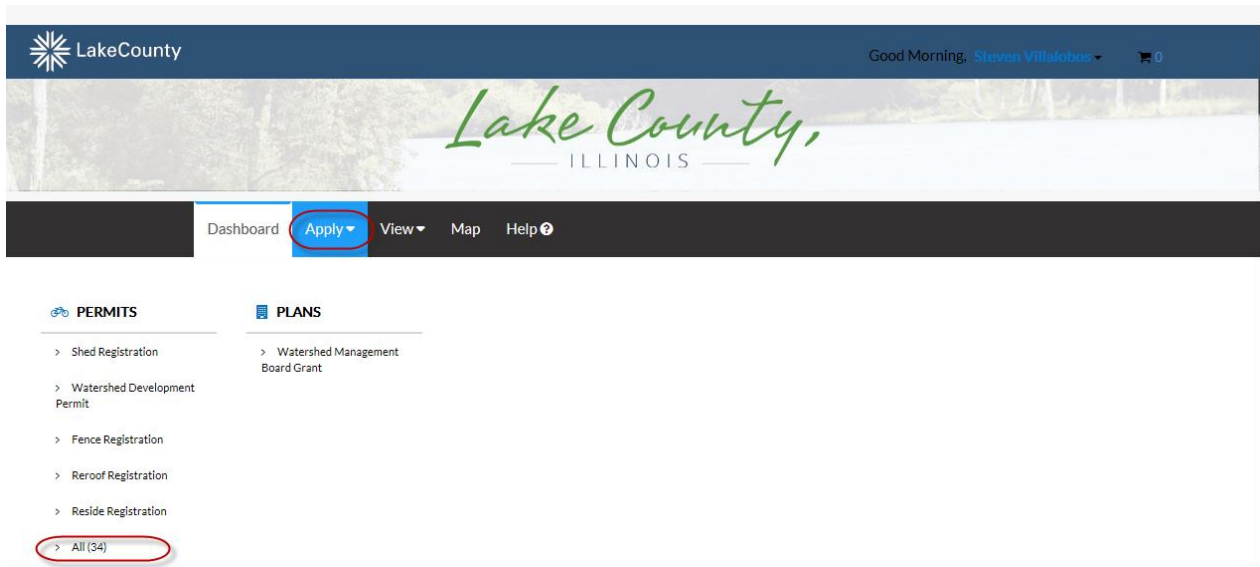
Once logged into your account you can apply for a single event food permit, multi-event food permit or view any pending, active, draft or recent permits.



Permits



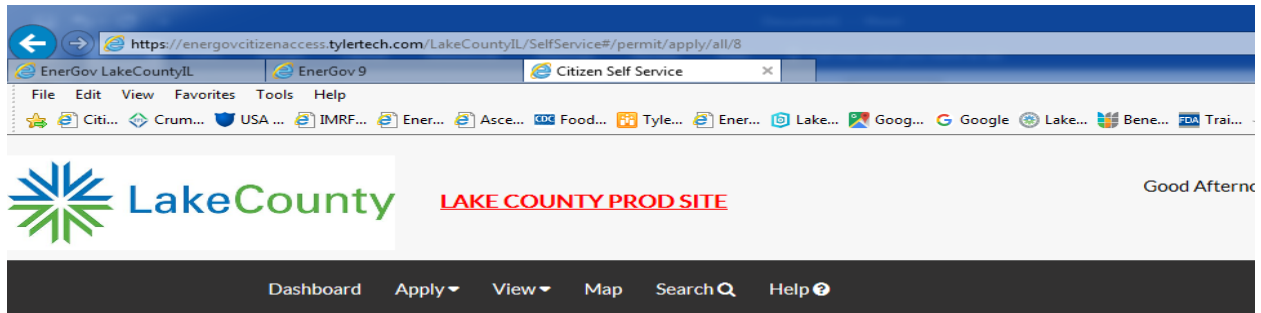
[View Full List](#)



This screen is to complete the application.

- ① **Add Location**-applicant billing address (not the event address-this is filled out on the next screen in the additional information page), ② **Add Contact**-applicant contact information and ③ **Add Attachment**-upload any attachments such as certifications, 501(c)-nonprofit or commissary agreement.

Click **Next** to complete the Event/Food Items information page.



Permit Application Assistant

Categories

All 27


Health - Food 1

Health - Septic Systems 2

Health - Food : Temporary Foodservice Event Permit
Permit to receive approval to serve food at a public event
[Categories](#) | [Main Menu](#)

Apply

The screenshot shows the "Apply for Permit" form. At the top, it says "Apply for Permit" and "REQUIRED". Below this is a section for "PERMIT DETAILS" with a dropdown for "Permit Type" set to "Temporary Foodservice Event Permit" and a "Description" field. The "LOCATIONS" section has a "Location" dropdown and an "Add Location" button with a plus sign. The "CONTACTS" section has an "Applicant" dropdown and an "Add Contact" button with a plus sign. The "ATTACHMENTS" section has a "Food Manager Certification" dropdown and an "Add Attachment" button with a plus sign. At the bottom right, there are "Save Draft" and "Next" buttons. Red arrows with numbers 1, 2, and 3 point to the "Add Location", "Add Contact", and "Add Attachment" buttons respectively. A red arrow points to the "Next" button.



Lake County

ILLINOIS

Dashboard

Apply

View

Map

Help

Back to Step One

Apply for Permit

REQUIRED

Step 2 of 3: Additional Information

Permit Type: Temporary Foodservice Event Permit

Top

Main Menu

*Event Name

Event Name is required.

Not-for-profit event? (Attach documentation)

Check to Apply for a Multi-Event (Seasonal) Permit

If you are applying for a Multi-event Permit, you must attach a list of the events where you intend to serve food.

*Event Location

Event Location is required.

*Start Date of Event

Start Date of Event is required.

*End Date of Event

End Date of Event is required.

*Start Time of Food Service

Start Time of Food Service is required.

*Water Source

Water Source is required.

Description of Water Source (if Other)

*Vendor Name

Vendor Name is required.

*Vendor Phone Number

Vendor Phone Number is required.

*Food Manager Certification Type (attach a copy)

Food Manager Certification Type (attach a copy) is required.

*Food Preparation Method

Food Preparation Method is required.

If the licensed food facility is outside of Lake County, you must attach the most recent inspection report from the facility.

Description of Food Preparation (if Other)

Food 1

Food 2

Food 3

Food 4

Save Draft

Back

Next

Submit

You will receive an email from a representative from LCHD with the fee that is due for the permit.

To pay your permit fee, log back in to your account and click on **My Invoices**.

You can then choose the invoice number you want to pay and click **Add To Cart**.



Once the fee is paid, a permit will be issued and emailed to you, then it can be printed.

If you have completed this process online, then there is no need to fill out the attached application.

Please call 847-377-8020 for any questions.

**Applications and fees must be received at least 7 days prior to the event or a late fee will be assessed.
Fees are non-refundable.**

FOR OFFICE USE ONLY

TOTAL PAID \$ _____

CASH _____ CHECK # _____

CREDIT CARD: VISA MC AMEX DISC

LAST 4 DIGITS _____

EXP DATE _____ / _____

FEE CODE _____ ☐ WITH CFM ☐ W/OUT CFM

☐ NFP ☐ MULTI EVENT ☐ LATE FEE

2018 APPLICATION FOR TEMPORARY FOOD SERVICE EVENT

Applications and fees must be **received at least 7 days prior to the event** or a late fee will be assessed. **Fees are non-refundable**

APPLICANT INFORMATION

NAME OF RESTAURANT/ORGANIZATION/INDIVIDUAL APPLYING FOR THIS PERMIT			
CONTACT NAME		CONTACT TELEPHONE #	
ADDRESS OF RESTAURANT/ORGANIZATION/INDIVIDUAL APPLYING FOR THIS PERMIT		CITY	STATE ZIP CODE
FAX #	E-MAIL ADDRESS		
ARE YOU A LICENSED FOOD SERVICE ESTABLISHMENT OUTSIDE OF LAKE COUNTY? ___ YES ___ NO IF YES, ATTACH A COPY OF YOUR MOST RECENT HEALTH INSPECTION (REQUIRED)		ARE YOU CURRENTLY REGISTERED AS A COTTAGE FOOD OPERATION? ___ YES ___ NO IF YES, ATTACH A COPY OF YOUR REGISTRATION	
Note: To qualify for a reduced fee or fee waiver you must have one of the certificate types listed below			
IF YOU WILL HAVE SOMEONE ON SITE WHO HAS COMPLETED AND RECEIVED A CURRENT TRAINING CERTIFICATE - COMPLETE THIS SECTION			
<input type="checkbox"/> LCHD TEMPORARY EVENT FOOD SERVICE TRAINING (classroom in Libertyville) <i>see page 8 for schedule</i> <input type="checkbox"/> ANSI FOOD HANDLER TRAINING (online only) <i>see page 9 for websites</i> <input type="checkbox"/> ILLINOIS DEPARTMENT OF PUBLIC HEALTH (IDPH) APPROVED 8-HOUR FSSMC COURSE AND SUCCESSFULLY PASSED A STATE EXAMINATION <input type="checkbox"/> CHICAGO SUMMER FOOD FESTIVAL TRAINING			
NAME OF CERTIFIED PERSON AT THE EVENT		ID OR CERTIFICATE # (leave blank for LCHD)	EXPIRATION DATE ____ / ____ / ____
ARE YOU A NOT-FOR-PROFIT ORGANIZATION APPLYING FOR A PERMIT FEE WAIVER? ___ YES ___ NO If yes, Attach a copy of your tax exempt letter OR list your tax exempt number			

FOOD STORAGE, PREPARATION AND SERVICE INFORMATION

FOOD PURCHASED PRIOR TO THE EVENT MUST BE EITHER STORED IN A LICENSED FACILITY (SEE ATTACHED COMMISSARY AGREEMENT) OR PURCHASED THE DAY OF THE EVENT AND RECEIPTS OF PURCHASE PROVIDED. NO FOOD MAY BE STORED OR PREPARED AT HOME!

WHERE WILL FOOD BE STORED PRIOR TO THE EVENT? ___ LICENSED FOOD FACILITY (NAME OF FACILITY & ADDRESS) _____ ___ PURCHASED THE DAY OF EVENT AND PROVIDE RECEIPTS	
WHAT TYPE OF HANDWASHING WILL BE PROVIDED (REQUIRED FOR EVERY VENDOR) ___ PORTABLE (CLOSED CONTAINER W/HANDS FREE SPIGOT) ___ HANDWASH SINK Note: Hand "sanitizers" are NOT an acceptable substitute for required hand-washing set-up	SOURCE OF WATER ___ CITY ___ WELL *sample may needed

LIST YOUR EVENT(S)

A SINGLE PERMIT IS VALID FOR UP TO 14 CONSECUTIVE DAYS AT THE SAME LOCATION

A FARMERS MARKET OR SEASONAL PERMIT IS VALID FOR SIX MONTHS

EVENT INFORMATION			
1.	START DATE	END DATE	TIME OF FOOD SERVICE
	____/____/____	____/____/____	AM / PM
	NAME OF EVENT		
ADDRESS OF EVENT		CITY	
2.	START DATE	END DATE	TIME OF FOOD SERVICE
	____/____/____	____/____/____	AM / PM
	NAME OF EVENT		
ADDRESS OF EVENT		CITY	
3.	START DATE	END DATE	TIME OF FOOD SERVICE
	____/____/____	____/____/____	AM / PM
	NAME OF EVENT		
ADDRESS OF EVENT		CITY	

MENU ITEMS/FOOD PREPARATION METHOD						
The Lake County Health Department reserves the right to exclude any menu item						
MENU ITEM List ALL items that will be served/sold except canned sodas, bottled water, bagged chips, or candy bars.	SAMPLES ONLY	RAW FOOD COOKED ON SITE	FOOD COOKED AT LICENSED FACILITY – TRANSPORTED HOT	FOOD COOKED AT LICENSED FACILITY – REHEATED ON SITE	FOOD ITEMS ALL COMERCIAALLY PREPARED – NO COOKING	OTHER (PLEASE DESCRIBE)

MENU ITEMS (these are not complete lists but are examples only)	
CATEGORY 3 – LOW	
All prepackaged foods (sandwiches, salads, fruit cups, cheese, etc.)	Juices
Baked goods	Lemonade shake-ups
Bulk candy	Milk
Cooked corn on the cob	Nacho cheese with dispenser
Corn dogs (pre-battered)	Pancakes/waffles
Cotton candy	Peanuts/nuts
Creamers (for coffee), milk, whipped topping	Pizza slices - made at a licensed facility (with a certified manager/trained operator)
French fries, onion rings, mozzarella sticks, etc.	Popcorn/kettle corn
Frozen drinks	Pretzels
Frozen meat (must provide broker's license)	Samples only (i.e., salsa, dips, baked goods, etc.)
Funnel cakes	Shakes/malts
Hot dogs (with a certified manager/trained operator)	Smoothies
Ice cream	Snow cones/Italian ices
CATEGORY 2 – MEDIUM	
All ready-to-eat meats/sandwiches (not pre-packaged)	Hot dogs (without a certified manager/trained operator)
Bratwurst, polish, sausage (pre-cooked or not)	Italian beef-commercially packaged
Chicken breasts or fish fillets for sandwiches	Onion blossoms
Chili (canned)	Pizza slices - made at a licensed facility (without a certified manager/trained operator)
Corn dogs (battered on site)	Potato pancakes
Cut fruit, sliced cheese (prepared on-site)	Pre-cooked poultry (i.e., chicken wings)
Hamburgers	Samples only (i.e., chicken, vegetables, etc.)
CATEGORY 1 – HIGH	
BBQ beef/pork	Poultry-whole/quartered/pieces, raw, marinated or required other on-site preparation
Chili (not canned)	
Egg rolls, tempura vegetables	Ribs/Rib tips
Gyros	Seafood/sushi
Italian beef-prepped at a licensed facility & reheated at event	Tacos/burritos/tamales
Meat roasts of all types	Turkey/turkey legs

What type of permit are you applying for? *If you have questions regarding what category you will be – PLEASE call us at (847) 377-8020*****

2018 FEES LISTED ARE EFFECTIVE 12/1/17 THRU 11/30/18

NOT-FOR-PROFIT ORGANIZATIONS	2018 FEES
Category I, II, or III (certified manager/trained operator required)	-0-
CATEGORY 3 – LOW	
1-14 day permit	\$23
Farmers markets (IF SAMPLING ONLY – SEE PAGE 6)	\$86
Seasonal permit	\$86
CATEGORY 2 – MEDIUM	
1-14 day with a certified manager/trained operator	\$46
1-14 day without a certified manager/trained operator	\$86
Farmers markets only (certified manager required/trained operator)	\$125
Seasonal permit (certified manager required/trained operator)	\$125
CATEGORY 1 – HIGH	
1-14 day permit with a certified manager/trained operator	\$69
1-14 day permit without a certified manager/trained operator	\$144
LATE FEE	
Late fee if application is not received at least 7 days prior to event	\$34

**Make check payable to Lake County Health Department and mail to:
500 W. Winchester Rd., Suite 102, Libertyville, IL 60048.**

**To pay with a credit card:
please complete the payment form on page 9 and return with your application.**



500 W. Winchester Road, Suite 102
Libertyville, IL 60048-1331
Phone 847 377 8020
www.lakecountyil.gov

TEMPORARY EVENT APPLICATION CREDIT CARD PAYMENT

TO PAY BY CREDIT CARD – PLEASE COMPLETE

VENDOR NAME - _____ DATE OF EVENT - _____

Please check one: MASTERCARD VISA DISCOVER AMERICAN EXPRESS

Credit Card #: _____ -- _____ -- _____ -- _____

Cardholder Name: _____ Expiration date: ____ / ____ Security Code #: _____
(Print name exactly as it appears on the card) (Back of Card)

Billing Address: _____
Street # Street Name City State Zip

Amount to be charged: \$ _____ (if your application is received within 7 days of the event we will add a \$33 late fee to the amount charged)

Contact Telephone: _____ - _____ - _____

Signature: _____

COMMISSARY AGREEMENT

(**Do not** complete if you are using your own facility)

Date

I, _____ of _____
(Name of owner/operator) (Name of establishment)

located at _____
(Address of establishment)

do hereby give my permission to _____
(Name of mobile unit/temporary event vendor)

to use my kitchen facilities to perform the following:

- ___ Preparation of foods such as vegetables or fruits, cutting meats, cooking, cooling, reheating
- ___ Storage of foods, single service items, and cleaning agents
- ___ Service and cleaning of equipment

X _____
Commissary owner/operator - **SIGNATURE REQUIRED** Phone Number _____

*** If this facility is licensed outside of Lake County, provide a copy of the most recent food inspection report with this commissary agreement. ***

This Commissary Agreement is valid for this calendar year only

Farmers Market Food Product Sampling Handler Certificate Training

The Food Handling Regulation Enforcement Act was amended to include Food Product Sampling at Farmers Markets and the Illinois Food Service Sanitation Code now includes Subpart N, 750.4300 Food Product Sampling Handler Certificate for Farmers Markets.

The Farmers Market Food Product Sampling Handler Certificate training is now available on I-TRAIN. The training course is free and can be accessed here: <https://i.train.org> Course number 1061218 (Note: effective upon implementation of the Division's new technology, this process will change due to incorporation of the training completion, documentation submission and certificate issuance in the new system).

Any vendor at a farmers market that would like to sample their product (fruits, vegetables, baked goods, meat, etc.) can do so without a separate permit from the local health department, as long as they have a valid Illinois Farmers Market Food Product Sampling Handler Certificate. This certificate can be used throughout the state and is valid for three (3) years from date of issuance.

The certificate looks like this and shall be prominently displayed by the vendor at the point of sale.



The Farmers Market Food Product Sampling Handler Certificate is only issued by the Department once the required documentation has been received:

1. If the sampler possesses a valid Illinois Food Service Sanitation Manager Certification (FSSMC) they must:
 - a. Submit a completed Farmers Market Food Product Sampling Handler Certificate application; and
 - b. Copy of valid FSSMC; and
 - c. \$10.00 application fee submitted with required documentation to address provided on application.
2. If the sampler does not possess a valid IL FSSMC, they must:
 - a. Submit a completed Farmers Market Food Product Sampling Handler Certificate application; and
 - b. Evidence of successful completion of an ANSI accredited food handler training course; and
 - c. Evidence of successful completion of Department Farmers Market Food Product Sampling Handler training; and
 - d. \$40.00 application fee submitted with required documentation to address provided on application.

If the sampler shows or posts only a valid IL FSSMC, food handler training certificate or Farmers Market Food Product Sampling Handler training course completion certificate, they are not in compliance and should not be sampling their product without a permit to do so from the LHD. Only a valid Farmers Market Food Product Sampling Handler Certificate (as shown above) is acceptable for sampling their food product at a farmer's market without a permit from the LHD.

Only samples can be offered with this certificate. So, for example, if the vendor is cooking and sampling pork chops, he/she could not then sell pork chop sandwiches with only the Farmers Market Food Product Sampling Handler Certificate, but would need a temporary permit from the LHD in order to sell pork chop sandwiches.

Any questions from the public should be directed to dph.food@illinois.gov



Lake County

Health Department and
Community Health Center

Temporary Event Training Options

In order to receive a reduced fee or not-for-profit fee waiver for Category II (medium risk) or III (high risk) Temporary Food Service Event, LCHD accepts any of the following trainings.

- ① **LCHD Temporary Food Service Event Training Class - (1) year expiration;**
- ② **ANSI Food Handler Training Program – (3) year expiration; or**
- ③ **ANSI Food Protection Manager Certification (CFPM) – (5) year expiration**

- ① The **LCHD Temporary Food Service Event Training Class** covers food safety, sanitation and code requirements that are essential to conducting a safe and sanitary temporary food service event in Lake County. This class provides temporary food service event vendors/workers with a better understanding of how handling food correctly prevents foodborne illness. Although the class is aimed to educate not-for-profit temporary event vendors who do not have an IDPH certified food service sanitation manager or trained food handlers, any vendor may attend. The Temporary Food Service Event Training is valid for one (1) year from the date of training.

2018 LCHD Temporary Food Service Event Classes

Central Permit Facility
500 W. Winchester Road Libertyville, IL
Follow the signs to the Permit Center

April 2nd 3:00-4:30 pm
May 7th 8:30-10:00 am
June 5th 3:00-4:30 pm
July 10th 8:30-10:00 am
August 7th 3:00-4:30 pm
September 4th 8:30-10:00 am
October 9th 3:00-4:30 pm

Please call **847-377-8020** to sign up!



- ② The **ANSI (American National Standards Institute) Food Handler Training Programs** expires three (3) years from date of completion. The course and assessment can be completed online, 24 hours / 7 days a week. Upon passing the assessment, the certificate is immediately available to print.

<https://www.ansi.org/Accreditation/credentialing/certificate-issuers/AllDirectoryListing>

1. Food Handler Training Certificate Program	123 Premier Food Safety
2. Food Handler Training Course	360training.com, Inc.
3. Food Handler Training Certificate Program Food Safety Essentials	AboveTraining/StateFoodSafety.com
4. Safe Food Handler Certificate	Cogneti LLC
5. Food Handler Classes	DSBWorldWide, Inc. / EduClasses.org
6. eFoodhandlers Basic Food Safety	eFoodhandlers Inc.
7. SafeMark Quick Reference: Food Safety for Food Handlers	Food Marketing Institute
8. eFoodcard	Food Safety Educators
9. Food Handler Training Certificate Program	Institute of Food Safety, Health, & Hygiene, Inc.
10. Food Handler Training Certificate Program	MyCertify
11. Food Handler Training Certificate	National Environmental Health Association
12. Food Safety First Principles for Food Handlers	National Registry of Food Safety Professionals®
13. ServSafe Food Handler Program	National Restaurant Association
14. Responsible Training Food Safety Program	Responsible Training / Safeway Certifications, LLC
15. Food Safety for Handlers	Rserving
16. Food Handler Course and Assessment	TAP Series
17. The Level 2 Award in Food Safety for Food Handlers	The Always Food Safe Company, LLC

③ **Food Service Sanitation Manager Certification**

Effective January 1, 2018, per PA 100-0194, the Illinois Food Service Sanitation Manager Certification (FSSMC) will be eliminated. IDPH will no longer issue FSSMC certifications, post course listings, or certify instructors/proctors on or after January 1, 2018. Please note, the Illinois Food Code still requires a valid IL FSSMC per 750.540 through the end of 2017.

Beginning January 1, 2018, an ANSI accredited Certified Food Protection Manager (CFPM) certification obtained through a course and passing the exam are still required, but students will not need to apply for the additional Illinois FSSMC certificate. The City of Chicago will still maintain their certification. For questions, please email dph.fssmc@illinois.gov.

As of July 1, 2014, Section 750.570 of the Illinois Food Service Sanitation Code requires food handler training in certain conditions. A “food handler” or “food employee” means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. “Food employee” or “food handler” does not include unpaid volunteers in a food establishment, whether permanent or temporary. The implementation date and type of food handler training needed is determined by the type of food service establishment, “restaurant” or non-restaurant. Please review the food handler frequently asked questions (FAQ) in the right-hand column under PUBLICATIONS for more information.

Approved FSSMC Course Instructors/Proctors:

<https://ildph.usasafeinspect.com/Education/CourseSearch.aspx>

ANSI-CFP Accredited Food Protection Manager Certification Exams:

<https://www.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing>

1. Learn2Serve Food Protection Manager Certification Program	360training.com, Inc.
2. Certified Food Protection Manager (CFPM) Exam	AboveTraining/StateFoodSafety.com
3. Food Protection Manager Certification Program - International Certified Food Safety Manager	National Registry of Food Safety Professionals
4. ServSafe Food Protection Manager Certification Program	National Restaurant Association
5. Food Protection Manager Certification Program	Prometric Inc.

CERTIFICATION COURSES FOR FOOD PROTECTION MANAGER

<https://ildph.usasafeinspect.com/Education/CourseSearch.aspx>

The Illinois Department of Public Health (IDPH) requires all food service establishments to have a manager/supervisor certified in food service sanitation. IDPH approved courses are offered by the companies listed below in various locations throughout the northern portion of Illinois:

*Classes also offered in Spanish

*Foodservice Safe Lake/Cook/DuPage/McHenry/Kane Phone: 847.254.5405 John@foodservicesafe.com www.foodservicesafe.com	*Food Protection Systems, Inc. Gurnee Phone: 847.244.0432 mak@foodprotectionsystems.net www.foodprotectionsystems.net
*City Colleges of Chicago Chicago (Classes available in Chinese) Phone: 312.553.5807 www.ccc.edu	*College of Lake County Grayslake Phone: 847.543.2041 www.clcillinois.edu
*Oakton Community College Des Plaines/Skokie Phone: 847.982.9888 www.oakton.edu	*Illinois Restaurant Association Chicago Phone: 312.787.4000 www.illinoisrestaurants.org
Food Safety and Environmental Solutions Lake Phone: 847.865.5106 www.fse-solutions.com	*Safe Food Handlers Corporation New Berlin Phone: 888.793.5136 www.sfhcorp.com
Nutrition Care Systems, Inc. Elgin Phone: 847.888.8177 or 800.761.9200 www.nutritioncaresystems.com	*Food Industry Training Lake/Cook/DuPage/Kane Phone: 630.690.3818 www.foodindustrytraining.net
*Paladin Management Consultants Naperville Phone: 630.554.3663 www.safefood.com	Linda Roberts and Associates Wheaton Phone: 630.752.8823 www.rdoffice.net
Greg Stolis and Associates DuPage/Lake Phone: 630.960.1135	Paul McDonnell & Associates Aurora/Elgin/Geneva Phone: 630.896.3662
*Corporate Training Center Chicago Area 800.705.8204 www.ctcfoodsantiation.com	*McHenry County College Crystal Lake Phone: 815.455.8588 www.mchenry.edu
*The Safe Dining Associates DuPage/Downers Grove Phone: 630.434.0588 www.safedining.com	*Safe Chefs Chicago/O'Hare/Crystal Lake/Milwaukee Phone: 630-957-7687 www.safechefs.com

Checklist for Temporary Food Service Events

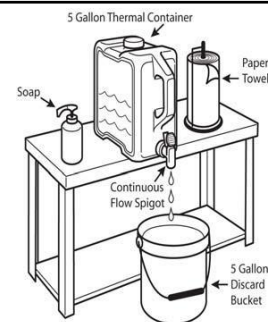
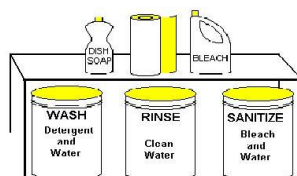
The following is a checklist to assist you in conducting a self-inspection of your temporary event.

The items listed represent the minimum essential equipment/supplies needed to operate.

*****A closed container with a hands-free spigot dispensing clean, running water and bucket to catch the wastewater, hand soap and paper towels (for hand washing - minimum 20 seconds)**

Four **LABELED** containers for equipment washing:

1. Wash (W)
2. Rinse (R)
3. Sanitize (S)
4. Wiping Cloth Storage



Sufficient potable water (hoses used to obtain municipal water must be food grade)

Dishwashing soap and sanitizer (bleach, iodine, or quaternary ammonia)

Appropriate chemical test strips to test sanitizer concentrations

Metal stem thermometer accurate to $\pm 2^\circ\text{F}$ and reads 0 to 220°F

Equipment and utensils which are in good condition (no chips, pits, etc.)

Equipment and utensils that have been cleaned AND sanitized

Sufficient refrigeration to hold **cold, potentially hazardous foods at 41°F or below** (refrigeration shall be plugged in early enough so that units reach 41°F or below before storing food in them)

Hot holding devices must be provided to maintain **hot, potentially hazardous foods at 135°F or above**

Food shall be from an approved source (labeled and stored in food grade containers) and prepared in a licensed food service facility or at the event—home prepared not allowed

Sufficient (durable and easily cleanable) garbage containers (including dumpsters with lids) to hold all garbage and refuse that accumulates - must be covered when not in use or filled

Single service articles (plastic forks, plates, etc.) provided for customers

Food, utensils and food equipment stored 6" above the ground

Provide facilities to dump wastewater and/or used grease)

Provide enough utensils to avoid bare hand contact with ready-to-eat foods (e.g. gloves, deli tissues, tongs, etc.)

Food stand constructed to prevent contamination of food and facilitate cleaning of the food preparation area

All toxic chemicals stored in a separate area away from food and food prep surfaces

Effective hair restraints provided for all employees handling food