

Jersey County Health Department

Temporary Food Service Event Guidelines

A **temporary food service event** is a food vendor that operates at a fixed location for a period not more than 14 consecutive days, in conjunction with a single event or celebration.

What is considered a Temporary Food Service Event?

Require Permit:

- Advertised Functions open to the public
- Fundraisers open to the public
- Community events
- Taste of... events
- Festivals, carnivals, fairs, etc.

Do not Require Permit:

- Weddings
- Potluck Dinners
- Events with pre-packaged food/fruit only

1-2 Day Temporary Event- No fee

- Each vendor must complete a Permit Application to be placed on file with the Jersey County Health Department.
- Must sign and adhere to the Jersey County Health Department's Temporary Food Requirements.

3 or More Day Temporary Event- \$50.00

- Each vendor must complete a Permit Application to be placed on file with the Jersey County Health Department
- Must pay applicable fees
- Must have at least 1 Certified Food Protection Manager responsible during the event and demonstrates knowledge of the 2017 Illinois Food Service Sanitation Code, Part 750 Food Code, and Jersey County Health Department's Food Ordinance. Copies of each code are available upon request.
- Must sign and adhere to the Jersey County Health Department's Temporary Food Requirements.

Multiple Temporary Events for 1 Calendar Year- \$75.00

- Each vendor must complete a Permit Application to be placed on file with the Jersey County Health Department
- Must pay applicable fees
- Must have at least 1 Certified Food Protection Manager responsible during the event and demonstrates knowledge of the 2017 Illinois Food Service Sanitation Code, Part 750 Food Code, and Jersey County Health Department's Food Ordinance. Copies of each code are available upon request.

- Person in charge is responsible for notifying the Jersey County Health Department of each event during the permitted season
- Must sign and adhere to the Jersey County Health Department's Temporary Food Requirements.

All temporary events must adhere to the following requirements:

1. All food is from an approved source and is prepared in an approved area, kitchen, or location. No food may be prepared from a home kitchen.
2. Personnel with boils, cuts, respiratory infections, and communicable diseases are not permitted to work in a food stand.
3. Handwashing station: Minimum requirements of a container with a spigot draining water into a bucket, soap, paper towels, and easily accessible trash can. Common towels prohibited unless used as wiping cloths.
4. Time/Temperature controlled cold foods and refrigeration units kept at 41F or below.
5. Time/ Temperature controlled hot foods and hot holding units kept at 135F or above.
6. Thermometers are provided in all refrigerator and freezer units.
7. Metal- stemmed thermometers ranging from 0F-220F are used for checking hot and cold foods.
8. All leftovers discarded and not re-served to public.
9. No bare hand contact with ready to eat foods. Use tongs, utensils, or single use gloves when serving ready to eat foods.
10. All food and food supplies stored 6" off the ground and stored to prevent contamination.
11. Ice properly handled and stored. Hand dipping ice is prohibited.
12. Condiments individually packaged and dispensed from an approved dispenser.
13. Dishwashing station: Minimum requirements of 3 basins provided and set up to Wash-Rinse-Sanitize equipment and utensils
14. Sanitizer test kits provided.
15. Sanitizer is provided for cleaning food- contact surfaces.
16. Effective hair restraints provided and worn by all food handlers.

Jersey County Health Department has the right to expect immediate corrective action for all requirements above. All Time/Temperature Controlled foods that are not between the temperatures of 41 F and 135 F shall be subject to destruction.