

Williamson County Office:
Williamson County Airport
120 Express Drive
Marion, IL 62959-9808
Phone 618/993-8111
FAX 618/993-6455

FRANKLIN-WILLIAMSON BI-COUNTY HEALTH DEPARTMENT

www.bicountyhealth.org

Franklin County Office:
403 East Park
Benton, IL 62812-1920
Phone 618/439-0951
FAX 618/438-3005

TEMPORARY FOOD SERVICE PERMIT APPLICATION

Name of Business / Organization: _____

Name of Applicant: _____ Phone: _____

Address of Applicant: _____

Name / Location of Event: _____ Event Date(s): _____

Days of Operation: _____

Hours of Operation: _____

Responsible Manager: _____ Phone: _____

Menu: (Listing of proposed food products to be sold or given away)

- | | |
|----------|----------|
| 1. _____ | 5. _____ |
| 2. _____ | 6. _____ |
| 3. _____ | 7. _____ |
| 4. _____ | 8. _____ |

Application is hereby made for a Food Service Establishment to operate in Franklin/Williamson Counties. By application, it is agreed that the establishment will comply with the provisions of the Basic Sanitation Standards applicable to this type of food handling establishment. A permit must be issued prior to operation. Contact this department to arrange a date / time for an inspection.

Signature of Owner(s) _____
Date

Comments: _____

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TEMPORARY FOOD SERVICE ESTABLISHMENT REGULATIONS

Temporary food service establishments serving potentially hazardous food in Franklin or Williamson County must be permitted **prior to operation** by the Franklin-Williamson Bi-County Health Department. The following list contains some of the requirements that are needed before the establishment is allowed to operate.

1. Food must **NOT** be prepared at home - it must be prepared on site.
2. Five sinks, pails, or basins for:
 - a. Washing, rinsing, and sanitizing utensils and equipment
 - b. Washing hands
 - c. Wiping cloths for food and non-food contact surfaces
3. Provide a metal-stemmed thermometer (not glass), which is accurate to ± 2 degrees F for checking food temperatures.
4. Provide a thermometer for each mechanical refrigeration unit (refrigerator or freezer), which is accurate to ± 3 degrees F.
5. All equipment, utensils, etc., must be in good condition (no chips, cracks, pitting, etc.) Styrofoam coolers are **NOT** approved.
6. Detergent and sanitizer must be available in each stand where utensils are cleaned.
7. Provide hand soap and paper towels for hand washing.
8. Provide sufficient mechanical refrigeration, which will hold potentially hazardous food temperatures below 41 degrees F at all times.
9. Provide hot holding equipment that will maintain hot food temperatures of 140 degrees F or above when required.
10. Store food and food contact items (i.e., paper cups) off the ground.
11. Store toxic chemicals away from food and food contact items.

If you have any questions regarding the operation of a temporary food service establishment, feel free to contact our department.

NOTE: Potentially hazardous food must be maintained at temperatures below 41 degrees F or above 140 degrees F.