



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

<https://lakecountyil-energovpub.tylerhost.net/Apps/SelfService#/home>

(if clicking the link above doesn't work, copy and paste it onto your Internet Browser)

Login/Register to Apply for a new permit.

Select one of the two options below.

Temporary Foodservice Single Event Permit.

- Permit is good for 1 event at 1 location and lasts up to 2 weeks.
- Available for Category 1, 2, and 3 menus.

Multi-Event (Seasonal) Temporary Foodservice Permit.

- Permit is good up to 6 months at multiple events in Lake County as long as service is limited to one location at a time and the menu complexity does not change.
- Available for Category 2 and 3 menus.

Add the location of the event.

Enter the number and street name into the search bar and search for the location. Entering more information may eliminate your location. If your address is not found in the search, enter "500 Winchester" and select the Libertyville location. You will have to add the location address in the next step under Description or First Event Location.

Type - Enter a description of your event.

Contacts - Enter any additional contacts including the event coordinator.

More Info – Enter the required fields including all menu items and preparation methods.

Attachments – Add any attachments you think we should have for your foodservice.

A copy of your food safety training certificate is required.

A commissary agreement may be required.

A copy of the tax-exempt letter is required to receive not-for-profit status.

Review and Submit – The application will be reviewed by the Health Department before you can proceed.

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 and Food Safety Checklist will be issued and emailed to you, then it can be printed. The Permit, Checklist and food safety training certificate are required to be with you at the event.

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.



LakeCounty

Health Department and
Community Health Center
500 W. Winchester Road, Suite 102
Libertyville, IL 60048-1331
Phone 847-377-8020
www.lakecountyiil.gov

FOR OFFICE USE ONLY	
TOTAL PAID \$ _____	
CASH _____ CHECK # _____	
CREDIT CARD: VISA MC AMEX DISC	
LAST 4 DIGITS _____	
EXP DATE _____ / _____	
FEE CODE _____ <input type="checkbox"/> WITH CFM <input type="checkbox"/> W/OUT CFM	
<input type="checkbox"/> NFP <input type="checkbox"/> MULTI EVENT <input type="checkbox"/> LATE FEE	

2019 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 9 for schedule</i>			
<input type="checkbox"/> ANSI FOOD HANDLER TRAINING (online only) <i>see page 10 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 <u>PRIOR</u> 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 ARE 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*****

2019 FEES LISTED ARE EFFECTIVE 12/1/18 THRU 11/30/19

NOT-FOR-PROFIT ORGANIZATIONS	2019 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)	\$88
Seasonal permit	\$88
CATEGORY 2 – MEDIUM	
1-14 day with a certified manager/trained operator	\$47
1-14 day without a certified manager/trained operator	\$88
Seasonal permit (certified manager required/trained operator)	\$128
CATEGORY 1 – HIGH	
1-14 day permit with a certified manager/trained operator	\$70
1-14 day permit without a certified manager/trained operator	\$147
LATE FEE	
Late fee if application is not received at least 7 days prior to event	\$35

**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 \$34 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.

2019 LCHD Temporary Food Service Event Classes

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

April 1st 3:00-4:30 pm
May 6th 8:30-10:00 am
June 4th 3:00-4:30 pm
July 9th 8:30-10:00 am
August 6th 3:00-4:30 pm
September 3rd 8:30-10:00 am
October 8th 3:00-4:30 pm

Please visit www.lakecountyil.gov/2314/Training-Educational-Tools to sign up!
Or call **847-377-8020**



- 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?prgID=237,238&statusID=4>

1.	Food Handler Training Certificate Program	123 Premier Food Safety
2.	Food Handler Training Course	360training.com, Inc.
3.	Food Handler	A Plus Food Training L.L.C.
4.	Food Handler Training Certificate Program Food Safety Allergen Food Safety Essentials	AboveTraining/StateFoodSafety.com
5.	Food Handler Training	ACE Food Handler
6.	Safe Food Handler Certificate	Cogneti LLC
7.	Basics of Food Allergies Training Food Handler Safety Training	Diversys Learning Inc
8.	Food Handler Classes	DSBWorldWide, Inc. / EduClasses.org
9.	eFoodhandlers Basic Food Safety	eFoodhandlers Inc.
10.	Food Handler Certificate	EFOODTRAINER Inc.
11.	Food Handler Certificate	Food Handler Solutions LLC
12.	SafeMark Quick Reference: Food Safety for Food Handlers	Food Marketing Institute
13.	eFoodcard	Food Safety Educators
14.	Food Handler - Safety and Certificate Course	Health Technologies, Inc.
15.	Food Allergen Training Program Food Handler Training Certificate Program	Institute of Food Safety, Health, & Hygiene, Inc.
16.	AllerTrain AllerTrain Lite Food Handler	MenuTrinfo, LLC
17.	Food Handler Training Certificate Program	MyCertify
18.	Food Handler Training Certificate	National Environmental Health Association
19.	Food Safety First Principles for Food Handlers	National Registry of Food Safety Professionals®
20.	Food Allergen ServSafe Food Handler Program	National Restaurant Association
21.	Responsible Training Food Safety Program	Responsible Training / Safeway Certifications, LLC
22.	Food Safety for Handlers	Rservng
23.	Allergen Awareness Food Handler Course and Assessment	TAP Series
24.	Allergy Awareness The Level 2 Award in Food Safety for Food Handlers	The Always Food Safe Company, LLC

③

CERTIFIED FOOD PROTECTION MANAGER (CFPM)

Effective August 19, 2018, PA100-0954 amends the Food Handling Regulation Enforcement Act to allow the use of an existing Illinois Food Service Sanitation Manager Certification (FSSMC) issued by the Department that is still valid to meet the requirement of the Certified Food Protection Manager (CFPM) certification required by the Illinois Food Code.

So, what does this mean?

- If you already have a valid Illinois FSSMC, you can use it to meet the requirement of the CFPM.
- If you have a valid ANSI accredited CFPM certification (ServSafe, NRFSP, 360training, Prometric, StateFoodSafety), you can use it to meet the requirement of the CFPM.
- If you have an IL FSSMC and it will soon expire, you will need to take a course and ANSI accredited CFPM exam (ServSafe, NRFSP, 360training, Prometric, StateFoodSafety).
- You do not need to apply for an IL FSSMC, as the certificate itself was eliminated January 1, 2018.
- Duplicates of the IL FSSMC will not be issued, and new applications will not be processed.
- If you lost your IL FSSMC or it is no longer valid and have never taken the CFPM exam (ServSafe, NRFSP, 360training, Prometric, StateFoodSafety), then you will need a 7-hour food manager course with ANSI accredited CFPM exam. You can find instructors via an online search engine or by contacting your local health department.
- If you took a course/exam later in 2014 or after, it is likely that you have a CFPM certification. If you need a copy of that national certificate, you will need to contact the exam company directly for a duplicate: <https://www.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?menuID=8&prgID=8&statusID=4>.

Questions: email dph.fssmc@illinois.gov

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.

ANSI-CFP ACCREDITED CERTIFIED FOOD PROTECTION MANAGER PROGRAMS

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.

COURSES FOR CERTIFIED FOOD PROTECTION MANAGER

<https://www.ansi.org/Accreditation/credentialing/personnel-certification/food-protection-manager/ALLdirectoryListing?menuID=8&prgID=8&statusID=4>

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

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

Checklist for Temporary Food Service Events

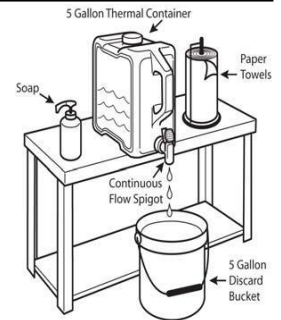
The following is a checklist to assist you in conducting a self-inspection of your temporary event.

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
- Permit posted at all events and Certified Food Protection Manager (CFPM) Certificate available**