



COUNTY OF LAKE
HEALTH SERVICES DEPARTMENT
 Division of Environmental Health
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TEMPORARY HEALTH PERMIT

ORGANIZATION: _____ EVENT DATE: _____
 EVENT NAME AND LOCATION: _____
 OWNER OR AUTHORIZED REP: _____ PHONE #: _____ FAX #: _____
 MAILING ADDRESS: _____ CITY: _____ ZIP: _____
 Our Facility is: _____ an enclosed booth: _____ mobile food facility: _____ other: _____
 Public water system _____ Private Well _____ Public Sewer _____ Septic System _____

Name of commercial facility where food is stored and prepared: _____

(Exception: Baked goods for non-profit charitable food vendors.) Please check all that apply:

Booth Construction

_____ Booth is covered with 16 mesh fly screening, has cleanable flooring, and overhead protection.

_____ We will have signs with our NAME (at least 3" high), city, state & zip code (1" high)

Handwashing: _____ plumbed sink _____ gravity flow container or thermos with warm water (100°F) _____ wastebasket _____ pail for waste water _____ handwash cleanser _____ paper towels _____ food grade gloves provided _____ Hand sanitizer not approved for use.

Sanitizing Solution: 100 ppm of chlorine bleach (1 Tbsp chlorine bleach/gallon of water)

_____ In a spray bottle with paper towels for properly cleaned surfaces.

_____ Three compartment sink/system with hot water (110°F) in first compartment, clear rinse water in the second compartment, and sanitizer solution in third compartment and then air dry.

_____ All utensils, equipment, food contact surfaces will be properly washed and sanitized before use, immediately after contact with raw animal products or every 2-4 hours or replacements provided.

Transportation: _____ Food will be transported in a clean vehicle, in a covered container, kept at required temperature and transported to protect from contamination.

Food preparation: _____ Covered and protected food compartments/sanitized surfaces used.

_____ Sanitized, calibrated metal probe thermometer available for storage, holding and cooking temperature.

Cooling: _____ Potentially hazardous food is cooled to 70°F within 2 hours and to 41°F within 4 hours using which methods such as: _____ cutting food into smaller pieces _____ ice bath _____ separating food in shallow vented containers and placing on the top shelf of the refrigerator.

Reheating: _____ All PHF that is cooked cooled and held hot is reheated to 165°F

Condiments: _____ individual packets _____ covered containers

Food service: _____ Single service customer utensils provided _____ Tray of food with cover/netting/sneeze guard: _____ toothpicks _____ individual containers

Our inspections focus on risk factors that could lead to an outbreak of a food borne illness. These include safe food temperatures, proper hand washing, prevention of contamination, and approved food sources. Potentially hazardous food (PHF) such as meats, dairy products, cooked vegetables and grains, cut melons, and sprouts, must be held at a safe temperature to prevent the multiplication of disease-causing microorganisms. Each food vendor apply for and obtain a permit at least a week before the event, to give our staff time to review the plan and resolve any compliance issues before the event.

Please complete the following chart for each food served during the event. Raw animal products must be cooked to the following minimum required cooking temperatures for at least 15 seconds:
 Tri-tip, whole beef, lamb, pork roasts or hams:- 130°F-165°F (depending on time and temperature of oven)
 Fish, single pieces of meat, pork, lamb, cooked eggs for immediate service - 145°
 Ground meats, injected meats, ratites, eggs that are not for immediate service - 155°
 Stuffed (meats, poultry, ratites, fish or pasta), all poultry, casseroles, reheating - 165°

Food held cold at 45°F or less or 135° or more must be destroyed at the end of the operating day.

Food	Source	Storage location Covered container	Cold Holding Equipment temperature	Hot Holding Equipment temperature	Cooking- equipment/ temperature

Permit application must be completed and submitted at least 7 days before the event.

Should a permit be granted, I understand and will abide by the statutes and regulations pertaining to the operation of this food facility. I also agree that representatives of the health department may make inspections and examine records.

Signature _____ Facility # _____

Print Name _____ Date _____

Receipt # _____ Fee exempt: Veteran _____ Non-profit Tax ID# _____

Permit Issued by: _____ REHS Date _____

Please provide a site plan showing the following: Handwashing station, three compartment sink/system, food preparation area, BBQ, cooking equipment, refrigeration equipment, restrooms (with warm running water and soap and towels for proper handwashing), janitorial area, and any other equipment. All BBQ and cooking equipment must be roped off or separated from the public to prevent contamination of food and public injury.

ORGANIZATION: _____ EVENT DATE: _____
EVENT LOCATION: _____
OWNER OR AUTHORIZED REP: _____ PHONE #: _____ FAX #: _____

- _____ Our food will be brought at approved food facilities: Costco, Safeway, Bruno's, etc.
- _____ We will have a "pop-up" cover over our entire booth.
- _____ We will have signs with our NAME (at least 3" high), city, state, and zip code (1" high)
- _____ We will wash with soap/water and sanitize (bleach solutions of 1 tablespoon bleach / 1 gal. of water) all ice chests before we use them.

Our booth will have on hand the following:

_____ **Hand washing:** thermos _____ 30-40 cup coffee pot _____ bucket _____ of clean HOT (minimum 100 degrees F) water, soap pump bottle, paper towels and pail to capture rinse water.

_____ **Sanitizing Solutions:**

- _____ In a spray bottle with paper towels.
- or _____ bucket and will keep all cleaning clothes in a bucket.

_____ **Muffins/ Cookies/ Popcorn:** We will individually wrap baked goods together and label them with: _____
 Name , Mailing Address, Phone #

If need be, we can tape ingredients give on the wholesale packages of muffins/cookies to cards to be displayed over the basket of individual baked goods.

Cooked & Cold Food:

- _____ **Thermometer on site**
- _____ **Hot Dogs** _____ **Hamburgers** (175 degrees) _____ **Tri Tip Sandwich** (145 degrees)
- _____ Other _____ (1 degrees)
- _____ Other _____ (1 degrees)

We will have a thermometer on site to maintain the hot hold temperature at 135 degrees or warmer.

_____ **Condiments:** Squeeze bottles. If we decide on chopped onions, etc. We will keep them in the shade and in ice trays, maintaining a temperature of 41 degrees or cooler.

ATTACHED IS A "BIRDS EYE" VIEW OF OUR BOOTH: