

# VILLAGE OF BUFFALO GROVE

## Environmental Health Division APPLICATION FOR PERMIT FOR TEMPORARY (1-14days) FOOD SERVICE OPERATION

Name of Event \_\_\_\_\_ Location \_\_\_\_\_ City \_\_\_\_\_

Sponsored by \_\_\_\_\_ Vendor \_\_\_\_\_

Period of Operation: Date(s) \_\_\_\_\_, Year \_\_\_\_\_ Time \_\_\_\_\_

Person in Charge \_\_\_\_\_ Telephone # \_\_\_\_\_

Address \_\_\_\_\_ # Served \_\_\_\_\_

Permit valid for specified dates only, limited to listed foods, and issued with the understanding that the operation will comply with requirements checked below.

### Section A – Food Protection

Food prepared on premises immediately before serving or at an approved establishment with an approved method of delivery ..... ( )

Food & drink: clean, wholesome, free from spoilage and safe for human consumption ..... ( )

Food protected from contamination and adulteration during periods of storage, packaging, display, & serving ..... ( )

Packaged ice cream or frozen milk product served or dispensed using an approved method ..... ( )

Canned, bottled drinks, beverages drawn from an approved container having a tap ..... ( )

Canned or bottled drinks stored using an approved method ..... ( )

Adequate facilities and equipment provided to prepare and maintain proper temperatures of hot & cold potentially hazardous food products ..... ( )

Potentially hazardous food temperatures  
HOT FOODS 140\* or above ..... ( )  
COLD FOODS 41\* or below ..... ( )

Dispensing of Condiments:  
Pre-packaged packets ..... ( )  
Approved dispensers ..... ( )  
By the server ..... ( )

Water and/or ice served from an approved source ..... ( )

Ice and /or food served from approved containers my means of Scoops, tongs, or approved utensils ..... ( )

Bottles, containers or food items not to be stored in ice used for drinks ..... ( )

### Section B – Equipment & Utensils

Single-served paper or plastic cups, plates, knives, forks, spoons, straws, wraps, used ..... ( )  
Protected ..... ( )

Food-contact surfaces of food preparation equipment such as grills, stoves, food warmers, work tables, serving tables, dining tables cleaned and sanitized prior to services & sanitized routinely during service ..... ( )

Approved three-step dishwashing procedure utilized, soap and sanitizer provided ..... ( )

### Section C – Sanitary Facilities & Controls

Approved hand washing facilities: conveniently located soap, paper towels & water provided ..... ( )

Toilet facilities provided with self closing doors, in good repair, clean, located ..... ( )

Waste water disposed into a drain connected to sanitary sewer or approved container..... ( )

Water supply protection – backflow/ back siphonage ..... ( )

Garbage kept in washable receptacles; provided with covers; trash liners ..... ( )

Insect control measures provided, used, type ..... ( )

Screening provided for food preparation ..... ( )

Provisions for routine grease, charcoal and garbage pickups ..... ( )

Walls, ceilings and floor provided for protection from inclement weather, dust, etc., clean and in good repair ..... ( )

### Section D - Personnel

Food handlers free from illness/communicable disease ..... ( )

No smoking or eating permitted in food preparation and service area ..... ( )

HANDS TO BE WASHED BEFORE PREPARING FOOD, AFTER USING WASHROOM, SMOKING, OR HANDELING NON-FOOD RELATED ITEMS ..... ( )

Clean food service garments & provisions for hair restraint provided ..... ( )

Authorized food handlers only in food preparation & service areas (no young children) ..... ( )

HANDWASHING, PROPER FOOD TEMPERATURES & PROTECTION FROM CONTAMINATION ARE THE THREE MOST IMPORTANT FACTORS FOR TEMPORARY FOOD SERVICE OPERATION.

Because of limited facilities, the menu shall be restricted to:

Menu Items:	Food Sources:
_____	_____
_____	_____
_____	_____
_____	_____

Permit Approved By: \_\_\_\_\_

Date: \_\_\_\_\_

X \_\_\_\_\_

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