

Waste Disposal

- ◇ All waste water must be disposed into public sewers. Drains lines from beverages dispensing equipment, ice machines etc., may not pass through the ice bin or other storage containers of exposed food.
- ◇ Ice may be disposed into storm or sanitary sewers or upon the surface of the ground, so long as a physical hazard or nuisance conditions are not created.
- ◇ All fats, oils and grease must be disposed into waste grease barrels provided on the grounds for this use.
- ◇ The food stand operator must maintain the grounds surrounding their stand, free of litter, scraps and debris.

Water

- ◇ All water used at the stand must be from an approved source..
- ◇ Adequate hot and cold water must be available for food preparation, cleaning, sanitizing and hand washing.
- ◇ All plumbing must comply with the Illinois plumbing code.
- ◇ Hoses used to provide water must be of food grade quality.
- ◇ When hot water under pressure is not available, a means to furnish hot water must be provided.



Permit applications are available online at:

www.GrundyHealth.org

Go to-Departments-Health Department-
Environmental Health-Food Sanitation



Grundy County Health Department

Preserve, Protect and Promote Public Health

1320 Union Street Morris, IL 60416
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**GRUNDY COUNTY
HEALTH DEPARTMENT**

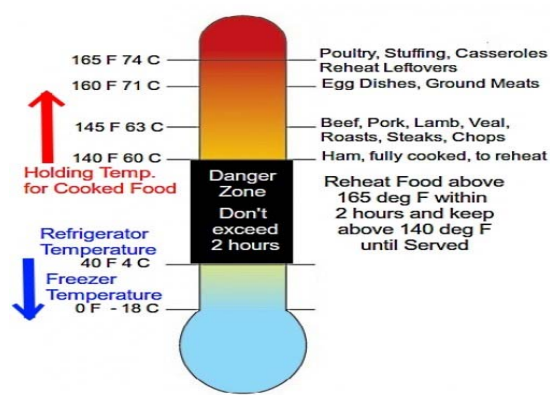
*Temporary Food
Establishment Guidelines*

Stand Construction

- ◇ Interior construction materials must be suitable for use and easily cleanable.
- ◇ All openings to the outside must be protected from flying insects by fans or an effective air curtain, tight fitting screens or doors.
- ◇ Adequately screen and ventilate stands to the outside when grills, fryers, or ovens are located inside the stand. The ventilation must be adequate to remove trapped heat, smoke and moisture.
- ◇ Living quarters may not be located with close proximity to food preparation or storage areas without proper partitions.
- ◇ The walls and ceilings shall be constructed of wood, canvas, or other material which will protect the interior from contamination.
- ◇ Wood and wood framing shall be painted so it is smooth, easily cleanable, and non-absorbent.
- ◇ Floors in the food preparation area shall be well drained concrete or asphalt. If this is not feasible, a temporary floor shall be constructed of wood or canvas.
- ◇ Light bulbs or tubes inside the food preparation area must be shielded or be of shatter resistant construction.

Food

- ◇ All food shall be obtained from approved sources.
- ◇ All food preparation shall be done inside the stand except for approved outside cookers and grills.
- ◇ Food shall be protected from contamination at all times.
- ◇ Potentially hazardous foods such as meats, eggs, dairy products, cut melon, cooked vegetables and grains shall be held at temperatures above 135 degrees or below 41 degrees.
- ◇ Raw animal products must be cooked to the above internal temperatures for at least 15 seconds.
- ◇ All ice must be obtained from an approved source in single use bags.



For single day events, food may be stored on drained ice.

- ◇ Open containers of potentially hazardous foods must be labeled with the date they were opened. If the date is missing, the food item may be subject to destruction.
- ◇ Frozen potentially hazardous foods may be thawed under refrigeration, microwave or running water no warmer than 70 degrees.
- ◇ Potentially hazardous foods such as batters, dairy mixes and foods heated for service and not sold shall be discarded at the end of each day.
- ◇ Food may be prepared off site at an approved food service facility. These foods must be labeled with the production date and properly transported to the food stand at safe temperatures.
- ◇ Ready to eat food shall not be touched with bare hands. Disposable gloves, deli tissues, spatulas, tongs, or other utensils may be used to handle these foods.
- ◇ Self service condiments shall be individually packaged or offered in containers that are self closing or enclosed.

The Grundy County Health Department may condemn any food found to be contaminated or held at unsafe temperatures.

Equipment and Utensils

- ◇ Only single service utensils may be given to the customer. No single service items may be reused. Single service articles and utensils must be stored off of the floor.
- ◇ Single service items must be stored 6 inches or above the floor and protected from contamination at all times. Cups must be dispensed from a tube dispenser or plastic shipping wrap.

- ◇ Food contact equipment and surfaces must be smooth, easily cleanable, non-absorbent and in good repair. Wood utensils are prohibited.
- ◇ Each mechanically refrigerated unit must be provided with an accurate thermometer.
- ◇ Stands serving Potentially hazardous foods must have and use an accurate metal, stem type thermometer.

Cleaning

- ◇ After each use, all equipment and food contact surfaces, must be thoroughly washed, rinsed and sanitized and air dried.
- ◇ Wiping cloths used for cleaning food contact surfaces must be clean and be stored in a separate sanitizing solution of at least 100 ppm chlorine or 200 ppm quaternary ammonia.
- ◇ Accuracy of sanitizers shall be checked by using the appropriate test kit.

Personal Hygiene

- ◇ No person shall work at the food stand that has any of the following: infected cuts, burns, boils on their hands, arms or others exposed skin, or diarrhea or respiratory infection.
- ◇ A means of hand washing must be provided. If running water is not available, a container of water with a spigot and bucket to catch waste water may be used.
- ◇ Disposable gloves, deli tissue or utensils must be provided for use as a barrier between employee's hands and ready to eat food. Bare hands must not contact ready to eat foods.
- ◇ Fingernails shall be clean and trimmed. Employees must wear clean clothing. All employees who handle food must wear an effective hair restraint.
- ◇ Eating, drinking and smoking are not permitted in food preparation or service areas.