



**KENDALL COUNTY HEALTH DEPARTMENT**  
**811 W. JOHN ST., YORKVILLE, IL 60560**  
**(630) 553-9100, Ext. 8026**  
**FAX (630) 553-9603**  
**www.kendallhealth.org**

FOR OFFICE USE ONLY	
PERMIT # _____	DATE ISSUED _____ APPROVED BY: _____
PAYMENT REC'D \$ _____	<input type="checkbox"/> CASH <input type="checkbox"/> CREDIT <input type="checkbox"/> CHECK# _____
INVOICE # _____	RISK : TYPE 3 <input type="checkbox"/> TYPE 2 <input type="checkbox"/> TYPE 1 <input type="checkbox"/> NP <input type="checkbox"/>

**TEMPORARY FOOD EVENT PERMIT APPLICATION**

**PLEASE NOTE: BAKE SALE FUNDRAISERS ARE SUBJECT TO DIFFERENT REGULATIONS. PLEASE CALL REGARDING THESE REGULATIONS.**

**NAME OF VENDOR:** \_\_\_\_\_

**NAME OF EVENT:** \_\_\_\_\_ **LOCATION:** \_\_\_\_\_

**EVENT CORRINATOR:** \_\_\_\_\_ **PHONE:** \_\_\_\_\_

**DATE(S) OF EVENT:** \_\_\_\_\_ **SET UP TIME:** \_\_\_\_\_

PAGE NUMBERS BELOW CORRESPOND TO THE KENDALL COUNTY TEMPORARY FOOD ESTABLISHMENT GUIDELINES - PLEASE USE AS A REFERENCE

**MENU ITEMS:** \_\_\_\_\_

\_\_\_\_\_

**HOT HOLD EQUIPMENT:** \_\_\_\_\_

**COLD HOLD EQUIPMENT:** (p. 1) \_\_\_\_\_

**FOOD PREPARED BY:** VENDOR ONSITE FOOD ESTABLISHMENT: \_\_\_\_\_

**DESCRIPTION OF HANDWASH FACILITIES:** (p. 2) *(HAND SANITIZER ONLY IS NOT A SUBSTITUTE FOR PROPER HAND WASHING)*  
 SPIGOT TYPE THERMOS, SOAP, PAPER TOWELS, WASTEWATER CATCH BUCKET  
 HARD PLUMBED HANDSINK IN THE FOOD PREP AREA  
 N/A - PREPACKAGED FOODS ONLY

**RAW PRODUCE PREPARATION ON SITE:** (p. 3) NO YES **IF YES, PLEASE SELECT ONE OF THE FOLLOWING**  
 PRODUCE WASHED ON SITE AT DEDICATED PRODUCE WASHING STATION  
 PRODUCE WASHED AT LICENSED FOOD SERVICE ESTABLISHMENT

**METHOD OF UTENSIL CLEANING AND SANITIZING:** (p. 2)  
 WASH, RINSE, SANITIZE BINS *(PROPER SANITIZER CONCENTRATION REQUIRED)*  
 EXTRA UTENSILS *(ALL UTENSILS MUST BE WASHED, RINSED AND SANITIZED IN A LICENSED FACILITY BEFORE THE EVENT)*

**METHOD OF INSECT AND DUST PROTECTION:** (p. 4)  
 COVERED/PREWRAPPED FOODS ONLY  
 ELECTRIC FANS *(BLOWING ACROSS OPEN FOOD PRODUCT)*  
 TENTS OR BUILDING WALLS *(DUST PROTECTION)*

**NON-REFUNDABLE FEES (PLEASE SEE BACK OF APPLICATION FOR RISK CATEGORY EXAMPLES)**  
 RISK TYPE 3: HIGH RISK FOODS REQUIRING TEMPERATURE CONTROL AND PREPARATION **(\$80.00)**  
 RISK TYPE 2: MEDIUM RISK FOODS REQUIRING TEMPERATURE CONTROL AND PREPARATION **(\$50.00)**  
 RISK TYPE 1: SHELF STABLE FOODS **(\$30.00)**  
 NON-PROFIT ORGANIZATIONS **(\$30.00)**

\*\*\*LATE FEE TO BE ASSESSED IF APPLICATION IS SUBMITTED WITHIN 48 HOURS OF THE START OF THE EVENT\*\*\*

**NAME OF APPLICANT:** (PRINT) \_\_\_\_\_ **PHONE:** \_\_\_\_\_

TYPED NAME WILL BE ACCEPTED AS SIGNATURE

**ADDRESS:** (STREET,CITY,ZIP) \_\_\_\_\_ **DATE:** \_\_\_\_\_

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**SANITARIAN COMMENTS:** \_\_\_\_\_

**IF MAILING PAYMENT - MAKE CHECK PAYABLE TO "KCHD"**

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**EXAMPLES OF RISK CATEGORIES BY FOOD TYPE**

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<b>RISK TYPE 1</b>	<b>RISK TYPE 2</b>	<b>RISK TYPE 3</b>
Pre-packaged non-potentially hazardous foods	Pre-packaged food requiring temperature control	Potentially hazardous foods requiring extensive prep
Baked goods	Hot dogs, corn dogs	Ribs
Cotton candy	Brats	Chili (not canned)
Funnel cakes	Hamburgers	Tacos, burritos, tamales
Popcorn	Canned chili	Meat roasts (i.e. Brisket)
Beverages	Cut produce	Pulled pork, beef, chicken
Frozen beverages	Pizza	Whole chicken, turkey
Snow cones	Italian beef (heat & serve)	Gyros
Lemonade shakeups	Fries	Raw/prepped seafood
Beef Jerky	Onion rings	Omelettes

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