



Environmental Health
Rock Island County Health Department
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APPLICATION FOR TEMPORARY FOOD STANDS

VENDOR NAME OR ORGANIZATION _____
ADDRESS _____
PHONE NUMBER _____
EVENT _____
EVENT DATE(S) _____
CONTACT PERSON (DAY PHONE) _____

MENU ITEMS

A. _____ G. _____
B. _____ H. _____
C. _____ I. _____
D. _____ J. _____
E. _____ K. _____
F. _____ L. _____

FACILITY/EQUIPMENT REQUIREMENTS

YES NO N/A

1.	Thermometers to check temperature of potentially hazardous foods			
2.	Scoops, tongs, etc. provided for dispensing food & ice			
3.	Only single-service flatware, plates, cups for patrons use			
4.	Food obtained from approved sources			
5.	Sanitizing (bleach) solution for clean-up (alcohol for thermometers)			
6.	Refuse container(s) with covers			
7.	Hand washing facility (running water-no common towels)			
8.	Individual condiment packets squeeze bottles (no spoon self serve)			
9.	Screens, awnings, tents as required			
10.	Heating and mechanical cooling equipment			
11.	Supply of safe water for cooking & cleaning- well water tested-results			

FOOD HANDLING PRACTICES

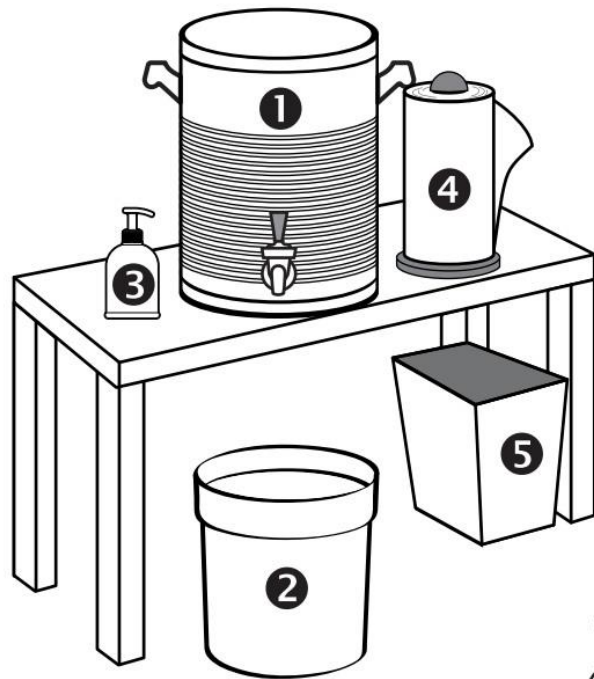
1. Potentially hazardous foods shall be kept at or above 135 degrees F or below 41 degrees F.
2. No eating, drinking, smoking inside stand, frequent hand washing will be necessary after each of these activities as well as when hands become soiled such as after using the restroom.
3. Store food AND single service items covered and off of the ground and floor.
4. Avoid hand contact with ready to eat foods. Use utensils, deli tissues, or disposable gloves.

FEE: \$50 IN ADVANCE \$75 (DAY OF EVENT) NO REFUNDS NOT TRANSFERABLE

Application Approved _____ Not Approved _____

Date: _____ Inspector Signature _____

Temporary Handwashing Station Set-up



A temporary handwashing station is required at all temporary food establishments. This must be set up **prior** to any food preparation or sales.

Provide a sink with potable hot and cold water under pressure OR

- ❶ a warm water container with a free flowing spigot (NO push button containers!)
- ❷ a waste water catch receptacle
- ❸ pump type soap dispenser
- ❹ single use/disposable paper towels, and
- ❺ a waste paper receptacle.

Additional handwashing stations may be required for larger stands or stands with multiple food handling or ware washing areas. All food workers must wash their hands when they return to the temporary establishment after using the restroom, eating, smoking, handling unclean items, changing tasks, or handling money.



Any of these types of spigots are allowed.
They can be turned on, and will continue to provide a free flow of water until turned off.



Push button spigots are NOT free flow.
NOT ALLOWED.