APPLICATION FOR TEMPORARY FOOD EVENTS

WILL COUNTY HEALTH DEPARTMENT

WCHD- Main office 501 Ella Avenue Joliet, IL 60433 815-727-8490 Fax 815-740-8147

WCHD- North Branch 323 Quadrangle Drive 5601 W Monee-M Bolingbrook, IL 60440 Monee, IL 60449 708-534-5721 630-679-7030 Fax 630-679-703

WCHD—East Branch 5601 W Monee-Manhattan Rd Suite 109 708-534-5721 Fax 708-534-3455

EVENT SPONSOR INFORMATION	BOOTH OPERATOR INFORMATION			
Name of Event	Establishment			
Location of Event				
City, State, Zip	City, State, Zip			
Sponsor				
Event Contact Person				
Event Contact Ph#				
Event Contact Email				
Dates of Event:		**************************************		
Date and Time when ready for Inspection:		Booth Construction		
Menu:		**********		
All food prepared onsite or at remote location (nam				
	remote locations permit to operate			
I have read the WCHD Technical Release No. 4 reg		•		
equirements Signature of Applicants		7		

CATEGORY	EXAMPLE	FEE	WITH LATE FEE
Low Risk	Pre-packaged, non potentially hazardous items	\$60	\$90
Medium Risk	Food prep, hot/cold holding	\$90	\$120
High Risk	Smoking, cooling & reheating	\$135	\$165

TEMPORARY EVENT FEE SCHEDULE:

Please consult with WCHD Environmental Health Division to determine your applicable fee Governmental Entities, schools, churches, and non-profit (NFP) groups pay 50% of temporary permit fees however are still subject to the full \$30 late fee. Non-profit organizations will be required to provide proof of their NFP status.

A \$30 late fee will be charged if the application & permit for ch date

of payme	nt doesn't count. All fees paid are not refundable. Make checks Credit Card payments make at www.govpaynow.com and use P. FOR OFFICE USE ONLY	payable to the Will County Health Department . LC7078 or call 888-604-7888 option 1	'ni
OCUMENT : <u>SR#</u>	TODAY'S DATE		
ERMIT FEE PAID	DATE PAID	CHECK #	
ECEIVED BY	RECEIPT # RP	Credit Card Trans #	10/

Temporary Food Establishment Booth Construction

Hand Washing:	_hand sink	container v	vith spigot/cate	ch bucket		
Cold Food Holding Eq	uipment:	Refrigerators	Freez	zers	•	
Hot Food Holding Equ	ipment:	Steam Table _	Oven/Sto	ove/Hot Bo	ЭX	
	 ,	Other (
Water Supply: P	ublic I	Private(A satisfactory	water sample must be	obtained prior	to permit approval)	
Wastewater Disposal:	Sanitary	y Sewer	_Mop Basin		Holding Tank	
Floor Construction:	Asphalt _	Concrete	Tarp	_Tile	_Wood	
Canopy Construction:	Tent		Wood		Trailer	
Barriers to Public:	Tables	Enclosed	Trailer	Interi	or Kitchen	
Pest Control:Fa	ns	Food Cov	/ers	Screen	ns	
Provide a sketch of the	basic set-up o	of your temporal	ry food booth.	. Include t	the following:	
Tables	Cooki	ng Equipment		Food He	olding units	
Food Prep area	Ware V	Vashing Area		_Hand Wa	shing Area	
Food Booth Sketch						
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