



Stickney Public Health District
Division of Environmental Health
 5635 State Road Burbank, IL 60513
 Phone: 708-424-9200 Fax: 708-499-5427

Farmers' Market-Seasonal Food Permit Application

Farmers' Market/Seasonal Food Permit License: Renewable Annually - Valid for participation in a Farmers' Markets during calendar year or a continuous period operation of no more than 6 months.

Farmers' Market/Seasonal Food Permit Fee: \$150.00

APPLICATION REQUIREMENTS

1. Include a copy of the latest inspection for your business that was performed by a local health authority.
2. Include a copy of the valid food service manager certificate issued to the person responsible for this operation.
3. If applicable, include a copy of cottage food operation certificate.

BUSINESS INFORMATION

Business Name:							
Contact Name:				Email:			
Street Address:							
City:			State:			Zip code:	
Business Phone:			Cell Phone:			Fax:	

REASON FOR PERMIT

I intend to participate in the following event: *(check all that apply)*

Stickney Township Farmers' Market **Other Seasonal Event Please List Event Name:**

FOOD INSPECTION INFORMATION

**You must provide a copy of the most recent inspection with the application.*

Name of Agency that Inspects Your Business:			
Phone:		Date of Most Recent Inspection:	

FOOD STORAGE

Please provide a description on where foods will be stored before, during and after food service:

MENU AND FOOD SOURCE

Please list menu items and their food source. Stickney Public Health District has the right to restrict any menu items that may pose a health risk.

Menu Items	Food Source



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SEASONAL FOOD VENDOR HEALTH AND SAFETY GUIDELINES

I AGREE TO PROVIDE

- 1. A source of constant and adequate power as required to run and operate the food establishment when food is stored, prepared, cooked and refrigerated. Describe the power source:
- 2. A hand sink that is supplied with dispensed hand soap and disposable paper towels for hand washing. If there are no commercially-installed hand sinks with waste lines, to provide a jug or container (for example, a camping cooler) with a tap and toggle switch with a bucket placed to catch the waste water from hand washing. Indicate which type of hand washing set up you will provide:
- 3. A tent or overhead protection in order to protect the food service area from poor weather conditions.
- 4. Dunnage racks or pallets so that all food and non-food items can be stored 6" off the ground.
- 5. Enough clean utensils on site (supplies to be stored in Ziploc bags) to get through the day IF THERE IS NO COMMERICALLY-INSTALLED 3-COMPARTMENT SINK WITH WASTE LINES.
- 6. One or more buckets for soaking and rinsing wiping cloths and chemical test kits to test concentration of sanitizer solution. Use bleach in the water for sanitizing cloths at a rate of 50 ppm.
- 7. Cleanable garbage containers with lids and bags for garbage disposal in the booth area. Cardboard boxes are not allowed.
- 8. Clean aprons or shirts, hats and adequate hair control for all workers.
- 9. Mechanical refrigeration, freezers or coolers with dry ice for holding or maintaining cold potentially hazardous foods at 41°F or below. Please contact us if there are questions as to what foods are or are not potentially hazardous.
- 10. Electric or propane-fired equipment for holding or maintaining hot potentially hazardous foods at 135°F or above. STERNOS ARE NOT ALLOWED.
- 11. Probe thermometers with a range of 0° to 220°F for monitoring food temperatures. Additional thermometers shall be located inside refrigerators and freezers.
- 12. Dispensers (individual packets, squeeze bottles and/or pump dispensers) for condiments.
- 13. Brooms, oil dry, etc. for booth clean-up during the day and at the end of the day.
- 14. Containers to transport, store or remove used charcoal and/or fryer grease.
- 15. Single-use disposable gloves for handling read-to-eat foods.
- 16. Water from a commercial source in a commercially-sealed container.
- 17. Ground covering of concrete, tight wood, asphalt, cleanable platforms or duckboards.
- 18. All food, which needs to be re-heated, shall be reheated to 165°F within 2 hours . ALL FOOD THAT WAS OFFERED FOR SALE DURING THE DAY SHALL BE DISCARDED AT THE END OF THE DAY

As applicable to my vendor operations, I agree to operate my seasonal food establishment in compliance with the above guidelines. I understand that my license, once issued, is subject to suspension or revocation if I do not comply with the established guidelines.

YES NO

