APPLICATION FOR MULTIPLE LOCATION TEMPORARY FOOD EVENTS

WILL COUNTY HEALTH DEPARTMENT

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

DOCUMENT : PR#

PERMIT FEE PAID _____

RECEIVED BY

WCHD- North Branch
323 Quadrangle Drive
Bolingbrook, IL 60440
630-679-7030
For 630-679-703

WCHD—East Branch 5601 W Monee-Manhattan Rd Suite 109 Monee, IL 60449 708-534-5721 Fax 708-534-3455

DATE PAID_____

CHECK # _____

CC TRANSACTION # ______ 11/20

INITIAL EVENT SPONSOR INFORMATI		ION	BOOTH OPERATOR INFORMATION				
Name of Event			Establishment				
Location of Event							
City, State, Zip			City, State, Zip				
Contact Person			Contact Person				
Event Contact Ph#			Contact Person Ph#				
Date(s) of Event							
Date and Time who	en ready for initial inspection:						
Menu:							
Certified Food Pro A CFPM must be p Please list name an I have read the W requirements. Signature	gnature of Applicant: Please consult with WCHD En	, and expirates for medium h you will be 4 regarding wironmental I FP) groups pay	n risk category applicate operating. Temporary Food Estable Division to determ.	tablishments and will comply with the Date: ine your applicable fee orary permit fees however are still subject to the full of their NFP status.			
CATEGORY	EXAMPLE	FEE	WITH LATE FEE	PERMIT PERIOD			
Low Risk	Non-time/temperature control for safety food	\$300	\$330	January 1—December 31			
Medium Risk	Food prep, hot/cold holding	\$510	\$540	January 1—December 31			
A \$30 late fee will be	charged if the application & permit for doesn't count. All fees paid are not re	efundable. Mal	ke checks payable to the Will				

FOR OFFICE USE ONLY

TODAY'S DATE _____

INVOICE # IN_____

RECEIPT # RP

Temporary Food Establishment Booth Construction

Hand Washing:	_hand sink	container with spigot/catch bucket							
Cold Food Holding E	quipment:	Refrigerators	Free	zers					
Hot Food Holding Equipment:		Steam TableOven/St		ove/Hot B	ox				
		Other ()				
Water Supply:	Public	Private (A satisfactory	water sample must b	e obtained prior	· to permit approval)				
Wastewater Disposal: Tank	Sanita	ry Sewer	Mop Basin		_Holding				
Floor Construction: _	Asphalt	Concrete	Tarp	Tile	Wood				
Canopy ConstructionTrailer	: Tent		_ Wood						
Barriers to Public:	Tables	Enclosed	Trailer	Interior Kitchen					
Pest Control:	Fans	Food Cov	ers _	Screens					
Provide a sketch of th	e basic set-up	of your temporary	y food booth.	Include t	he following:				
Tables	Cool	king Equipment		Food Holding units					
Food Prep area	Ware	Washing Area		_Hand Washing Area					
Food Booth Sketch									