



VILLAGE OF ARLINGTON HEIGHTS TEMPORARY FOOD SERVICE REQUIREMENTS & APPLICATION

The following items are required at each food service location. Locations will not be permitted to prepare or sell foods until these items are provided and a certificate is issued.

- Only pre-packaged and commercially pre-cooked potentially hazardous foods may be served. Raw hamburgers and frankfurters are permitted
- Metal stem thermometer to monitor food temperatures
- A spray bottle filled with an approved sanitizer
- Test strips to measure sanitizer concentration
- Water container with spigot for hand washing and a container to recapture waste water. This hand washing station must be kept accessible at all times
- Hand soap and paper towels
- Proper utensils to eliminate unnecessary hand contact with foods (tongs, disposable gloves, wax paper, etc.)
- Three, 5 gallon pails (wash, rinse, sanitize) for properly washing food utensils. Sanitizer must be maintained at the proper concentration
- Proper hair restraints for employees
- Lined refuse container for patron waste
- All condiments must be single-use packets, squeeze bottles or pump dispensers
- Mechanical refrigeration must be provided for multiple day events.

The attached application must be completed, signed, dated and returned to the Arlington Heights Health Department for review at least 7 days prior to the temporary event date.

Be sure to keep this page as a check list for your event date. Submit the application by mail or fax to:

Arlington Heights Health Department
Environmental Health Services
33 S. Arlington Heights Road
Arlington Heights, Illinois 60005
Phone: (847) 368-5782 Fax: (847) 368-5980

**Village of Arlington Heights
Temporary Food Service Event Application**

Event Name: _____

Event Location: _____

Event Date & Time: _____

Restaurant/Caterer Name: _____

Restaurant/Caterer Address: _____

Contact Name: _____ Phone: _____

Food Items To Be Served: _____

Method of maintaining Hot (Above 135°) and Cold (Below 41°) food temperatures during transportation and during event. All food items must be covered or wrapped to protect from contamination. **Mechanical refrigeration must be provided for multiple day events. Any potentially hazardous foods that are outside of the required temperatures will be discarded.**

I have read this document and understand that if I do not comply with these requirements that I will not be permitted to participate in the event.

Signature of Applicant

Date