



2550 North Annie Glidden Road, DeKalb, IL 60115
 Main 815-758-6673 Fax 815-748-2485
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food@dekalbcounty.org

2018 Application for Seasonal Food Handling Permit

Business	Name of Business		Business Phone		
	Business Address		City	State Zip	
	Business Email		Business Website		
	Parcel Identification Number		Business Fax		
Owner	Type of Business <input type="radio"/> Individual <input type="radio"/> Partnership <input type="radio"/> Corporation/LLC <input type="radio"/> Unit of Government				
	Business Owner		Owner's Phone		
	Owner's Address		City	State Zip	
	Emergency Business Contact				
Billing	Same As: <input type="radio"/> Owner <input type="radio"/> Business <input type="radio"/> Other				
	Billing Contact Name		Billing Contact Phone		
	Billing Address		City	State Zip	
Certificates	Certified Manager Name and Number		Expiration Date		
	Total Employees		Total Employees with Food Handler Certification		
Facility	Business Hours* TO		Days Closed		
	*See Back for Seasonals who aren't in a fixed location				

Office Use Only	Establishment Number		Permit Number	
	Permit Fee \$	Class	Approved by Accounting	Approved by EH

Events listed below will be the only events approved for this permit.

Event Name(s)	Event Location	Date/Times

ADDITIONAL BOOTHS WILL REQUIRE A SEPARATE TEMPORARY PERMIT.

***** MECHANICAL REFRIGERATION REQUIRED *****

(Please check all that apply)

- Structure: Tent Trailer Building
- Source of Water: Public Private well Transported
- Handwashing: Hand sink Dispensed soap Dispensed paper towels
- Hands-free spiggoted thermos with catch bucket Hand Sink
- Utensil Washing: Extra utensils 3 compartment sink 3 Containers

Sanitizer type _____ Waste Water Disposal Method: _____

Signature:	Date:
Print Name:	

I AFFIRM THAT THE ABOVE INFORMATION IS TRUE TO THE BEST OF MY KNOWLEDGE AND BELIEF

VENDOR CLASSIFICATIONS

Seasonal with Food Preparation - \$280.00

Has few food handling operations and includes facilities that routinely:

- 1) Hold hot or cold food for use that day, or
- 2) Prepare menu items that require minimal handling, or
- 3) Menu items requiring complex preparation are prepared from canned, frozen, or fresh-prepared foods to limit handling.

Seasonal without Food Preparation - \$180.00

Have few or no food handling operations and include facilities that routinely:

- 1) Serve only pre-packaged foods, or
- 2) Prepare and serve only non-potentially hazardous food such as snack foods or soda, or
- 3) Serve only non-alcoholic or alcoholic beverages.