



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

2022 APPLICATION FOR FOOD ESTABLISHMENT PERMIT

I hereby apply for a Food Establishment Permit to operate the following food establishment within DeKalb County, State of Illinois

Type or Print Information Only

Business	Name of Business		Business Phone		
	Business Address		City	State Zip	
	Business Email		Business Website		
	Person In Charge			Phone Number	
	Parcel Identification Number			Total # Employees	
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"/> Business <input type="radio"/> Owner <input type="radio"/> Other				
	Billing Contact Name		Billing Contact Phone		
	Billing Address		City	State	Zip
Certificates	Certified Manager(s) Name		Number(s)	Expiration Date(s)	
Facility	Business Hours/ Days Closed				
	Water Supply <input type="radio"/> Public <input type="radio"/> Private*		*Date of Last Test (Submit Copy of Test Results)		
	Sewage Disposal <input type="radio"/> Public <input type="radio"/> Private*		*Date of Last Inspection (Submit Copy)		
	Signature			Date	
	Print Name				
Office Use Only	Establishment Number		Permit Number		
	Permit Fee \$	Class	Approved by Accounting	Approved by EH	

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

ESTABLISHMENT CLASSIFICATIONS

Class A - \$800.00

- 1) All multi-departmental retail grocery stores

Example of Class A facilities would include multi-department retail grocery stores which may include delicatessen, bakery, meat/seafood, produce and food service. State certified food manager must be on the premises at all times that potentially hazardous food is being handled. *All food handlers are required to have training.

Class B – (Catering - \$600.00), (No Catering - \$500.00)

- 1) Potentially hazardous foods are cooked, cooled, and/or reheated as part of the food handling operation; or
- 2) Potentially hazardous foods are prepared hot or cold and held hot or cold for more than 12 hours before serving; or
- 3) Potentially hazardous foods which are prepared for off-premises serving with time-temperature requirements during transportation, holding, and service; or
- 4) Complex preparation of foods, or extensive handling of raw ingredients; or
- 5) Vacuum packaging and/or other forms of reduced oxygen packaging are performed at the retail level (requires HACCP); or
- 6) Immunocompromised individuals such as the elderly, pre-school aged children and pregnant women are served, where these individuals compose the majority of the consuming population.

Examples of Class B facilities would include full-menu restaurants, caterers, hospitals, nursing homes, daycares/pre-schools providing a full service meal or having children under age four. State certified food manager must be on the premises at all times that potentially hazardous food is being handled. *All food handlers are required to have training.

Class C- \$400.00

- 1) Hot or cold foods are held at required temperatures for no more than 12 hours and are restricted to same day service; or
- 2) Foods are prepared from raw ingredients using only minimal assembly; or
- 3) Foods that require complex preparation (whether canned, frozen or fresh prepared) are obtained from approved food processing plants, high risk food service establishments or retail food stores.

Examples of Class C facilities would include fast food restaurants and daycares/preschools that provide potentially hazardous pre-packaged or catered food that must be kept hot or cold. State certified food manager shall be employed at each facility. *All food handlers are required to have training.

Class D - \$250.00

- 1) Only pre-packaged foods are available or served in the facility, and any potentially hazardous foods available are commercially pre-packaged in an approved processing plant; or
- 2) Only limited preparation on non-potentially hazardous foods and beverages, such as snack foods and carbonated beverages, occurs in facility; or
- 3) Only beverages (alcoholic and non-alcoholic) are served at the facility.

Examples of Class D facilities would include retail outlets selling only pre-packaged foods, movie theaters with popcorn and soda, and bars that do not prepare potentially hazardous food and daycares/pre-schools that serve limited potentially hazardous foods such as milk or non-potentially hazardous snack. State certified food manager recommended but not required.

Permit Year is February 1st to January 31st

*Applications submitted after Aug 1st pay half the appropriate fee (*Applicable to New Food Establishments Only*)
Late Fee - 50% of cost of license *Food Pantries are exempt from fee*

***Who is considered a food handler?** "Food employee" or "food handler" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. "Food employee" or "food handler" does not include unpaid volunteers in a food establishment, whether permanent or temporary.
