

TEMPORARY EVENT APPLICATION

MACOUPIN COUNTY DEPARTMENT OF PUBLIC HEALTH 112 S Macoupin St, Gillespie, IL Phone (217) 839-4114 www.mcphd.net

Name of event:			
Event Address:	City:		
Sponsored By:	Vendor Name:		
Person in Charge:	Phone Number for day o	Phone Number for day of event:	
Mailing Address:	City:	Zip:	
Contact Telephone Number:			
Email:			
Food Preparation Date: Pre	ep Location:	Prep Time:	
Will food be transported from another loca	ation? If yes, method:		
Event Dates:	Event Location:		
Event Setup Time: Event Times of Operation:			
Menu Items	Source (where menu iter	ms/ingredients are purchased)	
Please list any Certified Food Protection M	anagers that may be present on s	site:	
Name: ID Nu	mber:	_ Expiration Date:	
Applicant Name:	Signature:		
Date:			
Inspectors Signature:			

Checklist. Will you have	(Check one)
Approved transportation equipment for hot and cold foods	□ Y □N □ N/A
 Mechanical hot holding equipment (i.e., no heat lamps or crock pots) 	□ Y □N □ N/A
 Mechanical cold holding commercial refrigeration or freezers 	\Box Y \Box N \Box N/A
(i.e., no household refrigerators or coolers).	
 Probe and equipment thermometers for checking food and equipment temperatures. 	□ Y □N □ N/A
Flooring and overhead cover	□ Y □N □ N/A
 Dunnage racks or pallets to store all food and paper goods off the ground. 	□ Y □N □ N/A
Additional clean, wrapped cooking utensils.	□ Y □N □ N/A
• Dispensers for condiments (i.e., pre-packaged, squeeze bottles, or hinge lid containers)	□ Y □N □ N/A
 Handwashing facilities (like the one pictured below) with paper towels and liquid 	
hand soap (i.e., a camp sink or container with a hands free tap and a bucket to	
catch the wastewater)	□ Y □N □ N/A
 Clean clothes and hair coverings (i.e., cap, visor, or bandana) for employees 	□ Y □N □ N/A
 Wash, rinse, sanitize containers that are large enough to hold soiled utensils. 	□ Y □N □ N/A
 Cleaning supplies (i.e., dish soap, sanitizer, sanitizer test strips, trash bags, 	
and garbage cans with lids)	□ Y □N □ N/A
 Wiping cloths and extra buckets, fans, containers for used cooking oil and charcoal, 	
extension cords, fire extinguisher, and first aid kits.	\Box Y \Box N \Box N/A
 Vendor bringing prepared food from outside of Macoupin County – A current health 	
inspection report for facility is required.	□ Y □N □ N/A
All food is obtained from approved commercial sources (i.e., local stores, distributors,	
or restaurants). Home prepared food is prohibited.	□ Y □N □ N/A



Please Draw Booth Layout Below