

FARMERS MARKET PERMIT APPLICATION

OBJECTIVE: Market for Farm Produce. A market usually held outdoors, where farmers sell fresh produce direct to the public lasting not longer than fourteen (14) consecutive days. The menu of a seasonal/farmers market participating will be approved based upon review of the establishment and its operations. All participants must operate in compliance with the Glenview Retail Food Service Code and all applicable IDPH Rules and Regulations. Failure to follow the rules set forth may result in removal from participation and or alternate enforcement action. Contact our office for further explanation at (847) 904-4320.

REFER TO THE STATE DIRECTIVE FOR RULES AND REGULATIONS

http://www.agr.state.il.us/farmersmarket/IDPH_TIBF30.pdf

APPLICATION REQUIREMENTS:

- COMPLETED APPLICATION MUST BE SUBMITTED 10 BUSINESS DAYS PRIOR TO EVENT**
- Submit one application for each venue where you plan to operate
- Include a copy of the latest inspection within the last six (6) months that was performed by the local health authority-outside of Glenview, only
- Include a copy of the valid Food Service Manager Certification issued to the person responsible for this operation
- Include a copy of all Government Licenses (USDA, IDPH, or Local Health Department) associated with your food product
- Home-prepared foods **CANNOT BE SERVED** at events open to the public

Business Name: _____

Type of Business: _____

Address: _____ City: _____ Zip: _____

Phone: _____ Cell: _____ Fax: _____

Email: _____

Manager Name and license #: _____

SECTION I EVENT: FARMERS MARKET

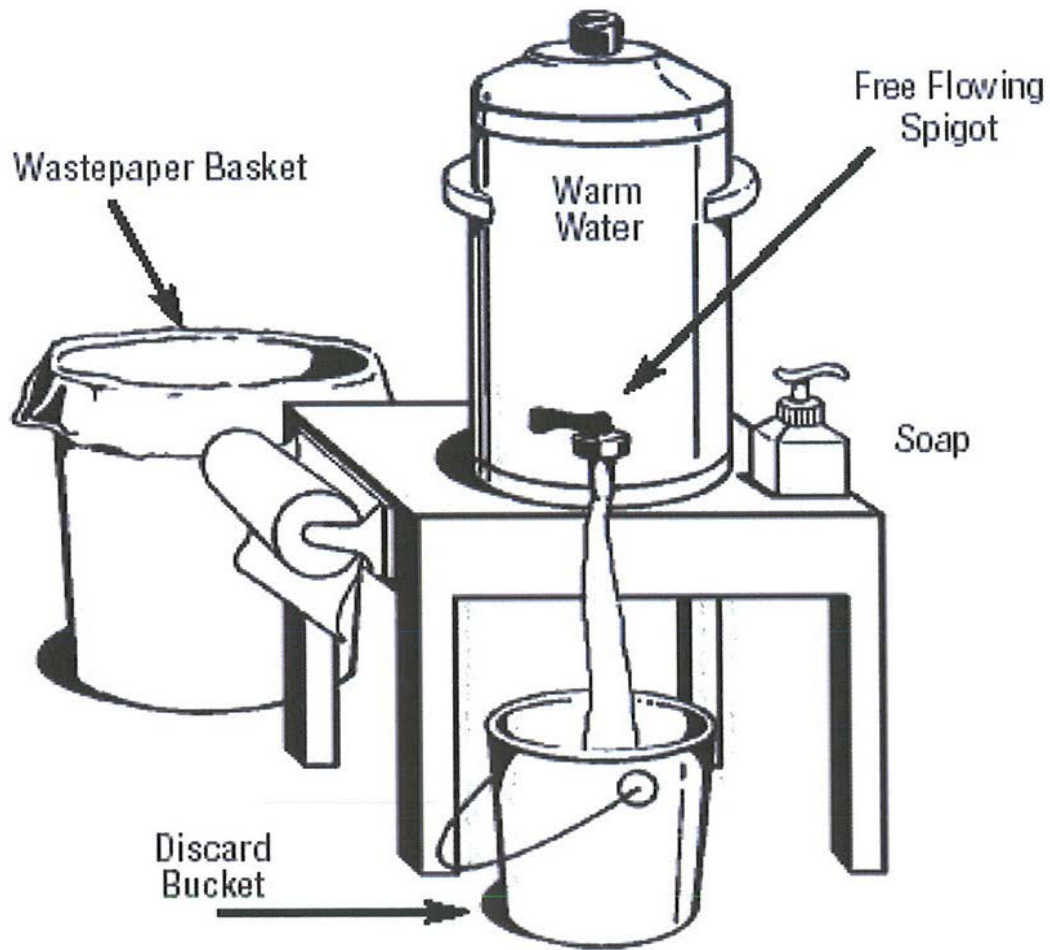
Location of Event: _____

Expected first day of operation: _____ Expected last day of operation: _____

Dates & hours of operation (if available, attach a schedule): _____

Name of contact during event: _____ Cell phone: _____

SECTION II EVENT: TEMPORARY HAND WASHING SET-UP

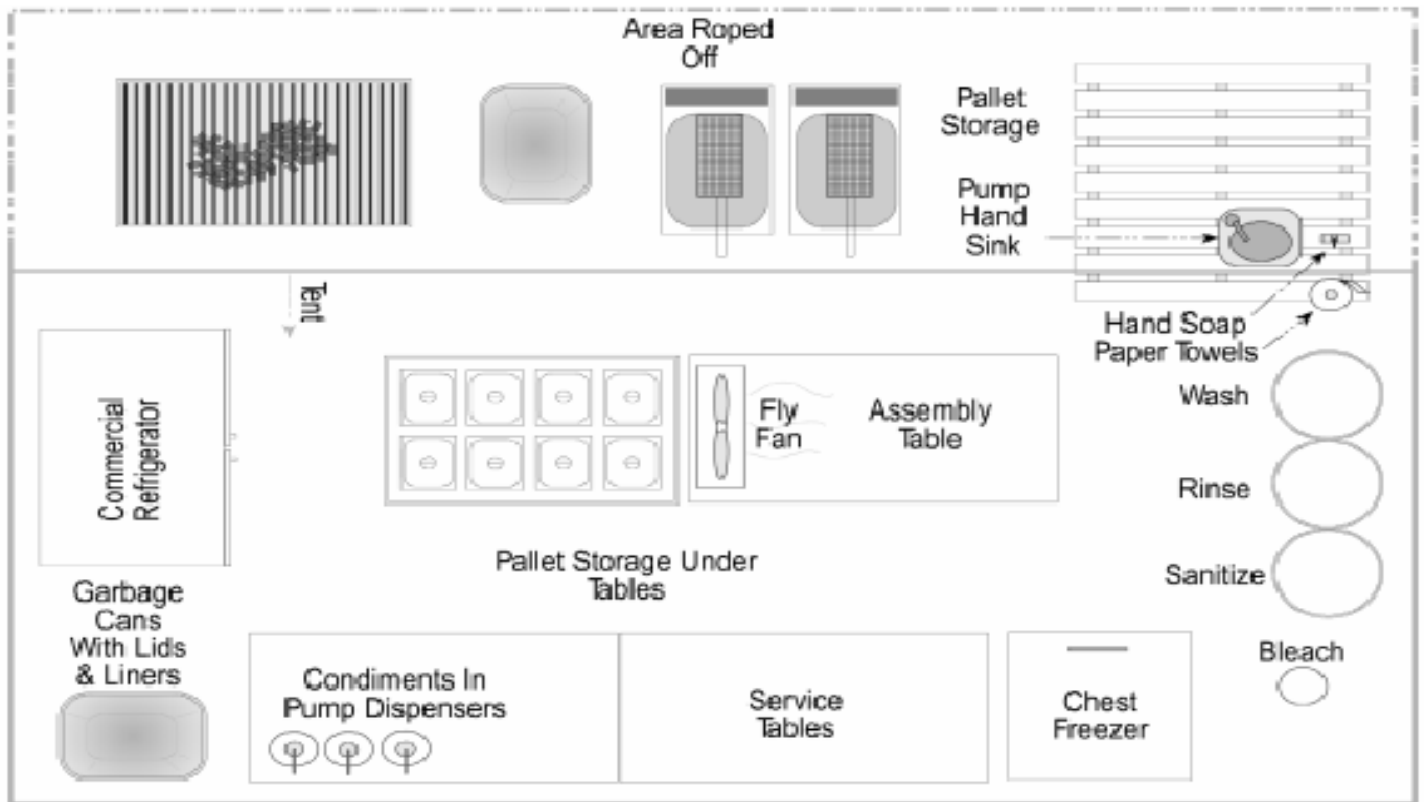


Each temporary hand washing set-up for food service employees must be provided with:

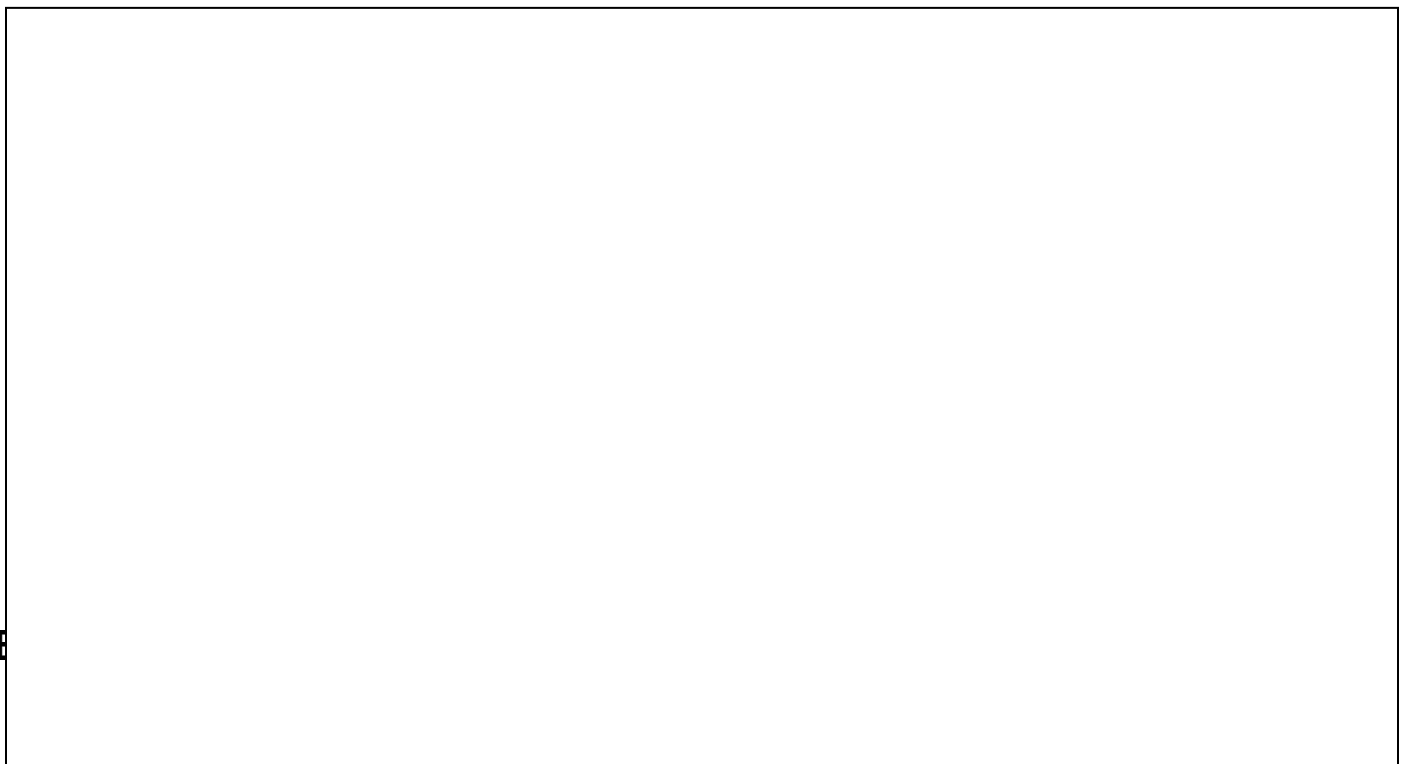
- A container of clean water with a free flowing spigot
- A waste water discard bucket
- Liquid, dispensed hand soap
- Paper towels
- Wastepaper basket

SECTION III EVENT: BOOTH LAYOUT

SAMPLE



PROVIDE DEPICTION OF BOOTH LAYOUT BELOW ↓



(You are required to provide a copy of the most recent inspection if outside of Glenview: Failure to do so will excuse you from participation.)

Name of local or State agency responsible for inspection: _____

Phone _____ Date of Most Recent Inspection: _____

Previous Event Participation:

Event: _____ Date: _____

Location of venue: _____

List each product individually. Include which item is available for sampling.

IT IS REQUIRED THAT FOOD ITEMS INTENDED FOR SAMPLING BE DISPLAYED WITH A TOOTHPICK, SINGLE SERVICE CUP OR OTHER TYPES OF SINGLE SERVICE TOOLS. CUTTING OF A FOOD ITEM FROM BULK IS NOT PERMITTED.

FRUITS	BAKERY	MEATS	JUICES – TYPE
<input type="checkbox"/> _____	<input type="checkbox"/> _____	<input type="checkbox"/> _____	<input type="checkbox"/> _____
<input type="checkbox"/> _____	<input type="checkbox"/> _____	<input type="checkbox"/> _____	<input type="checkbox"/> _____
<input type="checkbox"/> _____	<input type="checkbox"/> _____	<input type="checkbox"/> _____	<input type="checkbox"/> _____
<input type="checkbox"/> _____	<input type="checkbox"/> _____	<input type="checkbox"/> _____	<input type="checkbox"/> _____
CHEESE	VEGETABLES	HONEY	
<input type="checkbox"/> _____	<input type="checkbox"/> _____	<input type="checkbox"/> _____	
<input type="checkbox"/> _____	<input type="checkbox"/> _____	<input type="checkbox"/> _____	
<input type="checkbox"/> _____	<input type="checkbox"/> _____	<input type="checkbox"/> _____	

Check corresponding method of food holding, display and preparation for each food item above. Seasonal fruits and vegetables do not apply.

<p>COLD HOLDING (Note: Ice is not acceptable as a cold holding option)</p>	<p>COOKING (Note: STERNO is not acceptable as a heating source)</p>	<p>HOT HOLDING</p>
<input type="checkbox"/> Refrigerator <input type="checkbox"/> Refrigerated Truck <input type="checkbox"/> Freezer <input type="checkbox"/> Ice Chest <input type="checkbox"/> Drainer Ice <input type="checkbox"/> Other	<input type="checkbox"/> Oven <input type="checkbox"/> Barbecue <input type="checkbox"/> Wok <input type="checkbox"/> Fryer <input type="checkbox"/> Roaster Oven <input type="checkbox"/> Stove <input type="checkbox"/> Gas Grill <input type="checkbox"/> Other	<input type="checkbox"/> Oven <input type="checkbox"/> Barbecue <input type="checkbox"/> Steam Table <input type="checkbox"/> Stove <input type="checkbox"/> Gas Grill <input type="checkbox"/> Toaster Oven <input type="checkbox"/> Chafing Dish <input type="checkbox"/> Other

Will foods be prepared or cooked (*this would include all cooking demonstrations*) on site?

- YES NO

If YES, you must apply for a Temporary Food Permit at least 10 business days prior to the event

Are any food items repackaged?

- YES NO

If YES, list location and method of repackaging: _____

Applicant Signature: _____

Date: _____

SIGNING INDICATES ACCEPTANCE TO COMPLY WITH GUIDELINES STATED ON THE APPLICATION. FAILURE TO COMPLY MAY RESULT IN REMOVAL FROM PARTICIATION IN VENUE &/OR ALTERNATE ENFORCEMENT ACTIONS.