

Jersey County Health Department

1307 State Hwy. 109
Jerseyville, Illinois 62052
Equal Opportunity Employer

Phone: 618-498-9565 FAX: 618-498-6291

Website: www.jerseycountyhealth.org

Mobile Food Establishment Permit Application

Applying for:

 Mobile Food Establishment- Based in Jersey County, Illinois- \$100.00 Mobile Food Establishment- Based outside of Jersey County, Illinois- \$100.00 					
		•	· ·		
 Not- for- profit organization (No fee required. Must provide a tax-exempt number.) Tax Exempt Number: 					
Name of Establishment/Vendor:					
Person in Charge:					
Mailing Address:					
(P.O. Box/Street)	(City)	(State)	(Zip)		
Contact Phone Numbers:					
E-mail:					
Commissa	ry Information				
 Our Mobile Food Establishment does r 	-	viccary and can	function		
independently.	iot nave a comin	iissai y ailu caii	Turiction		
тиерепиенту.					
Name of Commissary:					
Owner of Commissary:					
, Mailing Address:					
(P.O. Box/Street)	(City)	(State)	(Zip)		
Contact Phone Number:					
E-mail:					
Certified Food	Protection Mana	ager			
Certificate Holder:					
Certificate noticer.	Cortificato	Laldar.			
	Certificate	Holder:			
	Certificate	: Holder:			
Certificate Number & Expiration Date:		· Holder: · Number & Exp	oiration Date:		

Event Details (Please include additional events on back):

Date(s) of Event: Location of Event: Name of Event: Date(s) of Event: Location of Event: How will the potable water be provided and heated? How will wastewater be disposed of? What type of equipment will be used to maintain food at 135 F and higher? What type of equipment will be used to maintain food at 41 F and below? What type of equipment will be used to cook time/temperature-controlled foods?	Name of Event:
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What type of equipment will be used to maintain food at 41 F and below?	
What type of equipment will be used to maintain food at 41 F and below?	
What type of equipment will be used to cook time/temperature-controlled foods?	What type of equipment will be used to maintain food at 41 F and below?
What type of equipment will be used to cook time/temperature-controlled foods?	
	What type of equipment will be used to cook time/temperature-controlled foods?
What type of equipment will be used for hot holding time/temperature-controlled foods?	What type of equipment will be used for hot holding time/temperature-controlled foods?
What type of sanitizer will be used?	What type of sanitizer will be used?

What	will be the source for ice used?
What	food items will be prepared and served? (Include menu if able)
All foc	od and food supplies must be from an approved source. Please list your sources/suppliers:
How v	vill you prevent bare hand contact with ready to eat foods? Check all that apply.
	Single use Disposable Gloves
	Scoops
	Deli Wax Paper
	Tongs
	Spoons
	Other:
	e attach the following documents when submitting application:
	If the mobile food establishment is based in Jersey County, please attach a plan review
	with non- scaled drawing
	If the mobile food establishment is not based in Jersey County, please attach the most
	recent inspection or letter of approval from home-based county.

Please initial the following:			
I affirm that the ab	ove information is true to the	best of my knowledge and belief.	
Guidelines and fully underst	opy of the Jersey County Healt and that failure to abide by the or destruction of time/tempera	•	
	all necessary inspections mad and the operation of this busin	de pursuant to law and incidental to ess.	
Applicant's Signature:		Date:	
	DO NOT WRITE BELOW T		
Date Received:	Amount Paid:	Check # or Cash:	
Approved By:		Date:	
Permit No	Date of Permit Issuance:		