

555 North Court Street, Rockford, IL 61103 Mail to: P.O. Box 4009, Rockford, IL 61110-0509 Phone: (815) 720-4100 Fax: (815) 720-4203 E-mail: environmental@publichealth.wincoil.gov

Website: publichealth.wincoil.gov

	FOR OFFICE USE ONLY			
	Date:			
	Amt. Rec'd:			
	Late Fee:			
	Check/Cash/Credit/Epay:			
	Receipt No.:			
	Permit No.:			
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Application for Special Event Permit

		wo; Only 1 location with up to 6 events per application; Phone Number: Fax Number:			
Establishment Name:					
Owner/Operator:	Fax Num				
		Phone Number:			
Address:	City:		State:	Zip Code:	
E-mail:	Alt	ernate Phone	:		
Food: ☐ Hot ☐ Cold ☐ Pre-Packaged					
Menu: Potentially Hazardous Food: □ Same-Day Prep	☐ Commercia				
Food Source(s): Time of set-up at 1 st event:					
Event Name:		Phone Numbe	er:		
Event Address:					
Organizer Name:					
Organizer Phone:					
List all event dates for this location:					
*** MECHANICAL REFRIGERATION MA	AY BE REQUIRED	FOR MULTIP	LE CONSECUTIV	'E DAY EVENTS***	
Check all that apply:					
Food Protection: ☐ Off-ground ☐ Sneeze/Cough Prote	ection Pre-Pacl	kaged □ Indivi	dually Wrapped [☐ Lidded Containers	
Cooking Method: ☐ Grill ☐ Electric Steam Table ☐ G	as Steam Table 🛚	Fryers Roast	er 🗆 Other:		
Environmental Protection: ☐ Trailer ☐ Tent ☐ Cano	ppy/Umbrella 🛭 Ir	doors			
Water Source: ☐ Public ☐ Private Well ☐ Transporte	d				
Handwashing: ☐ Hand Sink ☐ Soap ☐ Paper Towels	☐ Spigot Thermos	W/Catch Bucket	: □ Two Bucket Sy	stem	
Utensil Washing: Extra Utensils 3-Compartment S	ink □3 Containe	·s			
Sanitizer Type:					
Waste Water Disposal At:					

Select the risk classification and event level below. These will be the only events approved for this permit at this location.

☐ Medium Risk (Category II) – Temporary Food Establishment

Has few food handling operations and includes facilities that routinely:

- 1. Hot hold or cold hold food for use that day, or
- 2. Prepare menu items that require minimal handling, or
- 3. Menu item requiring complex preparation are prepared from commercially canned, packaged, or frozen foods to limit handling.

□ Low Risk (Category III) – Temporary Food Establishment

Has few or no food handling operations and includes 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.

Special Event Establishment Permit (6 Month Period*) *May 1st-Oct 31st or	Location Consistent	Menu Items Consistent	Category 3 Low Risk	Category 2 Medium Risk	(8-13 d	Fee ays out tively)	(less than	Fee 7 days out ctively
*Nov 1 st – April 30 th					Low Risk	Med Risk	Low Risk	Med Risk
Special Event A: 1 event/6 months	Yes	Yes	\$50.00	\$75.00	\$10.00	\$25.00	\$20.00	\$75.00
Special Event B: 2 to 3 events/6 months	Yes	Yes	\$100.00	\$150.00	\$10.00	\$25.00	\$20.00	\$75.00
Special Event C: 4 to 6 events/6 months	Yes	Yes	\$150.00	\$300.00	\$10.00	\$25.00	\$20.00	\$75.00

Each event may be up to 6 consecutive days

Re-inspection fees are \$25.00 for low risk and \$50.00 for medium risk establishments.

STATEMENT: As prescribed in Article III, Chapter 50, Section 50-76, Winnebago County Ordinance, Food Establishments, the undersigned hereby makes an application and agrees to the requirements for a permit to operate a Special Event in Winnebago County.

I hereby confirm that the information is correct, and fully understand that any deviation from the above information may result in the suspension of the Temporary Food Establishment/Special Event permit. More than one incident of misrepresentation may result in a Food Establishment/Person being denied a Temporary Food Establishment/Special Event Permit for any type of event for up to 18 months.

Applicants Signature:	Date:	
Applicants signature.	 Dutc.	

THIS PERMIT IS NOT TRANSFERABLE BY ESTABLISHMENT/PERSON OR BY SPECIFIED LOCATION FOR SPECIFIED DATES LISTED ABOVE

Completed registration form, questionnaire, all supporting documentation, and registration fee must be submitted to WCHD by one of the following methods:

In Person: 555 N. Court St., Rockford IL · Mail: P.O. Box 4009, Rockford, IL 61110-0509 · E-mail: environmental@publichealth.wincoil.gov

Fee may be paid with cash, check, card, or on epay at: https://publichealth.wincoil.gov/how-do-i/get-a-permit-or-license/

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Special Event Permit Guidelines Questionnaire

This guidelines questionnaire is to identify which permit and risk level a	pply to each establishment type. A permit is based on the
establishment menu, operation and location. Complete this guideline of	questionnaire describing your establishment type. Attach this form
with the completed application.	
Name:	Phone Number:

E-mail: _	Name of Establishment:		
Questic	YES	NO	
1.	Will your event be indoors and operate for more than 26 separate occasions? IF YES, Requires ANNUAL PERMIT		
2.	Will your event operate on 6 separate occasions or fewer?		
3.	Do you have a commercial kitchen with an annual food and beverage permit?		
4.	Is the commercial kitchen permitted in Winnebago County? If Yes, provide: Establishment Name: Address:		
	If No, provide a copy of the permit and the most current inspection report.		
5.	Do you own the commercial kitchen? If NO, you may be required to obtain a Temporary Food Establishment Commissary Permit to obtain a Temporary Food Establishment Permit.		
6.	Are you an event organizer? (An organized event means an event coordinated by an organizing entity in which multiple establishments participate.)		
7.	Check all that apply. Check YES if anything in this box is checked. ☐ Serve only pre-packaged foods ☐ Prepare and serve only non-potentially hazardous food (such as snack foods or sodas) ☐ Serve only beverages (non-alcoholic or alcoholic)		
8.	Check all that apply. Check YES if anything in this box is checked. ☐ Hot hold or cold hold food prepared the same day ☐ Menu items require simple preparation (ie: dicing, slicing, cooking) ☐ Potentially hazardous menu items that are purchased ready to eat (commercially processed).		
9.	Check all that apply. Check YES if anything in this box is checked. ☐ Cool and reheat potentially hazardous foods ☐ Menu items require complex preparation (ie: partial cooking, mixing of fillings) ☐ Potentially hazardous menu items that are prepared one or more days prior to the event		

	Best Matched Permit		Risk Level
If you answered YES to question 1	Annual	If you answered YES only to question 7	Low
If you answered YES to question 2	Temporary	If you answered YES to questions 7 and/or 8	Medium
If you answered NO to question 3	Special Event	If you answered YES to question 9	High
If you answered YES to question 6	Organizer Event		

For questions, email <u>environmental@publichealth.wincoil.gov</u> or call us at 1-815-720-4100.

Applicants Signature:	Date:
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