KANE COUNTY HEALTH DEPARTMENT
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2025 Application for Seasonal Food Handling Permit

As prescribed in Article II, Section C, Kane County Sanitation Ordinance, the undersigned hereby makes application for a permit to operate a food establishment in the County of Kane. Seasonal Temporary Events will include multiple temporary events within Kane County.

Name of Business:_____Phone #:_____

Owner: _____ Fax #: _____

Address: _____City:_____State:_____Zip:_____

Email: _____

Food: [ ] Hot [ ] Cold [ ] Pre-packaged Type of Permit: [ ] New [ ] Renewal

Establishment Classification (see reverse): _____ Anticipated Months: _____

Food Served: _____

_____

Food Source: _____

_____

Certified Food Protection Manager: _____ Position: _____

Identification Number:_____ Expiration Date: _____

(Please check all that apply) ***** MECHANICAL REFRIGERATION REQUIRED *****

Food Protection: [ ] Off-ground [ ] Sneeze Shield [ ] Covered

Cooking Method: [ ] Grill [ ] Steam table/Electric [ ] Steam table/Sterno-Gas
[ ] Fryers [ ] Crock Pot [ ] other (explain) _____

Preparation Site: _____
(location explanation)
_____

Environmental Protection: [ ] Tent [ ] Trailer [ ] Umbrella [ ] Indoors
[ ] Pre-packaged [ ] Individually wrapped [ ] In covered containers

Source of Water: [ ] Public [ ] Private well [ ] Transported

Handwashing: [ ] Hand sink [ ] Dispensed soap [ ] Dispensed paper towels
[ ] Spiggoted thermos with catch bucket [ ] Handi-wipes (pre-packaged foods only)

Utensil Washing: [ ] Extra utensils [ ] 3 compartment sink [ ] 3 Containers
Sanitizer type _____ Waste Water Disposal Method:_____

xxxx

Events listed below will be the only events approved for this permit.
ADDITIONAL BOOTHS WILL REQUIRE A SEPARATE TEMPORARY PERMIT TO BE ISSUED

Event Name(s)	Event Location	Event Date

VENDOR CLASSIFICATIONS

CATEGORY II - $499.00 (Certified Food Protection Manager Required at all times)
Has few food handling operations and includes facilities that routinely:

1) hold hot or cold food for use that day, or
2) prepare menu items that require minimal handling, or
3) menu items requiring complex preparation are prepared from canned, frozen, or fresh-prepared foods to limit handling.

CATEGORY III - $328.00
Have few or no food handling operations and include 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.

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