

EAST SIDE HEALTH DISTRICT

Environmental Health Division
650 N 20th Street ; East St. Louis, IL. 62205
618-271-8722, ext: 538

SEASONAL SUMMER FOOD SITE REGISTRATION

Instructions: Please complete BOTH pages of this form and return it to the East Side Health District prior to site operation. A separate form must be completed for each site.

Site Name _____

Point of Contact (Name) _____

Point of Contact Phone Number: _____

Address of Site _____

City _____

Zip _____

Site Dates & Hours of Operation: _____

SUMMER FOOD ORDINANCE

- A. All food preparation sites must be permitted by the local health authority. A Certified Food Protection Manager (CFPM) must be present and provide oversight during all Summer Food Program operations.
- B. All food serving sites must have one food handler present and providing oversight during all Summer Food Program operations.
- C. Sites that operate only as serving sites, that do not have a three-compartment sink and separate hand sink, must operate using three tubs for wash/rinse/sanitize and a temporary hand washing station.
- D. Health Department approved sanitizer and test strips must be utilized for dish washing and cleaning food contact surfaces.
- E. All hand sinks must be provided with soap/paper towels/ waste basket.
- F. Metal stemmed thermometers must be used at all sites providing time/temperature controlled for safety foods. All refrigeration units must be provided with internal thermometers.
- G. All food safety temperatures/practices must be followed for cooking, hot/cold holding, cooling, reheating and thawing.
- H. Time/Temperature logs for time/temperature controlled for safety foods must be completed and provided to the Health Department, when requested.
- I. All food must come from an "Approved Source." Approved Source means a facility that is inspected by the federal, state, or local health authority. Food may not be prepared or stored in an individual's residence.
- J. The Health Department may perform an inspection at any time during the site's hours of operation. Inspections are to be conducted at the discretion of the Health Department.
- K. Any additional requirements imposed by East Side Health District to ensure food safety must be met. Failure to comply with East Side Health District's directives will result in the immediate termination of the Summer Food Program site's food service activities.
- L. East Side Health District reserves the right to charge a registration fee for each Summer Food Program site

I have read the 2019 Summer Food Ordinance and agree to the Terms and Conditions

Signature of Site Contact: _____

Date: _____

Check all that apply:

Food Preparation Site: Any site cooking from frozen/raw or performing a reheating or cooling operation.

Serving Site: Any site that performs (only) hot/cold holding operations and/or only serves food to the consumer.

Site is operating as a:

- Preparation Site**
- Serving Site**
- Both**

CERTIFIED FOOD PROTECTION MANAGER(S)	
NAME	LICENSE NUMBER/EXP. DATE

FOOD HANDLERS DOCUMENTATION	
NAME	LICENSE NUMBER/EXP. DATE

MENU ITEMS
Please provide examples of menu items (Example: Meal: Fried chicken, green beans, carrots; Snack: Chips, muffins)