

Madison County Health Department

101 East Edwardsville Rd.
Wood River, IL 62095
Phone (618) 296-6079
www.madisonchd.org

(Official Use Only)

Category _____

Permit # _____

Permit Issued _____

Initial Application for Food Service Sanitation Permit

As prescribed in the Madison County Food Sanitation Ordinance, the undersigned makes application for a permit to operate a food establishment in Madison County, State of Illinois.*

Name of Business: _____

Ownership: (Circle One)

- Individual
- Partnership
- Corporation
- Non-Profit

Business Address: _____

City: _____ State: _____ Zip: _____

Establishment Phone: _____ Fax: _____

Owner of Business: _____

Mailing Address: _____
(street) (city) (state) (zip)

Owner Phone: _____ E-mail Address: _____

How many Certified Food Managers are employed at this establishment? _____

Name of Certified Food Manager(s): _____ ID#: _____
(use additional paper if necessary)

_____ ID#: _____

_____ ID#: _____

Hours of Operation: _____

Please designate a contact person residing in Madison County upon whom service may be made.

Name: _____ Phone: _____

Address: _____
(Street) (City) (Zip)

Initial fees are based on a plan review process and category assessment completed by the Health Department.** If an establishment meets the description of more than one category, (see definitions on back) the higher fee applies.

Category 1 and Category 2.....	\$550.00
Category 1a and Category 2a.....	\$850.00
Category 3.....	\$325.00

I affirm that the above information is true to the best of my knowledge and belief.

Signature: _____ Date: _____ Amount Enclosed: _____
(Permit Holder)

MADISON COUNTY HEALTH DEPARTMENT
Phone (618) 296-6079

Permit Issuance

* Section 11, Permit Issuance: Any person desiring to operate a food service establishment, retail food store, or temporary food establishment must comply with existing Madison County Zoning provisions, where applicable, and shall make written application for a permit on forms provided by the Health Department.

Plan Review

Plan review is the process by which we ensure that plans and equipment meet the state and local health requirements before construction of a food service establishment. By communicating with facility owners, we hope to prevent costly mistakes, while ensuring that food service establishment is built in compliance with minimum standards and in the best interest of the public's health.

Permit Holder shall mean any person or his agent who makes application for a permit to operate a food service establishment, retail food store, or temporary food establishment.

Category 1

1. whenever cooling of potentially hazardous foods occurs as part of the food handling operations at the facility;
2. when potentially hazardous foods are prepared hot or cold and held hot or cold for more than 12 hours before serving;
3. if potentially hazardous foods which have been previously cooked and cooled must be reheated;
4. when preparing potentially hazardous food for off-premises service for which time-temperature requirements during transportation, holding and service are relevant;
5. whenever complex preparation of foods, or extensive handling of raw ingredients with hand contact for ready-to-eat foods, occurs as part of the food handling operation at the facility;
6. if vacuum packaging and/or other forms of reduced oxygen packaging are performed at the retail level; or
7. whenever serving immunocompromised individuals, where these individuals comprise the majority of the consuming population.

Category 1a

1. same criteria as Category 1. Permit holder operates multiple facilities at the same location.

Category 2

1. if hot or cold foods are not maintained at that temperature for more than 12 hours are restricted to the same day service.
2. if preparing foods for service from raw ingredients uses only minimal assembly and;
3. foods served at an establishment that require complex preparation (whether canned, frozen, or fresh prepared) are obtained from approved food processing plants, (high risk) food service establishments or retail food stores.

Category 2a

1. same criteria as Category 2. Permit holder operates multiple facilities at the same location.

Category 3

1. only pre-packaged foods are available or served in the facility, and any potentially hazardous foods available are commercially pre-packaged in an approved processing plant;
2. only limited preparation of non-potentially hazardous foods and beverages, such as snack foods and carbonated beverages, occur at the facility; or
3. only beverages (alcoholic or non-alcoholic) are served at the facility.