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Main 815-758-6673 Fax 815-748-2485
www.dekalbcountyhealthdepartment.org

2016 APPLICATION FOR FOOD ESTABLISHMENT PERMIT

I hereby apply for a Food Establishment Permit to operate the following food establishment within DeKalb County, State of Illinois:

Type or Print Information Only

ESTABLISHMENT INFORMATION

Name of Business, Address, City, State, Zip, E-mail, Website, Parcel Identification Number (REQUIRED FIELD), Fax, Phone

DIRECT BILLING STATEMENT/PERMIT TO

Name of Business Owner, Address, City, State, Zip, Fax, Phone

BUILDING OWNER

Name, Address, City, State, Zip, Phone

TYPE OF OWNER: Individual, Partnership, Corporation/LLC, Unit of Local Govt.

ESTABLISHMENT CLASSIFICATION (see reverse), TYPE OF PERMIT: New, Renewal

SQUARE FEET, SEATING CAPACITY, NUMBER OF EMPLOYEES

SEASONAL (6 months or less), NONSEASONAL (more than 6 months)

BUSINESS HOURS to, DAYS CLOSED

NAME OF CERTIFIED FOOD MANAGER

POSITION, ID#, EXP. DATE (Additional Certified Managers may be listed on a separate sheet of paper)

WATER SUPPLY (check one): Public, Private, Date Water Tested (Submit Copy of Test Result)

SEWAGE DISPOSAL (check one): Public, Private

SEPTIC PUMPER, Last Date Pumped

GREASE TRAP DISPOSAL BY (company name)

GREASE BARREL DISPOSAL BY (company name)

PEST CONTROL CO. (Name), (Complete Mailing Address), (Phone Number)

DATE, SIGNATURE

DO NOT WRITE BELOW - FOR OFFICE USE ONLY

Establishment Number, Permit #

Permit Fee \$, Class, Approved By

* THIS PERMIT IS NOT TRANSFERABLE TO ANOTHER PERSON OR LOCATION *

ESTABLISHMENT CLASSIFICATIONS

Class A - \$775.00

- 1) All multi-departmental retail grocery stores

Example of Class A facilities would include multi-department retail grocery stores which may include delicatessen, bakery, meat/seafood, produce and food service. State certified food manager must be on the premises at all times that potentially hazardous food is being handled. *All food handlers are required to have training.

Class B – (Catering - \$565.00), (No Catering - \$465.00)

- 1) Potentially hazardous foods are cooked, cooled, and/or reheated as part of the food handling operation; or
- 2) Potentially hazardous foods are prepared hot or cold and held hot or cold for more than 12 hours before serving; or
- 3) Potentially hazardous foods which are prepared for off-premises serving with time-temperature requirements during transportation, holding, and service; or
- 4) Complex preparation of foods, or extensive handling of raw ingredients; or
- 5) Vacuum packaging and/or other forms of reduced oxygen packaging are performed at the retail level (requires HACCP); or
- 6) Immunocompromised individuals such as the elderly, pre-school aged children and pregnant women are served, where these individuals compose the majority of the consuming population.

Examples of Class B facilities would include full-menu restaurants, caterers, hospitals, nursing homes, daycares/pre-schools providing a full service meal or having children under age four. State certified food manager must be on the premises at all times that potentially hazardous food is being handled. *All food handlers are required to have training.

Class C- \$400.00

- 1) Hot or cold foods are held at required temperatures for no more than 12 hours and are restricted to same day service; or
- 2) Foods are prepared from raw ingredients using only minimal assembly; or
- 3) Foods 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.

Examples of Class C facilities would include fast food restaurants and daycares/preschools that provide potentially hazardous pre-packaged or catered food that must be kept hot or cold. State certified food manager shall be employed at each facility. *All food handlers are required to have training.

Class D - \$190.00

- 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; or
- 2) Only limited preparation on non-potentially hazardous foods and beverages, such as snack foods and carbonated beverages, occurs in facility; or
- 3) Only beverages (alcoholic and non-alcoholic) are served at the facility.

Examples of Class D facilities would include retail outlets selling only pre-packaged foods, movie theaters with popcorn and soda, and bars that do not prepare potentially hazardous food and daycares/pre-schools that serve limited potentially hazardous foods such as milk or non-potentially hazardous snack. State certified food manager recommended but not required. *All food handlers are required to have training.

Permit Year is July 1 to June 30

*Applications submitted after Jan 1 pay half the appropriate fee (*Applicable To New Food Establishments Only*)
Late Fee - 50% of cost of license *Food Pantries are exempt from fee*

***Who is considered a food handler?**

"Food employee" or "food handler" means an individual working with unpackaged food, food equipment or utensils, or food-contact surfaces. "Food employee" or "food handler" does not include unpaid volunteers in a food establishment, whether permanent or temporary.
