



Temporary Vendor Guidelines

All vendors must apply for a temporary permit at least 10 days prior to the event or the permit may be denied, and late fees will apply.

A minimum of one Certified Food Protection Manager must be onsite. If this is your first event in East Moline, you will have one year to comply with this requirement or future applications may be denied.

This list is intended to help you prepare for an event in East Moline. It in no way replaces the State requirements of the Illinois Food Service Sanitation Code.

Hand Washing

No bare hand contact with ready-to-eat foods is allowed.

Hand washing must be done often and as needed:

- When switching tasks: IE: when prepping raw meat and moving to ready to eat foods
- After using the restroom
- After taking out the garbage
- After taking a break/eating/smoking
- Before putting on gloves

Handwashing stations:

- The station must have a flip or turn spout and not a push button, this will allow you to wash both hands at the same time under running water
- Must use warm potable water
- Hand soap
- Paper towels
- Bucket to catch water from the hand washing station

Sanitizer

- Chlorine bleach or quaternary ammonia
- Provide test strips
- For wiping cloths and sanitizer buckets used to sanitize work surfaces, use 100 ppm bleach or 400 ppm quat



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Dishwashing Station

You will need 3 containers to set up a temporary dish washing station

1. Wash: warm water and dish soap
2. Rinse: plain warm water
3. Sanitize: warm water and sanitizer (50 ppm bleach / 200 ppm Quat)

Temperatures

Thermometers must be onsite to check temperatures throughout event and in each mechanical unit

Cooking Temperatures:

- 165°F: Poultry / stuffed Foods / reheating
- 155°F: Pork / ground or mixed meats
- 145°F: Whole cuts of meat / hot dogs / other hot foods

Holding Temperatures:

- 135°F: Hot foods
- 41°F: cold foods
- 0°F: frozen foods

Foods Cooked Offsite at a Licensed Facility

All facilities where food is stored, prepped, cooked, cooled and/or reheated must be licensed and inspected. Proof of license and inspection is required prior to event.

General Guidelines

- All food and supplies must be stored off the ground
- Garbage containers should be covered and stored in a convenient location, but away from food and food prep areas
- Overhead protection is required, except over grills or outdoor cooking equipment
- Non-potentially hazardous baked goods sold without the benefit of inspection must have a warning sign visible to customers declaring the source

If you have any questions regarding these requirements, please contact me at 309-752-1510.

A handwritten signature in black ink that reads 'Lindsay Gorishek'.

Lindsay Gorishek
Health Inspector, City of East Moline