

## NON-PROFIT FUNDRAISERS

Non-profit fundraisers should obtain a permit prior to the event. This ensures the department can quickly respond should a food borne outbreak arise. There is no fee for non-profit fundraiser permits. All food handling practices should be followed. Food should be prepared in an inspected kitchen with a food manager present.

## BAKE SALE FUNDRAISERS

A permit is not needed for occasional bake sales as fundraisers.

### Types of foods that can be sold:

Baked goods like breads, cookies, cakes, pies, and pastries.

### Prohibited items include:

Pumpkin, sweet potato, custard, or cream pies and pastries, cheesecakes, meringues, or other potentially hazardous fillings or toppings.

### How should they be displayed:

Individually pre-wrapped

Labels are not necessarily needed for the foods but are encouraged to list out ingredients and any possible allergens.

It is required to have a placard that states "This product was produced in a home kitchen not subject to public health inspection that may also process common food allergens."

## POTLUCK DINNERS

These events are eaten at your own risk. They do not fall under the regulation of local health departments. A "Eat At Your Own Risk" sign must be displayed. Please follow all general food safety tips on back page.

## COTTAGE FOOD LAW

This is a law that was passed in 2012 that allows certain foods made in home kitchens to be sold at farmer's markets and other events with limited regulation. Foods covered in this law include certain jams, jellies, and preserves, fruit butters, baked goods, and dried foods. It is still necessary for those who fall in this category to obtain food service management certificate and an application from the health department.

## GENERAL FOOD SAFETY

No eating, drinking or smoking in the preparation and cooking area. Wash hands often and especially after using the restroom. Use proper procedures when cooking, cleaning, storing, and handling food to help ensure the food you eat or serve is safe.

Proper washing and sanitizing of equipment, utensils, and surfaces will also help to prevent cross-contamination between foods. When storing cold foods, keeping these foods below 41 degrees Fahrenheit will help to prevent harmful bacteria from growing. When cooking foods, cooking the food to the recommended temperature will also help to ensure its safety. When holding hot foods to be served, keeping the foods above 135 degrees Fahrenheit will help to prevent harmful bacterial growth. Keep raw meat & poultry separate from ready-to-eat foods. Use a food thermometer when cooking. Thaw frozen foods in the refrigerator, under cold running water, or as part of the cooking process. Store raw meats and eggs below ready-to-eat foods in your refrigerator to prevent the juices from dripping down and contaminating the food. Use the first in, first out method of storage (i.e. use old food before using new food). Label stored foods with date prepared or stored.



# Crawford County Health Department



## Food Inspection Services



202 N. Christopher Blvd.  
Robinson, IL 62454  
618-544-8798



## FOOD SERVICE INSPECTIONS

*Food Service Inspections are completed to uphold laws and ordinances, but more so to protect the health of the community. There are multiple foodborne illnesses such as Salmonella and Norovirus, that can occur if the correct precautions are not taken. Foodborne illnesses can make people very ill and even cause death!*

*For more information please contact our Environmental Director:*

**Kaitlyn Williams, MPH, REHS/RS**  
202 N. Christopher Blvd.  
Robinson, IL 62454  
(618)544-5391/(618)544-6231  
kwilliams@cchd.net  
Www.cchd.net

## FOOD SERVICE ESTABLISHMENT\*

**This is** any place where food is prepared and intended for, though not limited to, individual portion service, and includes the site at which individual portions are provided. The term includes any such place regardless of whether consumption is on or off the premises and regardless of whether there is a charge for the food. The term also includes delicatessen type operations that prepare foods intended for individual portion service. The term does not include lodging facilities serving only a continental breakfast, (a continental breakfast is one limited to only coffee, tea, and/or juice and commercially prepared sweet baked goods), private homes or a closed family function where food is prepared or served for individual family consumption, retail food stores or the location of food vending machines.

## RETAIL FOOD STORE\*

**This is** any establishment or section of an establishment where food and food products, some of which are potentially hazardous food, are offered to the consumer and intended for, though not limited to, **off premises** consumption. The term includes delicatessens that offer prepared food in bulk quantities only. The term does not include establishments which handle only prepackaged spirits; roadside markets that offer only fresh fruits and fresh vegetables for sale; food service establishments; or food and beverage vending machines.



## TEMPORARY FOOD ESTABLISHMENT\*

Shall mean a food service establishment that operates at a fixed location for a period of time of not more than 14 consecutive days in conjunction with less than three (3) single events or celebrations.



## MOBILE UNITS\*

Mobile Food Unit is a vehicle-mounted food establishment designed and operated to be readily movable, e.g., mobile truck moving from location to location continuously. The unit shall not have permanent connection to water, wastewater, or electricity. This term includes trailer-mounted kitchens.

*\*Food establishments, retail food stores, temporary food establishments, and mobile units all require **complete permitting**. Please call CCHD for more information.*