

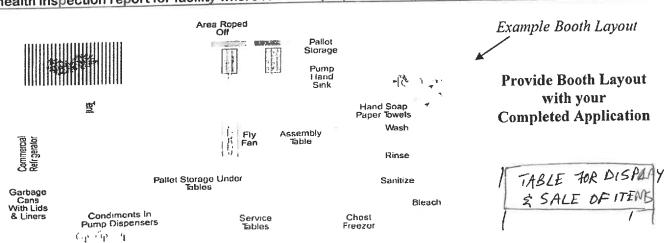
DEVELOPMENT SERVICES DEPARTMENT
14700 RAVINIA AVENUE
ORLAND PARK, ILLINOIS 60462
708-403-5300
www.orlandpark.org

# TEMPORARY FOOD SERVICE PERMIT APPLICATION

			Parties Dates	01 61	
Event Information				0 25 2024	
	UTHLAND		Y EXPO	2024	
Location: DRLA	ND SQUARE	MALL	^ E	4:00.04	
Set Up Date: ฟซง	/ 2,2024   Set Up	Time: 11 : 00	Event Time	es: 12:00 - 4:00 pm	
	rting <u>// / 2</u>	1 202 124 E	nding: _ <i>  </i>	2 120 124	
Will be at this loc				re days, list dates here:	
Date:	Date:	Date:	Date:	Date:	
*This permit is only g	good for one location,	for a maximum o	f the fourteen (14) o	days listed above.	
		JEFT GOO	DNIESS CAR	CES & BAKES	
Address: 1422	5 6 95th AV	E # 414	DIVE -3 CHA	2 0000	
Address: 14225, S 95th AVE #4 City: DRLAND PARK			e: 1L	Zip Code: 60452	
Phone#: 331 -	998-14-18		ois State Tax ID	4: 4386-0923	
Organization Cha	airperson/Busines				
Name: SUSA	N PHILIP	Pho	ne#: 571-4	35 - 5893	
For vendors using	multiple booths not	e Booth #:			
TOT VOITAGE DELLE					
Applic	ant's Signature		Print	ed Name	
Susan			SUSAN PHILIP		
Health Ins	pector's Signatur	e	Print	ed Name	
Vale 12			Kyle Noy		
annrove menu and	booth questionnair	e before a pern	nit can be issued.	e event. Sanitarian must The fee is nonrefundable.	
For Office Use Only	/				
Permit Type:	☐ Food Festiv		chool	☐ Other	
San ID #:			Туре:		
Fee Type:	í	Fee	Amount:		
No health inspect	ton required. Disci	ussed event w	I owner. Her mal	I requirement, all prepactor	
food items. Rm.	TCS items transpor	rted - Cold he	ld in insulated	requirement, all prepactace Coder. Frozen prior to eve	
@ bakery . J. Sca	roled after 4 hrs	latend of	event (RU)	,	
Permit#			e Issued:		

	Menu and Pi	rocedure Review
Food to be Prepared	Supplier Information	Process of Transportation/Preparation to Event
i.e. Hamburger	Gordon's Food Service	Transported in insulated container, held in commercial freezer, cooked on site to serve
i.e. Cooked Rice	Sysco	Made at restaurant, transported in insulated container and held at steam table
CUPCAKES	SWEET GOODNESS	MADE AT BAKERY PACKAGED IN INDIVIDUAL
CUPCAKE BOUGUE	came as above	CONTAINERS AND TRANSPORTED 4 50
CONKIES	same as above	ADISPLAYED ON TABLE FOR SALE
BROWNIES	came as above	came as about
CARAMEL (HOCOLA	F came as above	
APPLES	sant as about	
CAKE SLICES	Same as above	same as above
CAKE SLICES WITH	Same as above	MADE AT BAKERY PACKAGED IN INDIVIDU
CHEESE CAKE LAYER		LONTAINERS, TRANSPORTED IN INSULATED COOL
MOUSGE LAYER MINI CUPCAKESAMA	UES same as above	DISPLAYED AND USED WITHIN GHOURS MADE AT BAKERY, INDIVIDUALLY PACKED IN CO

Answer the following questions about what equipment will be provided at your booth: □ Outdoor ☑ Indoor Where will your booth be located? N/A Yes Approved transportation equipment for hot and cold foods. Mechanical hot holding equipment (i.e., no heat lamps or crockpots). Mechanical cold holding commercial refrigeration or freezers (i.e., no household refrigerators). Probe and equipment thermometers for checking food and equipment temperatures. Flooring and overhead cover, if not provided by the organizer. Dunnage racks or pallets to store all food and paper goods off the ground. Additional clean, wrapped cooking utensils. Dispensers for condiments (i.e., pre-packages, squeeze bottles or hinged lid containers). Handwashing facilities with paper towels and liquid hand soap (i.e., a camp sink or a container with a hands free tap and a bucket to catch the waste water). Clean clothes and hair covering (i.e., cap, visor, or bandana) for employees. Wash, rinse and sanitize containers that are large enough to hold soiled utensils. Cleaning supplies (i.e., dish soap, sanitizer, sanitizer test strips, brooms, trash bags, and garbage cans with lids). Wiping cloths and extra buckets, fans, containers for used cooking oil, and charcoal, extension cords, fire extinguishers, and first aid kits. All food is obtained from approved commercial sources (i.e., local stores, distributors, or restaurants). Home prepared food is prohibited. Vendor bringing prepared food from outside the Village of Orland Park - A current health inspection report for facility where food was prepared is required.





Permit#

DEVELOPMENT SERVICES DEPARTMENT 14700 RAVINIA AVENUE ORLAND PARK, ILLINOIS 60462 708-403-5300

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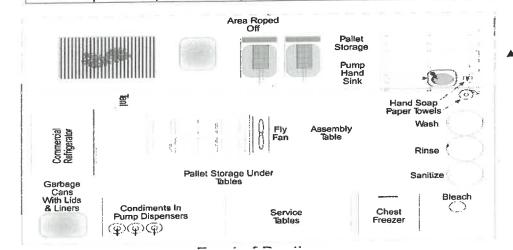
## TEMPORARY FOOD SERVICE PERMIT APPLICATION

TEIM OTTAIN	0000-						
Event Information	n			Applica	tion Date: (	October 26, 2024	
Event Name: Sou	uthland Comm	unity Ex	00				
Location: Orland	Square Mall						
Set Up Date: Nov	ember 2			0:00 a.m.		es: 12:00 - 4:00	
<b>Event Dates: Sta</b>		02	2024	Endin	3	02   2024	
Will be at this loc		1		tes. If no		e days, list dates here:	
Date:	Date:		Date:		Date:	Date:	
November 2, 2024							
*This permit is only g		ocation,	for a maxii	mum of the	fourteen (14) d	lays listed above.	
Organization/Bus	siness Nam	e: Crav	ve Cookies	of Orland P	ark		
Address: 15625 S							
City: Orland Park				State: Illinois Zip Code: 60462			
Phone#: 708-696-				Illinois S	State Tax ID#	<b>4516-9128</b>	
<b>Organization Cha</b>	airperson/B	usines	s Owner	3 B			
Name: Lynne Petri	k				630-940-457	9	
For vendors using	multiple boo	ths not	e Booth #:				
					Deint	ed Name	
Applic	ant's Signa	ture			Print	ed Name	
Lynne	Petrol	2		Lynne M	. Petrik		
Health Ins	pector's Si	gnatur	е		Print	ed Name	
Vile 12				Kyle Moy			
approve menu and	booth ques	tionnair	e before a	a permit ca	in be issued.	e event. Sanitarian must The fee is nonrefundable.	
For Office Use Onl	У						
Permit Type:		od Festi	val	☐ School		☐ Other	
San ID#:				Risk Typ			
Fee Type:				Fee Amo			
No health inspec	ction requ	red.	Prepacko	ged no	n-TCS foo	d items only. Em	

Date Issued:

	Menu and P	rocedure Review		
Food to be Prepared	Supplier Information	Process of Transportation/Preparation to Event		
i.e. Hamburger	Gordon's Food Service	Transported in insulated container, held in commercial freezer, cooked on site to serve		
i.e. Cooked Rice	Sysco	Made at restaurant, transported in insulated container and held at steam table		
Cookies	Crave Cookies	Cookies will be in pre-packaged containers available for s		

Answer the following questions about what equipment will be provided at your booth: □ Outdoor ■ Indoor Where will your booth be located? Yes N/A Approved transportation equipment for hot and cold foods. V Mechanical hot holding equipment (i.e., no heat lamps or crockpots). X Mechanical cold holding commercial refrigeration or freezers (i.e., no household X refrigerators). Probe and equipment thermometers for checking food and equipment temperatures. Flooring and overhead cover, if not provided by the organizer. X Dunnage racks or pallets to store all food and paper goods off the ground. M × Additional clean, wrapped cooking utensils. Dispensers for condiments (i.e., pre-packages, squeeze bottles or hinged lid X containers). Handwashing facilities with paper towels and liquid hand soap (i.e., a camp sink or a X container with a hands free tap and a bucket to catch the waste water). Clean clothes and hair covering (i.e., cap, visor, or bandana) for employees. X Wash, rinse and sanitize containers that are large enough to hold soiled utensils. Cleaning supplies (i.e., dish soap, sanitizer, sanitizer test strips, brooms, trash bags, × and garbage cans with lids). Wiping cloths and extra buckets, fans, containers for used cooking oil, and charcoal, extension cords, fire extinguishers, and first aid kits. All food is obtained from approved commercial sources (i.e., local stores, distributors, × or restaurants). Home prepared food is prohibited. Vendor bringing prepared food from outside the Village of Orland Park – A current W health inspection report for facility where food was prepared is required.



Example Booth Layout

Provide Booth Layout with your Completed Application



Permit#

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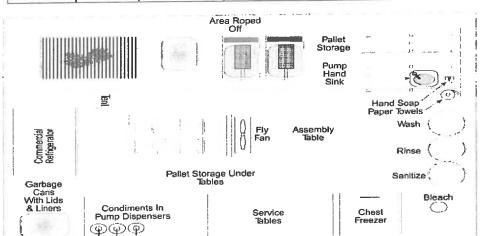
Event Information		Applica	ation Date:	
Event Name: Southland Communi	ty Expo			
Location: Orland Square Mall				
Set Up Date: 11/2/24	Set Up Time:	10am	Event Time	
Event Dates: Starting	2 24	_/ Endi	ng: <u>11</u> /_	2 24
Will be at this location for _		ates. If no		e days, list dates here
Date: Date:	Date:		Date:	Date:
This permit is only good for one  Vendor Information	TO WENCE		SHADA ME	<b>正</b> 态型 (三,名) 以於
Organization/Business Nam	ne: Robeks Juice			
Address: 9400 W. 159th St. #100				7: 0.1
City: Orland Park		State:	IL .	Zip Code: 60467
Phone#: 708-590-6950			State Tax ID#	<b>‡:</b> 4481-9552
Organization Chairperson/6	Business Owner			
Name: Angela Townsend		Phone	<b>#:</b> 630-544-1430	
For vendors using multiple bo	oths note Booth	#:		
Applicant's Sign	ature		Print	ed Name
Sel - Le		Angela Townsend		
Health Inspector's S	ignature		Print	ed Name
1/0/	22	Kyle May		
*Application and fee shall be rapprove menu and booth ques *Fee is payable by cash, chec	stionnaire before	e a permit o	advance of the	e event. Sanitarian mus
For Office Use Only Permit Type:	od Festival	☐ Scho	ool	☐ Other
San ID #:		Risk Ty		
		Eag Am	ount:	
Fee Type: No health inspection re has been in spected by vo	quired. Fac.	lity oul p	re-packaged	June Shols only. For
ias been in spected by vo	of at other e	vents in	2004 W/ N	o issues. (Kin)

**Date Issued:** 

Menu and Procedure Review					
Food to be Prepared	Supplier Information	Process of Transportation/Preparation to Event			
i.e. Hamburger	Gordon's Food Service	Transported in insulated container, held in commercial freezer, cooked on site to serve			
i.e. Cooked Rice	Sysco	Made at restaurant, transported in insulated container and held at steam table			
Lemon Ginger Shots	Sysco	Made at restaurant. Transported and held in cooler.			

Answer the following questions about what equipment will be provided at your booth:

Where will your booth be located? ☐ Indoor ☐ Outdoor		T
	Yes	N/A
Approved transportation equipment for hot and cold foods.	~	
Mechanical hot holding equipment (i.e., no heat lamps or crockpots).		V
Mechanical cold holding commercial refrigeration or freezers (i.e., no household refrigerators).		V
Probe and equipment thermometers for checking food and equipment temperatures.	~	
Flooring and overhead cover, if not provided by the organizer.		~
Dunnage racks or pallets to store all food and paper goods off the ground.		V
Additional clean, wrapped cooking utensils.		V
Dispensers for condiments (i.e., pre-packages, squeeze bottles or hinged lid containers).		V
Handwashing facilities with paper towels and liquid hand soap (i.e., a camp sink or a container with a hands free tap and a bucket to catch the waste water).		V
Clean clothes and hair covering (i.e., cap, visor, or bandana) for employees.	~	
Wash, rinse and sanitize containers that are large enough to hold soiled utensils.		V
Cleaning supplies (i.e., dish soap, sanitizer, sanitizer test strips, brooms, trash bags, and garbage cans with lids).		
Wiping cloths and extra buckets, fans, containers for used cooking oil, and charcoal, extension cords, fire extinguishers, and first aid kits.		V
All food is obtained from approved commercial sources (i.e., local stores, distributors, or restaurants). Home prepared food is prohibited.		
Vendor bringing prepared food from outside the Village of Orland Park – A current health inspection report for facility where food was prepared is required.		~



Example Booth Layout

Provide Booth Layout with your Completed Application

#### **Tiffany Cooper**

From:

Kyle Moy

Sent:

Monday, October 28, 2024 10:38 AM

To:

Tiffany Cooper

Subject:

Southland Community Expo

#### Hi Tiffany,

Per Nothing Bundt Cakes, the event is located near their Kiosk in the mall and therefore they won't be setting-up a different table. No temporary food service permit app will be needed for them.

If the three applications I gave you earlier this morning are the only food vendors for the event, no health inspection will be required.

Thanks,

**Kyle Moy** | Health Inspector Village of Orland Park 14700 Ravinia Avenue | Orland Park, Illinois 60462 Ph. 708.403.6214 | kmoy@orlandpark.org

