

ORLAND PARK

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

TEMPORARY FOOD SERVICE PERMIT APPLICATION

Event Information		Application Date: 10/25/2024		
Event Name: SOUTHLAND COMMUNITY EXPO 2024				
Location: ORLAND SQUARE MALL				
Set Up Date: Nov 2, 2024		Set Up Time: 11:00		Event Times: 12:00 - 4:00 pm
Event Dates: Starting 11/12/2024 Ending: 11/12/2024				
Will be at this location for 1 days/dates. If not consecutive days, list dates here:				
Date:	Date:	Date:	Date:	Date:

*This permit is only good for one location, for a maximum of the fourteen (14) days listed above.

Vendor Information		
Organization/Business Name: SWEET GOODNESS CAKES & BAKES		
Address: 14225 S. 95 th AVE #414		
City: ORLAND PARK	State: IL	Zip Code: 60462
Phone#: 331-998-1418	Illinois State Tax ID#: 4386-0923	
Organization Chairperson/Business Owner		
Name: SUSAN PHILIP	Phone#: 571-435-5893	
For vendors using multiple booths note Booth #:		

Applicant's Signature	Printed Name
	SUSAN PHILIP

Health Inspector's Signature	Printed Name
	Kyle Moy

*Application and fee shall be received at least 30 days in advance of the event. Sanitarian must approve menu and booth questionnaire before a permit can be issued.

*Fee is payable by cash, check or Visa/MasterCard at the Village Hall. The fee is nonrefundable.

For Office Use Only			
Permit Type:	☐ Food Festival	☐ School	☐ Other
San ID #:	Risk Type:		
Fee Type:	Fee Amount:		

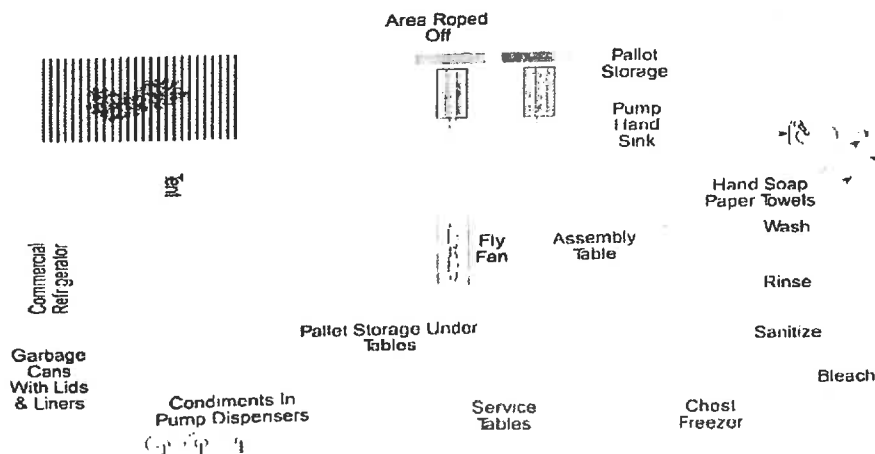
No health inspection required. Discussed event w/ owner. Per mall requirement, all prepackaged food items. *RM* TCS items transported & cold held in insulated cooler. Frozen prior to event @ bakery. Discarded after 4 hrs/at end of event. *RM*

Permit #	Date Issued:
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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
CUPCAKES	SWEET GOODNESS	MADE AT BAKERY, PACKAGED IN INDIVIDUAL
CUPCAKE BOUQUET	same as above	CONTAINERS AND TRANSPORTED \$50
COOKIES	same as above	DISPLAYED ON TABLE FOR SALE
BROWNIES	same as above	same as above
CARAMEL CHOCOLATE	same as above	same as above
APPLES	same as above	same as above
CAKE SLICES	same as above	same as above
CAKE SLICES WITH CHEESE CAKE LAYER	same as above	MADE AT BAKERY, PACKAGED IN INDIVIDUAL CONTAINERS, TRANSPORTED IN INSULATED COOLERS
MOUSSE LAYER		DISPLAYED AND USED WITHIN 4 HOURS
MINI CUPCAKE SAMPLES	same as above	MADE AT BAKERY, INDIVIDUALLY PACKED IN CONDIMENT CONTAINERS AND GIVEN.

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

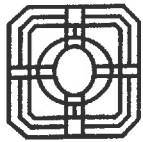
Where will your booth be located?	☒ Indoor	☐ Outdoor
Approved transportation equipment for hot and cold foods.	☐ Yes	☒ N/A
Mechanical hot holding equipment (i.e., no heat lamps or crockpots).	☐ Yes	☒ N/A
Mechanical cold holding commercial refrigeration or freezers (i.e., no household refrigerators).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



Example Booth Layout

Provide Booth Layout with your Completed Application

TABLE FOR DISPLAY & SALE OF ITEMS



ORLAND PARK

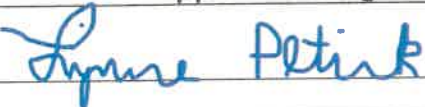
DEVELOPMENT SERVICES DEPARTMENT
14700 RAVINIA AVENUE
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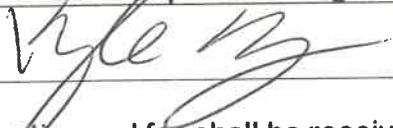
TEMPORARY FOOD SERVICE PERMIT APPLICATION

Event Information		Application Date: October 26, 2024	
Event Name: Southland Community Expo			
Location: Orland Square Mall			
Set Up Date: November 2		Set Up Time: 10:00 a.m.	Event Times: 12:00 - 4:00
Event Dates: Starting 11 / 02 / 2024 / Ending: 11 / 02 / 2024 /			
Will be at this location for 1 days/dates. If not consecutive days, list dates here:			
Date:	Date:	Date:	Date:
November 2, 2024			

*This permit is only good for one location, for a maximum of the fourteen (14) days listed above.

Vendor Information		
Organization/Business Name: Crave Cookies of Orland Park		
Address: 15625 S. LaGrange Rd.		
City: Orland Park	State: Illinois	Zip Code: 60462
Phone#: 708-696-1125	Illinois State Tax ID#: 4516-9128	
Organization Chairperson/Business Owner		
Name: Lynne Petrik	Phone#: 630-940-4579	
For vendors using multiple booths note Booth #:		

Applicant's Signature	Printed Name
	Lynne M. Petrik

Health Inspector's Signature	Printed Name
	Kyle May

*Application and fee shall be received at least 30 days in advance of the event. Sanitarian must approve menu and booth questionnaire before a permit can be issued.

*Fee is payable by cash, check or Visa/MasterCard at the Village Hall. The fee is nonrefundable.

For Office Use Only			
Permit Type:	☐ Food Festival	☐ School	☐ Other
San ID #:	Risk Type:		
Fee Type:	Fee Amount:		

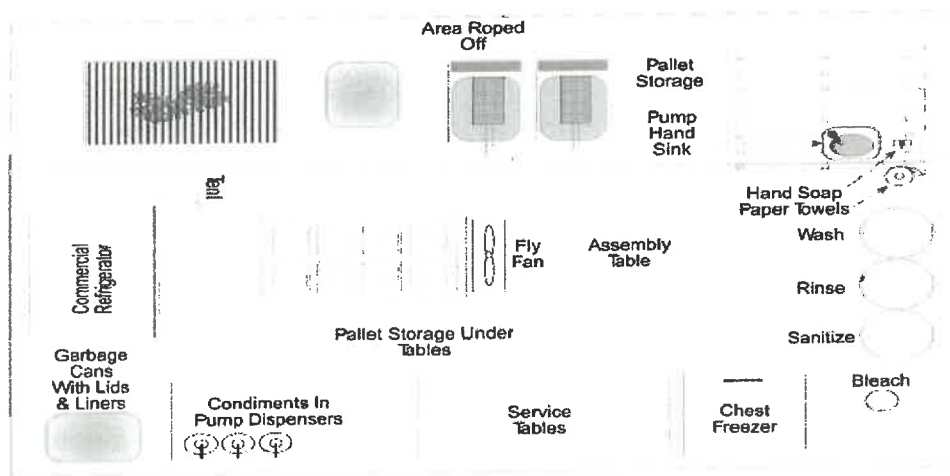
No health inspection required. Prepackaged non-TCS food items only. (KM)

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

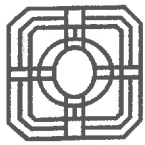
Answer the following questions about what equipment will be provided at your booth:

Where will your booth be located?	☒ Indoor	☐ Outdoor	Yes	N/A
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.			☐	☒



Example Booth Layout

Provide Booth Layout with your Completed Application



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TEMPORARY FOOD SERVICE PERMIT APPLICATION

Event Information			Application Date:		
Event Name: Southland Community Expo					
Location: Orland Square Mall					
Set Up Date: 11/2/24		Set Up Time: 10am		Event Times: 12-4pm	
Event Dates: Starting 11 / 2 / 24 / Ending: 11 / 2 / 24 /					
Will be at this location for 1 days/dates. If not consecutive days, list dates here:					
Date:	Date:	Date:	Date:	Date:	

*This permit is only good for one location, for a maximum of the fourteen (14) days listed above.

Vendor Information		
Organization/Business Name: Robeks Juice		
Address: 9400 W. 159th St. #100		
City: Orland Park	State: IL	Zip Code: 60467
Phone#: 708-590-6950	Illinois State Tax ID#: 4481-9552	
Organization Chairperson/Business Owner		
Name: Angela Townsend	Phone#: 630-544-1430	
For vendors using multiple booths note Booth #:		

Applicant's Signature	Printed Name
	Angela Townsend

Health Inspector's Signature	Printed Name
	Kyle May

*Application and fee shall be received at least 30 days in advance of the event. Sanitarian must approve menu and booth questionnaire before a permit can be issued.

*Fee is payable by cash, check or Visa/MasterCard at the Village Hall. The fee is nonrefundable.

For Office Use Only			
Permit Type:	☐ Food Festival	☐ School	☐ Other
San ID #:	Risk Type:		
Fee Type:	Fee Amount:		

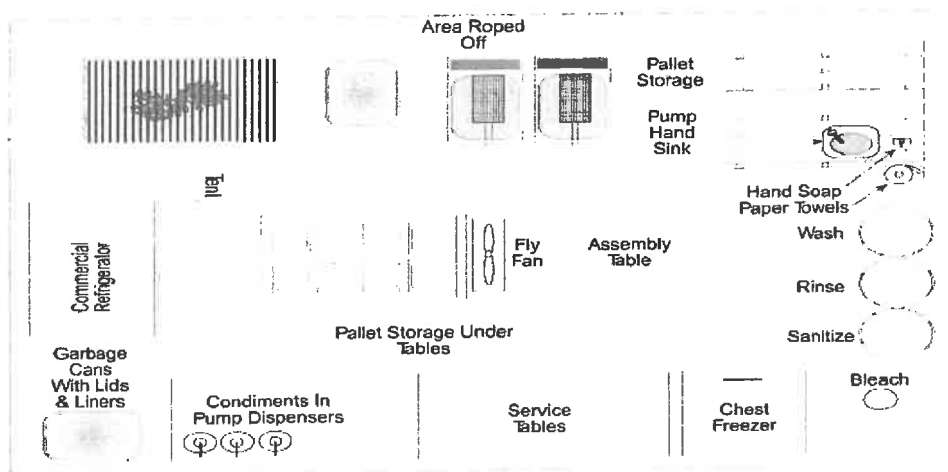
No health inspection required. Facility w/ pre-packaged Juice shots only. Facility has been inspected by VOP at other events in 2024 w/ no issues. (Km)

Permit #	Date Issued:
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Menu and Procedure Review		
Food to be Prepared	Supplier Information	Process of Transportation/Preparation to Event
<i>i.e. Hamburger</i>	<i>Gordon's Food Service</i>	<i>Transported in insulated container, held in commercial freezer, cooked on site to serve</i>
<i>i.e. Cooked Rice</i>	<i>Sysco</i>	<i>Made at restaurant, transported in insulated container and held at steam table</i>
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
	Yes	N/A
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.	☐	☒



Example Booth Layout

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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



ORLAND PARK