Menard County Health Department c/o Sangamon County Dept. of Public Health

2833 South Grand Ave. East, Springfield, IL 62703

Phone (217) 535-3145 Fax (217) 747-5103

website www.scdph.org

APPLICATION TO OPERATE AN ANNUAL FOOD SERVICE ESTABLISHMENT

Important please read!

This application must be filled out completely and fees attached before your license will be processed. If it is not filled out completely, it will be mailed back to you.

For Office Use Only:
Establishment #
New - start date/
Renewal - date //

Name of Establishment:							
ddress:		City:		State	9:	Zip:	
Phone Number:		「	Fax Number:	_		_	
Vebsite:		[Email:				
Water Supply: (X one) Public_	Private Well	Sewer: ((X one) Pub	olic	Private S	Septic	
Manager/Person in Charge Nar	ne & Phone:	Name:			Phon	e:	
Days & Hours of Operation:	(Scho	ools, please enclo	ose calendar of	holidays a	nd breaks)		
Monday		i	Friday			_	
Tuesday		<u> </u>	Saturday				
Wednesday		(Sunday			_	
Thursday		<u>—</u>					
Please list menu items or attach	n a copy of the menu:						
TOUGH HOLLING TO CO.	ra copy or are mena.						
						F	5 .
IL Certified Food Service	e Manager Names	ld	lentification N	lumbers		Exp	iration Dates
Per the 2009 Illinois Departme IV-A facilities shall have a minimazardous food is being handle	nt of Public Health Food mum of one certified foo d. All Class II and IV-B f	Service Sanitard manager on tacilities shall ha	tion Code, sec the premises a ave a minimur	ction 750.s	s while po	ss I and	oration Dates
*Per the 2009 Illinois Departme IV-A facilities shall have a mini hazardous food is being handle (30 hours per week) certified fo **Class II and IV-B facilities sha Is this facility a "Restaurant",	nt of Public Health Food mum of one certified foo d. All Class II and IV-B f ood manager employed a all not use the same pers	Service Sanitar d manager on t facilities shall ha at each establis on as the sole of	tion Code, sec the premises a ave a minimur hment. certified food r	etion 750.s at all time n of one f manager a	es while por ull time at multiple I are from	ss I and tentially	
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Mailing/Billing Information: "Below is the address that all of the mailings/billings from Menard County Health Department c/o Sangamon County Department of Public Health are to go to. If at anytime this address changes, it is my responsibility to notify the department of any mailing address changes."								
•	_ initials of persor	n filling out form						
Name of Person responsible for	Receiving Billings &	k Mailings:						
Mailing/Billing Address:								
			City	State Zip				
Phone Numbers:								
License Fees:								
Class I High Risk Class II Medium Risk		\$275.00 \$225.00						
Class III Low Risk		\$200.00						
Class IV *Not For Profit *Please check a ris	ok type helow and i	No fee nclude the facility's	Tay event #					
		iciuue trie raciiity s	rax exempt #					
	_ A - High _ B - Medium							
	_ C - Low							
	Tax Exempt#							
Please make checks payable to with Note: **Any changes in ownership, con				pection by the MCHD.				
Critical Violation & Re-ins Uncorrected Critica First Re-inspection Second Re-inspect Third Thru Fifth Re	al Violation Fee Fee tion Fee	\$25.00 \$75.00 \$100.00 \$150.00						
Sixth or more Re-in		·	plus the following year's licens	se fee increases by 50%				
By signing this application you true and correct, and that if the the Sangamon County Departn	ere are any change	es to this informat	tion you are responsible					
Signature of Applicant x		Date						
		For Official Us	se Only					
Inspection Date:/	_/	Director of E	Environmental Health:					
Approval Date:/	_/	Director of F	oublic Health:					
Ref: MC ORD. #36-06, ILCS 5/5- establishments within Menard Co to the applicant by the Menard Co be entitled to receive or retain su	ounty. No person sh ounty Health Depar	hall operate a food or rtment. Only those v	establishment who does n who comply with the requi	not have a valid permit issued iirements of this ordinance shall				

place in every food establishment.