



MCHENRY COUNTY DEPARTMENT OF HEALTH
 DIVISION OF ENVIRONMENTAL HEALTH
 2200 NORTH SEMINARY AVENUE
 WOODSTOCK, ILLINOIS 60098
 PH: 815-334-4585
 FAX: 815-334-4637
 WEBSITE: www.mcdh.info

OFFICE USE ONLY	STAFF INITIALS:
DATE RECEIVED: _____	
CHECK # / CASH / CREDIT CARD: _____	
AMOUNT RECEIVED: _____	
RECEIPT NUMBER: _____	
PERMIT NUMBER: _____	

SUPPLEMENTAL OUTDOOR GRILLING HEALTH PERMIT APPLICATION
PERMIT YEAR: May 1 to April 30

Facility Name: _____ Mailing Address: _____
 Address: _____

 Facility Phone: _____ E-mail Address: _____
 Owner/Operator: _____ Facility Fax: _____
 Address: _____ Building Owner: _____
 Owner Phone: _____ Address: _____
 Risk Classification (See instructions on reverse): _____
 Grilling Menu: _____
 How will food be held prior to grilling? _____

Name of Certified Food Protection Manager	I.D. Number	Expiration Date

OUTDOOR GRILLING		
Location of Grill: _____	Grill Make/Model: _____	
Surface Under Grill: _____	NSF/ANSI Approved?	<input type="checkbox"/> Yes <input type="checkbox"/> No
Barrier Separating Public Access: _____	Dumpster Location: _____	
Hand Sink Location: _____ (Hot & cold water under pressure and plumbed to approved wastewater disposal system and in close proximity to grilling area.)		
Outdoor refrigeration make/model (if provided): _____		
Food protection during grilling (i.e. roof, canopy, grill cover, etc.): _____		Washroom Location: _____
All other foods prepared/held/served in establishment?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Additional seating proposed?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
Number of additional seats: _____		

Day(s) of Operation: _____ Hours of Operation: _____

Water Supply: Private Well Community Water Sewage Disposal: Septic System Community Sewer

Applicant hereby states he/she is familiar with the provisions of the Health Ordinance of McHenry County and that he/she will operate this establishment in compliance with said provisions at all times.

Applicant Signature **Environmental Health Practitioner Signature**

RISK CLASSIFICATIONS

Category I	Foods with extensive or complicated preparation, high risk foods or high risk operations.
	Examples: ribs, barbeques, chicken, pig roasts, pizza, shish-kabobs, smoked meats
Category II	Foods with limited preparation or handling.
	Examples: hot dogs, hamburgers, brats, corn on the cob

CERTIFIED FOOD PROTECTION MANAGERS

AS REQUIRED BY ILLINOIS DEPARTMENT OF PUBLIC HEALTH

All food service establishments, with the exception of Category III (low risk) facilities, must be under the operational supervision of at least one Certified Food Protection Manager.

- **Category I** facilities shall have a Certified Food Protection Manager on the premises at all times that potentially hazardous food is being handled. A Certified Food Protection Manager is not required on the premises during hours of operation when all food products sold have been prepared and packaged commercially or prepared under the supervision of a Certified Food Protection Manager.
- **Category II** facilities shall employ a minimum of one full-time Certified Food Protection Manager at each establishment.

Operational supervision means the on-site supervision and management of the food service facility, operations and employees. This operational supervision requirement cannot be met by an individual in a district or regional office unless that person also works full time on-site in the facility itself.

Full time means at least 30 hours per week or the length of time the facility is in operation, whichever is less.

SUPPLEMENTAL OUTDOOR GRILLING PERMIT FEE

Category I (High)	Category II (Medium)	Category III (Low)
\$105.00	\$80.00	N/A