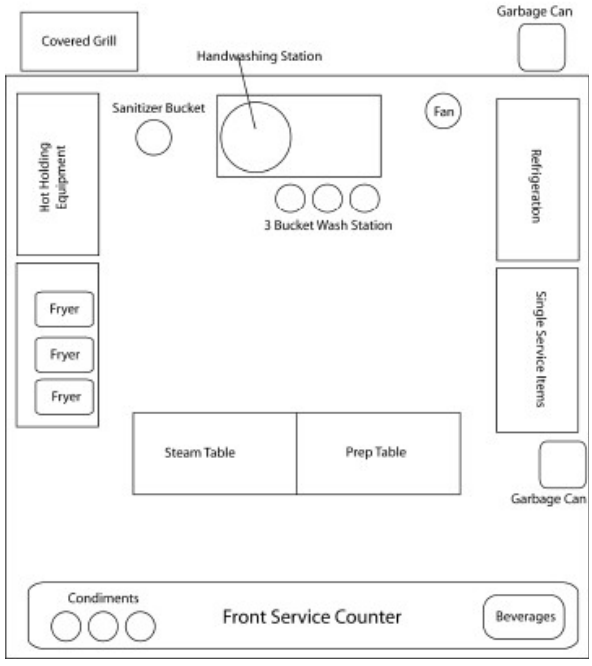
TEMPORARY FOOD SERVICE BOOTH LAYOUT
(To be submitted with Temporary Food Service Form)

FOOD SERVICE LAYOUT:

- Provide a drawing of the entire temporary food booth layout and include the location of the following:
  - Tent outline (*Outside booths must have overhead protection, such as tents or canopies, to protect food from contamination and poor weather conditions)*
  - Mechanical refrigeration/freezers
  - Cooking equipment
  - Hot holding equipment
  - Cold holding equipment
  - Handwashing station (*required for each food vendor*)
  - Dishwashing station (*please note if you plan to bring extra utensils in place of equipment*)
  - Storage of foods and dry goods

NOTE: Open flamed grills shall not be located under the tent for fire prevention requirements.

Example of Booth Layout
Diagram 1



For questions about the temporary food service booth layout, please contact the Community Development Department / Environmental Health Division at envhealth@schaumburg.com or 847-923-3700.