



CHICAGO DEPARTMENT OF PUBLIC  
HEALTH FOOD PROTECTION SERVICES

# SPECIAL EVENT FOOD VENDOR REQUIREMENTS

EVENT ORGANIZER'S CHECKLIST

## NAMING CONVENTION

- The beginning should state the word Food, then business name, then type of applicant.
  - For 180 license applicants - Food\_NameofBusiness\_180 OR For Single Event Food Vendor Applicants - Food\_NameofBusiness\_Single
- Examples:**
1. Business name is Healthy and have a 180 license, then the attached document should be - Food\_Healthy\_180.
  2. Business name is Very Good and applying for a Single Event, then the attached document should be Food\_VeryGood\_Single

PLEASE FOLLOW THIS CHECKLIST SO THAT  
EVENTS CAN BE REVIEWED IN A TIMELY MANNER.

- PREFERABLY ONE ATTACHMENT PER FOOD VENDOR APPLICANT. INCLUDE ALL FOOD-RELATED DOCUMENTS PER BUSINESS UNDER ONE SCAN/ATTACHMENT.
- ORGANIZERS MUST LABEL THEIR UPLOADED (PDF) DOCUMENTS. REFER TO NAMING CONVENTION TO PROPERLY LABEL.

## REQUIRED DOCUMENTS

*For 180 license applicants:*

- Attach the 180 license and properly name the attachment as described above.

*For Single Event Food vendor applicants:*

- The application must be filled out completely.
  - Ensure all questions are answered. Type or Print clearly.
  - Booth layout must be clearly labeled, including hand sink location.
- Attach a clear scanned copy of at least one Summer Festival certificate that will be on-site.
- Ensure the last inspection date is within 6 months. If restaurant/commissary is outside the City of Chicago, must attach the inspection report. The report cannot have outstanding Priority or Priority Foundation (critical/serious) violations.
- If not using own restaurant, must operate out of a licensed shared kitchen.
  - Submit a recent notarized letter dated within 30 days.

## SOME COMMON REASONS FOR NOT APPROVING APPLICATIONS

1. Using older version of Special Event application. Ensure that recent version is submitted.
2. Incomplete applications, such as missing:
  - BACP Account number; Address of Food Suppliers; Hand sink nor refrigeration (if cold foods) not on booth layout.
3. Last inspection report over 6 months ago.



*Contact information:*

*If you need a recent health inspection or have food safety questions email: [CDPHFood@cityofchicago.org](mailto:CDPHFood@cityofchicago.org)  
If you have questions for the DCASE Permits Team email: [SEPermits@cityofchicago.org](mailto:SEPermits@cityofchicago.org)*