

AUGUST 5, 2026

CITY MARKET

junior



A special opportunity for young food entrepreneurs! Discover Dixon, LCHD, and U of I Extension are partnering together to help young entrepreneurs showcase and sell approved food items.

- Great chance to gain real-world experience in the food business & connect with your community
- Learn business skills & practice food safety

REQUIREMENTS:

- Attend informational/food safety meeting on June 17th at the Discover Dixon office during City Market. LCHD will be present.
- Complete ServSafe course sponsored by University of Illinois Extension.
- Complete the City Market Jr. temporary food permit application and self-certification checklist and turn into LCHD at least **14** days before the event.
- Complete food safety phone call on ingredients and processes with health inspector if additional information is needed
- Post signage at booth
- Sell only approved items. No prohibited food items.
- All food products must be from the approved list and comply with LCHD requirements.
- Participants may not prepare, sell, or serve prohibited foods.
- If participants are on a private well, a satisfactory water test within the last year shall be turned in with the completed application, or bottled water must be used in all aspects of food preparation, such as in the food, while handwashing, and while cleaning equipment and utensils. LCHD has water test kits available to pick up for \$10 plus the cost of the lab analysis.

APPROVED FOODS:

A City Market Junior operator may sell any food or drink not on the prohibited list as approved by LCHD

PROHIBITED FOODS:

- Meat, poultry, fish, seafood, or shellfish
- Dairy, except as an ingredient in a non-potentially hazardous baked good or candy, or as an ingredient in a baked good frosting, such as buttercream.
- Eggs, except as an ingredient in a non-potentially hazardous baked good or in dry noodles, or as an ingredient in a baked good frosting, such as buttercream, if the eggs are not raw.
- Pumpkin pies, sweet potato pies, cheesecakes, custard pies, crème pies, and pastries with potentially hazardous fillings or toppings.
- Garlic in oil or oil infused with garlic
- Low-acid canned foods
- Sprouts
- Cut leafy greens, except for cut leafy greens that are dehydrated, acidified, or blanched and frozen
- Cut or pureed fresh tomato or melon
- Dehydrated tomato or melon
- Frozen cut melon
- Wild-harvested, non-cultivated mushrooms
- Alcoholic beverages or kombucha



Questions? Contact Amanda Zook, LCHD Environmental Health Specialist, at 815-284-3371 or azook@lchd.com