

PLAN REVIEW GUIDELINES FOR FOOD STAND CONCESSIONS AND PUSH CARTS



Health District Requirements

A Food Stand Concession or Push Cart requires a valid Snohomish Health District (SHD) food establishment permit to operate in Snohomish County. To obtain a permit, all Food Stand Concessions and Push Carts must be reviewed and approved by SHD. The plan review process usually takes 7 to 30 days, sometimes longer. Until reviewed, approved and permitted, the Food Stand Concession or Push Cart may not operate in Snohomish County.

Definitions

- A Food Stand Concession is defined as a stand or drive-thru food service establishment that is not directly connected to public water or an SHD approved sewage disposal system, does not provide on premise food preparation sinks and does not provide ware washing sinks.
- A Push Cart is defined as a non-motorized cart easily moved from place to place by one person. It must be listed by the *National Sanitation Foundation (NSF)* or equivalent. It must have refrigeration that is NSF listed or the equivalent and have power if stationary, or power with battery/inverter if being pushed from place to place.

Menu Restrictions

- Push carts are limited to non-potentially hazardous foods, hot dogs, and espresso drinks unless otherwise approved.
- Food Stand Concessions are limited to hotdogs, espresso drinks, pasteurized milk, prepackaged ice cream and frozen yogurt, non-potentially hazardous commercially prepared baked goods, or other food approved by the Health Officer. Foods such as chili, sandwiches, hamburgers, breakfast sandwiches, cereals, biscuits and gravy, cooked eggs and other potentially hazardous foods are not permitted.
- Food preparation must be minimized. Food preparation of fruits and vegetables is not permitted. Blended drinks are not allowed.

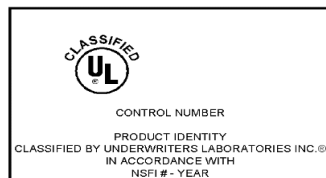
Plan Submission and Review

Prior to issuing a food service permit, SHD requires the following information be submitted for review:

- Application and fee for plan review
- Equipment listing – all equipment must be listed by the NSF or equivalent
- Menu, including a description of each item
- Floor plan
- Finish schedule
- Source of water and plumbing specifications
- Site used for sewage (waste water) disposal
- Cleaning schedule
- Commissary letter
- Restroom agreement letter (if different than commissary)

Construction (Food Stand Concessions)

- Food Stand Concessions are limited to 120 square feet of floor space. Facilities with more than 120 square feet of floor space are required to be fully plumbed facilities, including a plumbed handwash sink and a three compartment sink at minimum.
- The interior surfaces of the building must be built of easily cleanable materials.
- Extra wall protection is required on walls behind all sinks, including restroom handwash sinks and food preparation counters and tables. A 16-inch high backsplash of plastic laminate, fiberglass-reinforced plastic or equal is acceptable. A backsplash higher than 16 inches is required on the wall behind counter top equipment taller than 16 inches. Floor to ceiling protection is required on the wall behind dishwashers. Plastic coated hardboard is not acceptable.
- Construction must comply with all applicable state and local building, plumbing, electrical and fire codes.
- The ceiling above food preparation areas is to be non-perforated, non-absorbent, smooth and easily cleanable.
- All equipment shall be listed by the *National Sanitation Foundation* (NSF) or equivalent for its intended use. Ice chests may be used for canned or bottled pop and juices only. **Styrofoam ice chests are not allowed.**



Plumbing

- An easily accessible handwash sink must be provided.
 - Free flowing water under pressure. Hot water adjustments at tempering valves or faucets shall provide water from the tap in the range of 100°F - 120°F.
 - Soap and paper towels must be provided in dispensers at the handwash sink at all times.
 - Handwash sinks must be on the countertop or the top of the push cart. Under counter or pull out drawer sinks are not considered to be easily accessible.
- Hot water tanks must be adequately sized to provide hot water to the food stand at all times.
- The water system shall consist of 5-gallon potable water storage tanks of sufficient number to supply water to the handwash sink and all other needs. A waste water storage tank of 6 gallons must be provided for every 5 gallons of fresh water. (WAC 246-215-121(11)). Non-movable holding tanks are not allowed. (WAC 246-272A-0240).



Operation

- Potable water tanks must be filled and waste water tanks emptied, and utensils and equipment serviced daily at the approved commissary. (See specific commissary requirements.)
- Ice must be obtained from an approved source. Ice scoops must be provided for dispensing ice.
- All foods and accessory items shall be transported in covered, cleanable, food grade containers. Proper food temperatures shall be maintained during transportation.
- Only single service utensils and containers shall be provided to the customer.
- Probe thermometers with a range of 0°F - 220°F must be available to monitor food temperatures. Digital thin tipped thermometers may be required.
- Covered garbage containers in convenient locations shall be provided.

Commissary

All commissaries must be approved food service establishments with a current SHD operating permit.

Commissaries located outside of Snohomish County may be approved on a case by case basis with concurrence of the regulatory authority in that county.

Food Stand Concessions and Push Carts operate from an approved commissary and report daily to the commissary for supplies, cleaning and servicing operations. Adequate refrigeration and dry storage shall be provided for all materials needed to operate. An agreement (commissary letter) listing all services provided by the commissary and signed by the commissary owner is required and must be submitted to SHD. **Use of private residences or homes as commissaries is prohibited.**

A Food Stand Concession or a Push Cart must have access to its commissary during all hours of operation. If found operating without access to the commissary, the facility will be required to close.

Restrooms (if not located at commissary)

Food Stand Concession or Push Cart employees must have access to restrooms during all hours of operation. Restrooms must be located in a commercial building accessible to the public within 200 feet of the Food Stand Concession or Push Cart, and be connected to water and sewer or an approved septic system. The restroom must include a handwash sink with hot and cold running water, soap and paper towels, and a covered waste container. Portable toilets are not allowed. Written approval (restroom letter) signed by the restroom owner allowing use of the restroom is required and must be submitted to SHD.

Inspections and operating permit

Passing a **Preoperational Inspection** is required prior to opening for business. The preoperational inspection must be scheduled at least one week in advance. It is recommended that sufficient time between the preoperational inspection and proposed opening date be provided to allow for preoperational reinspections if needed.

Ready for inspection means – All construction is completed. All equipment is in place, turned on, and properly working. All cleaning is completed. **Note that no food of any kind is allowed in the facility or commissary without SHD approval.** Food present without approval will be considered as being adulterated and will be discarded.

Submittal of the application for food establishment operating permit and fee(s) is required prior to opening. **Note that operating permit applications and fee(s) are not accepted more than 30 days prior to the projected opening date.**

You may open for business after passing the preoperational inspection, submittal of the operating permit application and permit fee(s) and after obtaining final approvals from all other applicable agencies.

Operation at temporary events

A Food Stand Concession or Push Cart under an annual permit by SHD may operate at a temporary event (i.e. fairs, festivals, farmers markets, etc.) without obtaining a separate temporary food service permit. However the following is required:

- An application notifying SHD of participation in the event along with a processing fee are required at least seven (7) days prior to the first day of the event. Applications received less than 7 days prior to the event will be charged an additional late fee per the current fee schedule.
- Operation at the temporary food event by the permit holder will be exclusively from the approved, self-contained Food Stand Concession or Push Cart.

Upgrade of food establishment:

All upgrades of Food Stand Concessions or Push Carts will comply with Snohomish Health District Sanitary Code, Chapter 10.

For additional information, contact SHD Food & Living Environment Program

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