

Application must be completed in full and submitted with fee for processing. Faxed applications will not be accepted.

PERMIT FEES: Please check applicable box

Low Risk	1-21 Consecutive Days <input type="checkbox"/> \$79.00	Judged Cook-Off:	1-20 Entrants <u>Not</u> open to public <input type="checkbox"/> \$263.00
	*Annual / Restrictive <input type="checkbox"/> \$200.00		1-20 Entrants <u>Open</u> to public <input type="checkbox"/> \$578.00
	Each add'l location <input type="checkbox"/> \$100.00		21-over Entrants <u>Not</u> open to public <input type="checkbox"/> \$263.00
High Risk	1 Day <input type="checkbox"/> \$111.00	Food Demonstrator:	21-over Entrants <u>Open</u> to public <input type="checkbox"/> \$840.00
	2-3 Consecutive Days <input type="checkbox"/> \$163.00		1-21 Consecutive Days <input type="checkbox"/> \$79.00
	4-8 Consecutive Days <input type="checkbox"/> \$221.00		(Low Risk Foods only) Annual
	9-21 Consecutive Days <input type="checkbox"/> \$378.00		(no location restrictions apply) <input type="checkbox"/> \$184.00
	*Annual / Restrictive <input type="checkbox"/> \$475.00		
Each add'l location <input type="checkbox"/> \$168.00			

**Annual / Restrictive permit - No more than 3 days per week at same location. Separate annual permit is required at each location.*

Late Fee Charge \$48.00 Application and fee **MUST be received** in the Environmental Health Division office **seven (7) days before the event** to avoid **non-refundable** late fee. Postmark is NOT sufficient.

Event Name _____	Booth Name _____
Event/Facility Location _____	Person In Charge of Booth _____
Event Address _____	Daytime Phone _____
Event City _____	Email Address _____
Event Dates _____ Hours _____	Mailing Address _____
Time Food Will Be Served: From _____ To _____	
Event Coordinator _____	Do All Employees Have Food Worker Cards? _____
Coord. Email Address _____	
Coord. Phone Number _____	



APPLICANT SIGNATURE _____ DATE _____

Foods prepared outside of the booth must be prepared at a kitchen under permit and approved by the Snohomish Health District.

Name/location of Permitted Kitchen

Kitchen Contact Person Phone _____

FOR HEALTH DISTRICT USE ONLY

PERMIT #TE _____

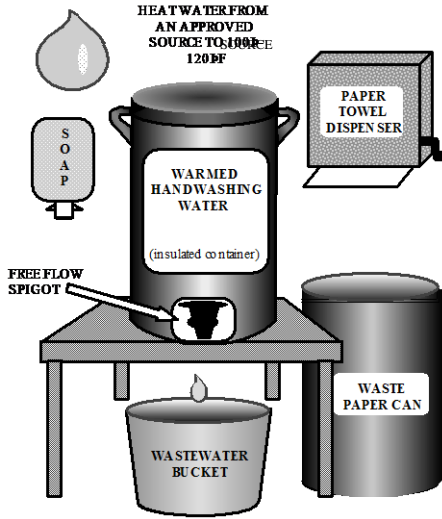
MAIL/DELIVER/P-U: _____

SANITARIAN REVIEW: _____

Logged _____

Rev030912cd

**HOW TO MAKE AN
ALTERNATIVE
HANDWASHING STATION**



ADDITIONAL REQUIREMENTS:

Handwashing facilities must be provided in the booth. This consists of an INSULATED CONTAINER with a FREE-FLOW spigot - capacity of five gallons or more - filled with warm water, a bucket for wastewater, pump soap and paper towels. **WASH HANDS FREQUENTLY!**

Sanitizer for wiping cloths must be provided in the booth. This solution consists of one teaspoon of bleach per gallon of cool water (or other approved sanitizer) and wiping cloths.

Stem-type thermometers are required if any potentially hazardous food is served. Digital food thermometers must be available on site to monitor temperatures in thin foods (i.e. hamburgers, chicken pieces, etc.). **MONITOR TEMPERATURES FREQUENTLY!**

Water must be obtained from an approved source.

Wastewater must be disposed of in a sanitary sewer. Disposing of wastewater in storm drains or on the ground is unacceptable.

Dishwashing facilities must be provided by you or the event coordinator if the event is more than one day in length. Soap and sanitizer must also be provided.

A SKETCH OF YOUR BOOTH OR TRAILER IS REQUIRED.

Walls and ceiling must be made of wood, canvas, or other material that protects the interior of the booth from dirt and weather. Food cannot be prepared, cooked or displayed on the front counter unless there is some means of protection from contamination. Floors must be made of a cleanable material such as concrete, AstroTurf, asphalt, or tight-grained plywood.

YOUR FLOOR PLAN

Booth Trailer Other

Describe the following:

1. Handwashing facilities: _____

2. Construction materials to be used for floors, walls, ceilings:

3. Wastewater disposal: _____

4. Dishwashing facilities: _____

5. Restroom facilities: _____

FOOD PREPARATION AND MENU

DIRECTIONS: List, by number, the order of food preparation steps used for each menu item you will be serving. Please note that Section "A" must be completed if you will be using an approved kitchen to prepare food prior to the event.

EXAMPLE: In the first example listed below, thawing chicken is the first preparation step used, so that box is given a "1". Cutting or assembling the thawed chicken is the second preparation step used, so that box is given a "2". After the chicken is assembled, it is then portioned. The Portion/Package is therefore given a "3". Numbers are used in succession until all food preparation steps for that menu item have been completed.

SECTION A: AT THE APPROVED KITCHEN:

<i>MENU ITEM</i>	Thaw to 41°F or less	Cut/ Assemble	Cook to Appropriate Temperature	Cool to 41°F Within 6 Hours	Cold Holding 41°F or less	Reheat to 165°F	Portion Package	Transport 41°F or Less or 140°F or Above
Example: Chicken	1	2			4		3	5

NOTE: If your procedures do not fit these charts, please use a separate sheet of paper and attach to application.

SECTION B: AT THE BOOTH:

<i>MENU ITEM</i>	Thaw to 41°F or less	Cut/ Assemble	Cook to Appropriate Temperature	Cold Holding 41°F or less	Reheat to 165°F	Hot Holding 140°F	Other/ Serve
Example: Chicken/Hamburger			2	1			3

How will you provide temperature control for potentially hazardous foods? Circle as many as you will be using.
Foods must be 41°F or colder, or 140°F or hotter. **MONITOR THEM FREQUENTLY!**

Hot holding: steam table, oven, barbeque, gas grill, wok, steamers, stove, hot holding case, other (list) _____

Reheating or cooking: oven, barbeque, gas grill, wok, steamers, stove, other (list) _____

Cold holding: refrigerator, refrigerated truck, refreezable ice/cooler, drained ice, freezer, other (list) _____