

Which Temporary Food Permit Do I Need?

Answer the following questions to determine which type of temporary food permit you need:

1. Yes No I will be handling / preparing / cooking / serving meats, poultry, and/or seafood from raw product.
2. Yes No I will be cooking / heating foods at my commissary, and placing them in refrigeration or in ice to cool down.

If you answered **Yes** to one or more of the above questions, you will need.....**a high risk permit.**

3. Yes No My menu is limited to one or more of the following foods:

- Caramel apples (*Dipped on site*)
- Cheese (*Commercially made*)
- Chocolate dipped fruit (*Dipped on site*)
- Commercially canned whipped cream
- Dippin' dots (*Scooped on site*)
- Donuts and other deep fried dough products (*commercial mix and water only*)
- Dried mix dips (*May mix with sour cream or cream cheese*)
- Espresso Drinks (*Including milk or dairy product*)
- Frozen fish, poultry, meat (*Commercially caught, packaged and processed in a USDA or WSDA facility*)
- French fries, curly fries
- Fudge (*May cut on site*)
- Ice cream
- Iced drinks (*Includes shaved ice, Italian soda, smoothies, snow cones*)
- Lemonade and juices (*No fresh pressed apple cider or melons*)
- Nachos (*With commercially canned cheese*)
- Packaged food (*Held at 41°F or below, labeled and processed in an approved, permitted kitchen, sold in original package. Includes but not limited to pasta, smoked salmon, salsa, hummus, sauces, cheese, or single serving milk*)
- Pancakes, waffles (*commercial mix and water only*)
- Peanut butter and jelly sandwiches
- Pies and baked goods (*Purchased commercially prepared or made in an approved facility*)
- Pizzas (*Pepperoni and cheese only, commercially made, pre-sliced, delivered hot*)
- Pre-cooked bacon
- Strawberry (or other berry) shortcake

If you answered yes to question #3, you will need.....**a limited risk permit.**

If you answered no to all of the above questions, you will need.....**a low/medium risk permit.**

Tempfoodpermit 06/29/2018kg

Environmental Health Division

3020 Rucker Avenue, Suite 104 ■ Everett, WA 98201-3900 ■ fax: 425.339.5254 ■ tel: 425.339.5250

Temporary Food Establishment Permit Application

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

- Checks are payable to Snohomish Health District
- Application with fee must be received (7) days before the event to avoid a non-refundable late fee of \$53.00 (PE 5600)

Postmark is not sufficient.

Reviewed by: _____ (EHS Initials)

***As per WAC 246-215-01115 (Washington Administrative Code) (124) definition of "Temporary Food Establishment" means (a) operating at a fixed location, with a fixed menu, for not more than 21 consecutive days in conjunction with a single event or celebration such as a fair or festival and (b) operating not more than 3 days a week at a fixed location, with a fixed menu, in conjunction with an approved, recurring, organized event, such as a farmers market. (i.e., public event means an organized event which is advertised to the public through social media, newspaper articles, flyers, banners, or by other means, and must have a defined start and stop date not exceeding 21 consecutive days.)*

PERMIT TYPE/FEE (Check applicable box)

| | |
|--|--|
| Limited Risk: (SHD identified menu items only) | <input type="checkbox"/> \$65 (PE 5667) Single Event 1-21 days |
| | <input type="checkbox"/> \$150 (PE 5669) Recurring Event – One (1) location, must meet WAC 246-215-01115** |
| | <input type="checkbox"/> \$115 (PE 56RA) Recurring additional location |

| | |
|---|--|
| Low/Medium Risk: (Food that requires temperature control & minimum preparation) | <input type="checkbox"/> \$90 (PE 5655) Single Event 1-21 days |
| | <input type="checkbox"/> \$230 (PE 5657) Recurring Event – One (1) location, must meet WAC 246-215-01115** |
| | <input type="checkbox"/> \$115 (PE 5659) Recurring additional location |

| | |
|---|--|
| High Risk: (Food cooked or served from raw animal products or requires advanced cooking & cooling in an approved kitchen. *Raw fish requires parasite destruction or other appropriate documentation with application.) | <input type="checkbox"/> \$200 (PE 5661) Single Event 1-21 days |
| | <input type="checkbox"/> \$540 (PE 5663) Recurring Event – One (1) location, must meet WAC 246-215-01115** |
| | <input type="checkbox"/> \$115 (PE 5666) Recurring additional location |

| | |
|---|--|
| Food Demonstrator: (Non-potentially hazardous foods only) | <input type="checkbox"/> \$50 (PE 5671) Single Event 1-21 days |
| | <input type="checkbox"/> \$100 (PE 5673) Recurring Event – One (1) location, must meet WAC 246-215-01115** |

EVENT INFORMATION

| | | | |
|----------------------------|--|--------------|------|
| Event Name: | | Event Dates: | |
| Location Name: | | | |
| Site Address: | | City: | Zip: |
| Name of Event Coordinator: | | Phone: | |
| Email: | | | |

BOOTH INFORMATION

| | |
|--|--|
| Booth Name: | Booth Number: |
| Person In Charge (PIC): | Phone: |
| Food Service Hours Start Time: _____ a.m. / p.m. | Food Service Hours End Time: _____ a.m. / p.m. |

OWNER / OPERATOR INFORMATION

| | | |
|--|--------|----------------------|
| Business Owner: | Phone: | Email: |
| Business Mailing Address: | | |
| City: | State: | Zip: |
| Have you previously operated a temporary food booth in Snohomish County? | | OFFICE USE ONLY |
| <input type="checkbox"/> No <input type="checkbox"/> Yes Name of booth: _____ | | Permit Number: _____ |
| | | Date Mailed: _____ |
| | | S.R. Number: _____ |

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COMMISSARY KITCHEN

Reviewed by _____ (EHS Initials)

Required if menu requires advanced preparation or event lasts longer than one day (must have access to 3-compartment sink)

Name of Permitted Kitchen: _____

Site Address of Kitchen: _____

City: _____

Zip Code: _____

County Location of Kitchen: _____

Kitchen Contact Person: _____

Phone: _____

What preparation steps will be done at the kitchen listed above? (Check all boxes that apply.) Produce washing Cooking Cooling (walk-in refrigerator required) Dishwashing Reheating**MENU, FOOD PREPARATION, AND EQUIPMENT AT BOOTH**

| Food and/or beverage item | Purchased raw or pre-cooked? | Prepared in booth or approved kitchen? | Equipment used to transport item hot (135°F or above) or cold 41°F or below) | Type of cold holding equipment used at event? (41°F or below) | Cooking / reheating equipment used? Final cook or reheat temperature | Hot holding equipment used at event? (135° F or above) |
|---------------------------|------------------------------|--|--|---|--|--|
|---------------------------|------------------------------|--|--|---|--|--|

Example:

| | | | | | | |
|-----------|-----|-------|-----------|-----------|--------------|---------------------|
| Hamburger | Raw | Booth | Ice chest | Ice chest | Grill 155° F | Grill / Steam table |
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BOOTH SET UP (check all boxes that apply)**Handwash station required for handling of any opened foods and must be set up inside the booth**

- 5 gallon insulated container with a continuous flow spigot
- Plumbed handwashing sink
- Soap and paper towels
- Warm water (100-120 deg F)
- Separate bucket for waste water

Sanitizer:

- Separate container
- Additional containers for raw meat
- Wiping towels
- Bleach / Sanitizer (1 tsp bleach / gallon of water)

Food Booth:

- Ground/Floor Cover**
Non-absorbent material is required (exposed dirt or mud is not allowed)
- Overhead Protection**
Tarp / Canopy / tent
- Other: _____

Outside Cooking Area:

- Outside cooking area (BBQ) must have a second hand wash station and may be subject to additional temporary permits
- 4 foot separation / barrier from public

Please sign below indicating you agree to and understand the 'Temporary Event Operating Requirements'. If it is determined that you are out of compliance, your temporary food establishment permit may be suspended.

I have read, understand, and will abide by the food safety requirements.

APPLICANT SIGNATURE

DATE

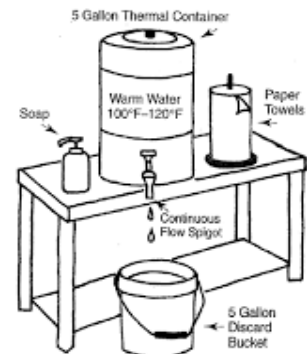
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Read and check off each of these items in order to comply with all Snohomish Health District requirements.

- Submit an application: Completed application and payment must be **received by** the Snohomish Health District at least **7 days before** the event. An **additional** fee will be charged for applications or payments received late. Postmark is **not** sufficient.
- Permit Posted: Temporary permit must be posted inside the booth in a location that is easily visible.
- Ill Food Workers: Food workers with symptoms of diarrhea or vomiting, jaundice, a diagnosed infection (*Salmonella* Typhi, Shigella, E. coli, Hepatitis A Virus), or a sore throat with fever cannot work with food.
- Food Worker Cards: The person in charge of the booth is required to have a valid Washington State Food Worker Card. The Snohomish Health District recommends that all employees have a valid Food Worker Card. Classes are available online at www.foodworkercard.wa.gov.
- Food Preparation: All food preparation must be done in the booth or a kitchen approved by the Snohomish Health District. Home preparation of foods is **not** allowed. Restaurants or commissary kitchens permitted by a local county health department are examples of an approved kitchen.
- Handwashing Facilities: An insulated 5-gallon container with a **continuous flow spigot**, a 5-gallon discard bucket, hot water between **100°F to 120°F**, and handwashing soap and paper towels is required at the handwashing station. A second handwashing facility may be required if cooking is conducted in a separate area.
- No Bare hand Contact: Prevent bare hand contact with ready-to-eat food by providing barriers such as gloves, tongs, deli tissue or utensils.
- Fruits and Vegetables: All fruits and vegetables must be purchased pre-washed, pre-cut, or washed in an approved kitchen. Place washed produce in a clean container and not back in the original container.
- Thermometer: A digital-stem thermometer is required to check cooking and holding temperatures properly for all food items. A dial-stem thermometer may not be adequate for properly measuring small mass foods (ex: hamburger patties).
- Cold Holding: Cold hold potentially hazardous food at **41°F or below** using functional equipment or ice from an approve source. Ice level must be the same as the food level when using ice to cold hold. Cut leafy greens (ex: lettuce, spinach, cabbage) and cut tomatoes must be kept at **41°F or below**.
- Hot holding: Hot hold potentially hazardous food at **135°F or above**. Sterno devices are **not** approved for outdoor events and can only be used during indoor events. Insulated cambro units are **not** approved for hot holding during temporary events.



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- Cooking temperatures:
 - Fruits and vegetables for hot holding **135°F**
 - Fish, shellfish, beef, pork, eggs **145°F**
 - Ground or injected meats **155°F**
 - Poultry and stuffed food **165°F**
- Reheating: Reheat potentially hazardous food to **165°F or higher** within **1 hour**. Potentially hazardous food cannot be reheated more than 1 time. Discard hot food at the end of the day. Use stoves, grills or microwaves for quick reheating. Steam tables and crock pots are **not** approved for reheating.
- Cooling: Cooling of food is **not** allowed at a Temporary Food Establishment. All cooling must take place in a kitchen approved by the Snohomish Health District.
- Transportation: Potentially hazardous food must be transported in a food grade container at **41°F or below or at 135°F or above**. Insulated cambros may be used during transportation, but cannot be used for hot holding. Food arriving at the temporary event in the temperature danger zone will be discarded.
- Employee Restrooms: Toilet facilities must be available to employees and be readily accessible during all times of operation, and be provided with handwashing facilities that have potable, warm, running water.
- Separation Barrier: A separation barrier or another effective method (ex: 4 feet of separation) must be used to protect the food preparation area and cooking areas from the public.
- Sanitizer: Provide a sanitizer solution with wiping clothes. Mix one teaspoon of liquid bleach with one gallon of cool water. Other sanitizers, such as quaternary ammonium, may also be used. Change sanitizer solution often or when it becomes cloudy. A separate sanitizer solution is required for raw and ready-to-eat food.
- Food Protection and Storage: Store all food at least 6 inches off of the ground or in water tight containers. Samples must be protected by covering while on display. Raw meat must be stored in a separate container than ready-to-eat food.
- Dishwashing Facilities: All equipment and utensils must be washed, rinsed, and sanitized in an approved 3-compartment sink. Events lasting more than one day are required to have a designated 3-compartment sink within 200 feet of food service.
- Waste water: Waste water is not allowed to be dumped on the ground or into storm drains.
- Chemicals: Properly label all chemicals and store away from food and food-contact surfaces.
- Flooring: Ground floor must be non-absorbent (exposed dirt is not acceptable).
- I have read and understand the above requirements.**

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