

HIGH RISK PERMIT

Required for menu items that involve handling open raw animal foods or cooling.

MEDIUM RISK PERMIT

Required for menu items that involve open, ready-to-eat foods and food requiring temperature control for safety.

Exceptions: Foods on the exempt list, on the low risk list, fresh eggs sold by the farmer (Product Information Form (PIF) needed), or foods that are identified under WAC 246-215-01115(50)(c) as not meeting the definition of a Food Service Establishment.

FOOD DEMONSTRATOR

A demonstration permit, or “demo” permit allows the sampling of non-Time/Temperature Control for Safety Food, provided that the sampled food item is available for sale at the booth pre-packaged and the sample is provided without charge. *(i.e. jams sampled on pretzels or oil sampled on a piece of bread)*

LOW RISK PERMIT

Required when all menu items fall on the low risk list.

APPLICATION FOR EXEMPTION FROM PERMIT

Foods that are specifically identified as exempt from permit under WAC 246-215-08305(4) may submit an application for exemption from permit. No foods may be added or subtracted from that list.

NO PERMIT REQUIRED – DOES NOT MEET DEFINITION OF FOOD SERVICE ESTABLISHMENT

- Prepackaged, non-Time/Temperature Control for Safety Food products produced in a licensed food processing plant or food service establishment. *(i.e. chips, soda, candy bars)*
- Minimally cut, unprocessed fruit, vegetables, or fresh herbs that are non-Time/Temperature Control for Safety Food and non-Ready-To-Eat.
- Hot beverages that are non-Time/Temperature Control for Safety Food, and served into single-service cups. *(i.e. coffee w/powder creamer, tea)*
- Dry foods that are non-Time/Temperature Control for Safety Food and non-Ready-To-Eat. *(i.e. beans, pasta, tea leaves, dry grains, in-shell nuts)*
- Prepackaged frozen confections produced in licensed food processing plant or Food Service Establishment. *(i.e. ice cream bars)*
- Cottage food operation.
- Ready-to-eat foods that are non-Time/Temperature Control for Safety Foods that are produced in a licensed food processing plant or Food Service Establishment *(i.e. premixed soda, powdered creamer, pretzels, donuts, cookies, cake, meat jerky)* that are served:
 - 1) Without direct hand contact.
 - 2) With limited portioning. *(i.e. deli tissue, napkins, tongs, toothpicks — NO GLOVES!)*
 - 3) From the original package.
 - 4) Directly into or onto a single-service.

PRODUCT INFORMATION FORM (PIF)

Required when it is necessary to prove that the product being sold is non-Time/Temperature Control for Safety Food and from an approved source. Also needed when farmers sell fresh eggs.

Not needed for products that are sold unopened, non-Time/Temperature Control for Safety Food, and foods that are processed in a federally or state licensed facility.

No Fee Needed When: An exempt, or temporary food operating permit has already been paid.