### Temporary Permit Categories

#### 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.*