

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 **14 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.



Environmental Health Division

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

- 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.**

030917dip