



Facility name	
-	

To begin the process of changing ownership of an existing food service establishment, you must submit all the items on this list below. Incomplete submittals will not be accepted. Plan review fees are non-refundable.

✓		ITEM	DESCRIPTION	Office Intake Use Only
	1	General Plan Review Application	Provide completed general plan review application.	
	2	Conditional Operating Permit Application	Provide completed conditional operating permit application.	
	3	Copy of Menu	Provide a detailed menu of all the food and beverages you will be serving or a list of food and beverages you will be selling. Include condiments, iced beverages and baked goods. Be sure to include menu specials and seasonal items. Only food and beverages listed may be served. All breakfast, dinner, lunch, bar/lounge, happy hour, kids, catering, and online menus must be submitted.	
	4	Commissary Agreement Letter (If applicable)	For mobile units and food stand concessions, provide a complete commissary agreement letter with a food service establishment permitted in Snohomish County. Hours of operation of the commissary must be the same as the mobile/food stand's hours of operation, or the operator of the mobile/food stand and his/her employees must have keyed access to the commissary.	
	5	Restroom Agreement Letter (If applicable)	For mobile units and food stand concessions, provide a complete restroom agreement letter. Restrooms must be located in a commercial building accessible to the public within 200 feet of the sale site and be connected to water and sewer or an approved septic system. Does not apply to mobile units with sale sites less than one hour.	
	6	Fee	Include application fee.	



General Food Plan Review Application

Application must be completed <u>in full</u> and submitted <u>with fee</u> and the items listed for processing: Reviewed by EHS Initials							
TYPE OF PLAN REVIEW (Check applicable bo	ox)						
☐ \$800 (PE 5672) General Plan Review		New food service establishment Plan Review & Pre-Operational Inspection Fee.					
☐ \$1200 (PE 56AK) General Plan Review Expe	edited		<u>d</u> New food al Inspectio		ablishment P	lan Review	& Pre-
☐ \$200 (PE 5675) Multiple Permit Facility		Each Add	litional Perr	nit (In additi	on to PE 567	2 or PE 56A	λK)
☐ \$200 (PE 5670) Limited Grocery Plan Review	V	New Limited Grocery / Tap Room / Tasting Room					
☐ \$300 (PE 56AJ) Limited Grocery Plan Review	V	Expedite	<u>d</u> Plan Rev	iew & Pre-C	peration Insp	ection Fee	
☐ \$400 (PE 5642) Change of Ownership		Change o	of ownership or subtraction	conditiona n of owner	l operating pename or char	ermit. Charg	ed with the lumber.
\$200 (PE 5685) Alteration to Existing Establis or Revision of Approved Plan	shment			food service perational Ir		ent or revision	on of approved
☐ \$200 (PE 5677) Consultation Fee		Plan revie	ew consulta	tion (On and	d/or off site)		
☐ \$1600 <i>(PE 5683)</i> Variance <u>plus</u> lab fees		Variance	with HACC	P – when re	equired by WA	AC for menu	ı items
☐ \$200 (PE 56AM) Variance w/o HACCP Revie	ew	Variance	without HA	CCP review	•		
ESTABLISHMENT INFORMATION			MAILING	ADDRESS			
Name:			Name:				
Site Address:			Mailing Address:			,	
City:	ZIP:		City: State: ZIP:			ZIP:	
OWNER INFORMATION							
Name:				Phone:			
Address:	E-mail Address:						
City:		State: Zip:					
CONTACT INFORMATION (if different than ow	/ner)						
Name:				Phone:			
Address:		E-mail Address:					
City:		State: Zip:					
OTHER INFORMATION							
Type of Food Service Establishment:							
Local Building Inspection Agency:							
Water District:	Water Supply (check one		one):	one): Private Well Public		Public	
Sewer District:			Sewage Disposal (check one): Sewer Onsite Sewage Sy			Sewage System	
Inspection is based upon requirements of WAC 246-215; Rules & Regulations of the State Board of Health for Food Service Sanitation. Other agency approvals requisite to your operation may include County or City Planning, Building, Plumbing and Fire Departments, Water and Sewer Utilities. Signature of the owner or an officer of the legal ownership affirms the accuracy of the information provided in this application and that the permitted							
facility will be operated in compliance with the rules of the Washington State Food Code.							
Signature: Date:							
Print Name:			•				

Change of Ownership/Conditional Operating Permit

Copy given (initial): Date:					Date:		
Date	of ownership change:						
Form	er establishment name (if changing):					
Previ	ous owner's name:						
Is fac	cility currently open?	☐ Yes	□No	If no, you must submit remain closed.	as a New Establishn	nent and n	nust
Сору	of menu submitted:"	☐ Yes	□No	If no, see statement be must be submitted to			eements
Will t	here be changes to kitch	en and/or eq	uipment?			☐ Yes	□No
If yes	s, briefly describe change	98:					
Pleas	se initial each statemer	nt below indi	cating you	u have read and under	stand them:		
				onditional Operating Per prior notification. The pe	•	•	
I understand I must provide a completed and signed Commissary and Restroom Agreement to Snohomish Health District immediately upon request and must have copies available onsite (If applicable).						mish	
	I understand my facility will be inspected by Snohomish Health District within 30 days. I understand that a fee(s) will be charged if additional inspections are required.						at a
	I understand that changes and/or improvements may be required.						
I understand that all changes and/or improvements must be completed by the compliance date listed during my inspection.							
I understand that my facility may be closed if changes and/or improvements are not completed by the date listed during my inspection or the <i>Conditional Operating Permit</i> expires.							
I understand that I may need to make changes that were not required of the previous owner.							
I understand that all changes to menu, equipment, and the building must be pre-approved in writing by Snohomish Health District.							
I understand that I may be required to submit a remodel/plan revision plan review which has additional fees.					fees.		
Print first and last name:							
Owner/responsible party signature:				Date:			
Signature of the owner or an officer of the legal ownership affirms the accuracy of the information provided in this application and that the permitted facility will be operated in compliance with the rules of the Washington State Food Code.							

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Provide copies of your menus. Include all food and beverages you will serve. If the facility is a grocery store serving only fruits, vegetables or commercially prepackaged food, a list of goods sold may be submitted in place of the menu. Be sure to include specials and seasonal items. Only food and beverages listed may be served. Submit copies of all breakfast, dinner, lunch, bar/lounge, happy hour, kids, catering, and online menus, fresh sheets, table tops or menu boards. If a menu board will be used, provide photographs of the menu showing all food and beverages listed. All menu items must be readable in photographs.

A **consumer advisory** is required for all food of animal origin that is offered raw, undercooked or cooked to the customer's specification. Be sure all menu items requiring a consumer advisory are clearly identified and remind the patron that consuming these foods may result in foodborne illness. Consumer Advisory information may be found at the <u>Washington State Department of Health</u> website under Code Clarifications.

The menu, food preparation steps, and the mode of operation may be restricted to protect public health (WAC 246-215).

Sample Menu

AAA #1 Drive In

Breakfast		Salads	
Pancakes	\$2.00	Mixed greens	\$3.00
Eggs*, hash browns, bacon, to	ast\$3.00	Romaine	\$3.00
Oatmeal	\$2.00	Caesar*	\$3.00
Lunch		Beverages	
Ham sandwich	\$3.00	Fountain	beverages
Pho soup*	\$3.00	Large	\$3.00
Rib eye steak*	\$10.00	Medium	\$2.00
Dinner		Small	\$1.00
Prime rib*	\$10.00	Coffee	\$1.00
Shrimp pasta	\$10.00	Tea	\$1.00
Deluxe cheeseburger*	\$10.00		
Chicken salad	\$10.00		

^{*}These menu items are served raw, undercooked or cooked to your specification. Consuming raw or undercooked food may increase your risk of foodborne illness

Commissary Agreement

I own **both** the business requiring and the business providing commissary services.

This agreement between the commissary owner and the vendor signifies that both parties agree to the vendor's **access to and use of** the services identified below. Snohomish Health District (SHD) will not recognize any transfer of this agreement to food service facilities or persons not specifically identified in this agreement.

Food Service Establishment (FSE) requir	ing commissary sup	port to quality for a Permit to Operate	
Name of FSE:			
Vendor (FSE owner): Site Address:			
Mailing Address:			
Phone Number(s):			
Email Address:			
Business days & hours:			
The following services will be provided			
Approved water supply	Yes No	Handwashing sink	Yes No
Approved waste water disposal	Yes No	Food preparation sink for vegetables	Yes No
Garbage disposal	Yes No	Food preparation sink for raw meats	Yes No
Dry storage for food and single service	Yes No	Approved 3-compartment sink	Yes No
Refrigeration spacecubic feet	Yes No	Approved restroom	Yes No
Freezer spacecubic feet	Yes No	Entrance key for after-hours access	Yes No
Ice in pounds per dayIbs.	Yes No		
I verify the information provided in this ag State Food Code (WAC246-215) and will Commissary name:			
Commissary address:			
Business hours:			
Commissary owner's name:			
Commissary Phone:			
Printed name of Commissary Owner	Signature of C	Commissary Owner D	ate
Printed name of Food Service Establishment Ov	vner Signature of F	ood Service Establishment Owner D	ate





Date:				
Food Safety Program Snohomish Health Distric 3020 Rucker Ave., Suite Everett, WA 98201-3900				
Restroom letter for: _	/A.I	lame of Food Stand Conce	i	d N-6:-d-)
ı	•			•
I,(Owner name of Restroor	have a m facility)	an agreement with	(Owner r	name of Food Stand/Mobile)
·		and his/her employ		
giving(Name of Food at				to use the restrooms
	(Name	and address of Restroom	facility)	
The hours that I allow th These hours are duri				
☐ These hours are outs	side my normal o _l	perating hours. I have	provided after	erhours access.
This agreement begins	I am	not responsible for an	y actions of	(Name of Food Stand/Mobile)
outside of my establishme	ent and may term	ninate my agreement	with	(Name of Food Stand/Mobile)
for				
	(Reaso	n for termination of agreem	ent)	
	omish Health Di	strict has the right to	inspect the	restroom while the restroom terminated.
Signed:	troom Owner)	Date:		
(Consult your attornoy)	hoforo signing c	any logal document)		

Restroom Agreement Letter6 2018