

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:

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| <ul style="list-style-type: none"> • Caramel apples (<i>Dipped on site</i>) • Cheese (<i>Commercially made</i>) • Chocolate dipped fruit (<i>Dipped on site</i>) • Commercially canned whipped cream • Dippin' dots (<i>Scooped on site</i>) • Donuts and other deep fried dough products (<i>commercial mix and water only</i>) • Dried mix dips (<i>May mix with sour cream or cream cheese</i>) • Espresso Drinks (<i>Including milk or dairy product</i>) • Frozen fish, poultry, meat (<i>Commercially caught, packaged and processed in a USDA or WSDA facility</i>) • French fries, curly fries • Fudge (<i>May cut on site</i>) • Ice cream • Iced drinks (<i>Includes shaved ice, Italian soda, smoothies, snow cones</i>) | <ul style="list-style-type: none"> • Lemonade and juices (<i>No fresh pressed apple cider or melons</i>) • Nachos (<i>With commercially canned cheese</i>) • Packaged food (<i>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</i>) • Pancakes, waffles (<i>commercial mix and water only</i>) • Peanut butter and jelly sandwiches • Pies and baked goods (<i>Purchased commercially prepared or made in an approved facility</i>) • Pizzas (<i>Pepperoni and cheese only, commercially made, pre-sliced, delivered hot</i>) • Pre-cooked bacon • Strawberry (or other berry) shortcake |
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If you answered yes to question #3, you will need.....**a low risk permit.**

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

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 **(14) days** before the event to avoid a non-refundable late fee of \$56.00 (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)

- | | |
|--|--|
| Low Risk:
(SHD identified menu items only) | <input type="checkbox"/> \$69 (PE 5667) Single Event 1-21 days |
| | <input type="checkbox"/> \$158 (PE 5669) Recurring Event – Must meet WAC 246-215-01115** |
| | <input type="checkbox"/> \$121 (PE 56RA) Recurring additional location |

- | | |
|---|--|
| Medium Risk:
(Food that requires temperature control & minimum preparation) | <input type="checkbox"/> \$95 (PE 5655) Single Event 1-21 days |
| | <input type="checkbox"/> \$243 (PE 5657) Recurring Event – Must meet WAC 246-215-01115** |
| | <input type="checkbox"/> \$121 (PE 5659) Recurring additional location |

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| 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"/> \$211 (PE 5661) Single Event 1-21 days |
| | <input type="checkbox"/> \$570 (PE 5663) Recurring Event – Must meet WAC 246-215-01115** |
| | <input type="checkbox"/> \$121 (PE 5666) Recurring additional location |

Blanket Event Permit \$540(PE 56AO) Judged Cooking Event

- | | |
|---|--|
| Food Demonstrator:
(Non-potentially hazardous foods only) | <input type="checkbox"/> \$53 (PE 5671) Single Event 1-21 days |
| | <input type="checkbox"/> \$106 (PE 5673) Recurring Event – 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: _____ Food Service Hours: Start: _____ a.m./p.m. End: _____ a.m./p.m.

Person In Charge (PIC): _____ Phone: _____

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

No Yes Name of booth: _____ Permit Number: _____

_____ Date Mailed: _____

_____ S.R. Number: _____

Environmental Health Division

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

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)
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Example:

Hamburger	Raw	Booth	Ice chest	Ice chest	Grill 155° F	Grill / Steam table

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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