

## Which Temporary Food Permit Do I Need?

1.  YES  NO My application is for an organized public event that is limited to a specific period of time.
2.  YES  NO My application is associated with an event and I have reviewed the Snohomish County Health Department [Temporary Food Booth Requirements](#) and can meet all minimum requirements.
3.  YES  NO My menu includes food products that will require direct handling, temperature control, cutting, portioning or other preparation activities onsite.

If you answered YES to all questions above, please see below to determine permit requirements for your operation.

NO PERMIT REQUIRED	Packaged, shelf stable commercially prepared foods served in their original packaging.	Bagged potato chips and canned soda, donuts served from bakery box to customer with a tissue, drip coffee and tea with shelf-stable creamer & single-use cups, pre-packaged ice cream.
EXEMPT FROM PERMIT – Health Department review & approval still required	Meets WAC 246-215-08305(4)	<a href="#">SEE EXEMPT APPLICATION</a>
LOW RISK PERMIT	Packaged TCS* foods, non-TCS* foods handled openly, TCS* foods that are minimally prepared.	Beverages over ice, packaged and frozen USDA-grade meats or dairy products, deep fried dough or potato products (doughnuts, French fries), heated commercially canned cheese w/ nachos, hand-scooped ice cream, portioned or displayed desserts and baked goods, commercially prepared foods delivered hot, shelf-stable pre-washed produce (frozen berries, caramel apples, etc.)
MEDIUM RISK PERMIT	TCS* foods that are heated, TCS* foods that are openly handled.	Hot dogs, pre-cooked sausages, grilled peppers and onions, fresh-cut melons or leafy greens or tomatoes, commercially prepared soups or casseroles or pre-cooked meats served hot or cold and ready-to-eat
HIGH RISK PERMIT	Cooking of raw meats, cooling of TCS* foods for preparation and/or later service.	Any meats cooked from raw, any foods cooked and cooled as part of the preparation process.
FOOD DEMONSTRATOR	Sampling of commercially prepared shelf-stable products that are also for sale in the food booth.	Non-Time/Temperature control for safety foods only. When reusable service ware is used to prepare samples.

\*TCS (Time/Temperature Control for Safety Food): Specific holding and cooking temperatures are required for these foods.

The Food Safety program reviews permit applications in the order of the **Event Start Date** on each application. Part of the application review is gathering information from Event Coordinators, which we need for approval. To avoid processing delays, make sure your permit application is filled out completely and accurately and you select the correct permit categories for your payment. Your permit will be emailed to you once the review has been completed.