

Only the following food items may be exempted from permit, check each that apply to your business:

- Individual samples of non-TCS* sliced fruits and vegetables.
- Popcorn and flavored popcorn prepared from commercially packaged non-TCS* ingredients.
- Dried herbs and spices processed in an approved facility
- Crushed ice drinks containing only non-TCS* ingredients and dispensed from a self-contained machine that makes its own ice. Snow cones and shaved ice are not included.
- Corn on the cob (with butter, shake on spices or commercial mayonnaise in squeeze bottle only) prepared for immediate service.**
- Whole peppers roasted for immediate service.**
- Roasted nuts, roasted peanuts, and roasted candy-coated nuts.
- Chocolate-dipped ice cream bars from prepackaged ice cream bars produced in a food processing plant.
- Chocolate-dipped bananas prepared from bananas peeled and frozen in an approved facility.
- Cotton candy.

* TCS Food (Time/Temperature Control for Safety Food) – food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation. Examples include meat, fish, milk, eggs, cut melons, cut leafy greens, sprouts, and cooked plant foods.

** Immediate service means service to the public within 30 minutes.

Office Use Only
SR _____
Initial _____

\$65.00 Processing Fee

Only one form required per year

Applicant Name _____

Business Name _____

Mailing Address _____

State _____

Zip _____

Phone _____

Email _____

The person-in-charge shall ensure that food safety rules are followed. Read and mark each item below. Incomplete applications will be denied.

- There will always be at least one person-in-charge in the booth with a valid Washington State Food Worker Card.
- If a plumbed hand sink is not available; a 5 gallon or larger gravity flow, insulated container is required for handwashing in the booth. The container needs a spigot that can lock in the open position to wash both hands. Fill the container with warm water. Provide soap, paper towels, and a bucket for wastewater.
- Food workers must have access to restrooms with running warm water for handwashing. Workers must wash hands after using the toilet and again when they return to the booth.
- Workers shall wash their hands frequently and before starting work.
- Ready-to-eat foods shall not be touched with bare hands. Use barriers like tongs, bakery papers or gloves.
- Workers with symptoms of diarrhea, vomiting, jaundice or sore throat with a fever cannot work.
- All utensils will be washed, rinsed, sanitized and air dried before use. There shall be extra utensils to change out as needed.
- Water, ice, and food shall be from approved sources. No home storage or preparation of food is allowed.
- Food, utensils, and single service items will be stored off the ground and away from sources of contamination.
- Dishwashing, equipment cleaning, food storage and any limited preparation will occur at an approved commissary kitchen facility.

Name of commissary: _____

Address: _____ Phone: _____

After receiving your application, an inspector will review your plan with you. You may be asked to provide additional information. Once the application is approved, NO changes may be made without approval from this department.

Signature of applicant

Date