



This plan review guide is designed to help you through the plan review process for opening a new mobile food truck, trailer, or cart. You will find the following resources in this guide:

1. The 4 Steps to the Plan Review Process
2. Mobile Unit Requirements
3. Fee Schedule
4. Agency Resource List

Before you apply:

- Contact your local building and planning departments for additional requirements. (Common contacts are provided in the Agency Resource List included in this packet.) Inquire about any grease trap requirements.
- Get your Washington State Business License. You can apply online at www.bls.dor.wa.gov.
- Obtain water and sewer/septic approval. If the facility will be connected to an on-site septic system, please visit the Snohomish Health District [Septic Permits](#) page.
- Review Minimum Requirements
- Make an appointment for a consultation (recommended)
- *For Mobiles:* Contact Washington State Department of Motor Vehicles (DMV). All mobile food trucks or trailers must be currently licensed as a truck or trailer by the Washington State DMV. If a trailer is used, proof of ownership of a tow vehicle to move the trailer is also required.
- *For Mobiles:* Contact Washington State Department of Labor & Industries (L&I). All mobile food trucks or trailers must pass inspection and be approved by the Washington State L&I for electric, structural, and mechanical correctness. Call 360.902.5221 to receive all necessary paperwork required for L&I approval.

STEP 1

Submit plans.

All items listed on the [Mobile Food Unit Plan Review Checklist](#), including the nonrefundable [plan review fee](#) must be submitted to Snohomish Health District (SHD). Applications will not be accepted unless all items on the checklist are complete and submitted together.

We accept applications in person Monday through Friday from 8 a.m. to 5 p.m. or by mail to Snohomish Health District, Attn: Food Section Plan Review, 3020 Rucker Ave, Suite 104, Everett, WA 98201-3900.

STEP 2

Wait for approval letter.

Our goal is to send you a response letter within **30 days**, informing you that either that the project is approved and meets state and local codes, or that additional information or changes are needed before approval can be given. A copy of the approval letter will be sent to all applicable agencies, such as the Building Department, Washington State Liquor Control Board, and Labor and Industries.

To avoid costly mistakes, do not purchase equipment or begin construction until you have SHD written approval.

STEP 3

Pass inspection.

Once your project is complete, contact the Environmental Health Division to schedule a pre-operational inspection, which will allow SHD to verify that the establishment meets all state and local codes and matches the approved plans. For mobiles, the pre-operational inspection will take place at SHD.

Review the [Pre-operational Checklist](#) to see if you are ready for inspection. Schedule at least 7 days in advance. Charged reinspection may be necessary.

STEP 4

Pay for permit.

Once you have passed the pre-operational inspection, you will receive an invoice for the Annual Operating Permit. Use that invoice to pay the permit fee, and reinspection fees if applicable. A facility may be required to obtain multiple permits.

Once you have received approval from all other applicable agencies, such as local building inspection and/or fire marshal inspection, you are approved to operate your food business. Operating permits expire after 1 year.

General Requirements of Mobile Food Units

All mobile units must have a commissary kitchen. The commissary kitchen is an approved food establishment where food is stored, prepared, portioned or packaged to be served somewhere else. The mobile unit must return to the commissary kitchen each day. Use of a commissary kitchen outside of Snohomish County is not allowed.

The commissary kitchen must provide the following:

- Potable water
- Cooking equipment (as necessary)
- Mop sink
- Restrooms
- Three-compartment sink for dishwashing
- Garbage disposal (as necessary)
- Food preparation sinks (as necessary)
- Backup refrigeration (as necessary)

Mobile units must be clearly marked with the name of the food establishment in a location visible to customers.

All food, equipment, utensils, paper products, water tanks and cleaning supplies must be stored on the mobile food unit or in the commissary kitchen. No additional tables, storage or cooking equipment (smoker, barbeque) are allowed off the frame of the mobile food unit.

A garbage container must be provided for waste generated by the mobile food unit operation.

Mobile food units must maintain their mobility and return to the commissary kitchen daily for storage and cleaning. Alternative servicing locations may be allowed but must be approved in advance by Snohomish Health District.

Mechanical refrigeration is required for all food that must be kept cold. Food that must be kept cold for safety must be kept at 41°F or below. Thermometers must be visible in all refrigeration units. It is required to pre-chill refrigeration units prior to loading food.

An ice chest is allowed for storage of beverages that do not require refrigeration.

Equipment used to keep food hot must maintain at 135°F or above. Mechanical units are required, either powered by propane, electricity or generators. It is required to pre-heat hot holding units prior to loading food.

All potentially hazardous food that is kept hot must be served the same day. Cooling and reuse of leftover hot food is not allowed. Hot food must be discarded at the end of each day.

Barriers or dividers must be provided to separate customers from grills, steam tables and other hot or dangerous equipment.

Condiments must be served in single-service packages or squeeze bottles. If condiments are not available in single service packages or cannot be served in bottles, they may be served in bulk. Condiments served in bulk must be protected by a sneeze guard and must not require refrigeration.

All food must be protected from contamination. Work areas, food and single-service items must be protected from customer contamination by sneeze guards, dome lids or other approved means.

A handwash sink must be provided. The handwash sink basin size must be at least 10 inches x 10 inches x 5 inches deep.

Handwash sinks must be easily accessible and cannot be located underneath counters or in locations that make access difficult. If the sink is installed on a slide-out drawer it must be locked in an open position when food is prepared or served.

A hot water heater must be installed and able to provide hot water (100°F or above) to all sinks.

PE #	TITLE	FEE	DESCRIPTION
	FOOD SERVICE ESTABLISHMENT PERMIT FEES		Permits expire annually on the last day of the month that is 12 full months after date of initial permit issuance. Permits are non-transferable. Change of ownership requires, at a minimum, payment of annual operating permit fee and plan review fee. Additional permits maybe prorated to correspond with existing permit expiration dates for each facility.
5635	LATE CHARGE FOR RENEWAL OF ANNUAL PERMITS	\$317.00	Additional charge if annual permit renewal fee has not been received by the Health District by 5 p.m. on the last business day that the permit is valid.
	Expedited Review Fee: Varies by Application Type	Varies	Additional fee equal to 50% of the standard application review fee. Available for the following submittals: Tap Room / Tasting Room Plan Review, General Plan Review. May apply to additional Environmental Health fees as approved by the division director on a case-by-case basis. Expedited reviews are available at staff discretion as resources allow and may be declined.
BAKERY			
5630	Establishments Selling Baked Goods ONLY	\$400.00	Annual Permit Fee
BED AND BREAKFASTS			
56AI	Bed and Breakfast	\$400.00	Annual Permit Fee
CAMPGROUNDS / PARKS – FOOD SERVICE			
5629	a) Food Service - All Year (Valid June 1 through May 31) b) Food Service - Seasonal (No more than six consecutive months)	\$420.00	**USE GENERAL FOOD FEES Seasonal Permit Fee

CATERER (All Caterers Will Be Permitted Separately)			
5632	a) Low Risk	\$400.00	Annual Permit Fees
5633	b) Medium Risk	\$600.00	
5634	c) High Risk	\$830.00	
CATERING ENDORSEMENT			
5643	For Permitted Food Service Establishments That ALSO Offer Catering Services.	\$205.00	Annual Permit Fee (In Addition to General Food Fee)
FOOD SERVICE ESTABLISHMENT PERMIT FEES			
	<u>GENERAL FOOD</u> Includes but not limited to restaurant (with or without lounge), concession stand, mobile food vehicle, food stand concession, commissary, bakery, caterer, grocery with multiple permits, limited grocery with or without food prep, private club, retail meat dealer, retail fish dealer, tavern with or without food prep, year round campground/park food service. Additional onsite sewage system review fee and catering endorsement fee may apply.		
5631	LOW RISK PERMIT (All Low Risk Food Service Establishments)	\$400.00	Annual Permit Fee
	0 – 50 SEATS:		Annual Permit Fees
5645	a) Medium Risk	\$600.00	
5647	b) High Risk	\$830.00	
	51 – 150 SEATS:		Annual Permit Fees
5621	a) Medium Risk	\$695.00	
5622	b) High Risk	\$955.00	
	OVER 151 SEATS:		Annual Permit Fees
5649	a) Medium Risk	\$760.00	
5651	b) High Risk	\$1035.00	
FOOD SERVICE OPERATING WITHOUT A PERMIT			
5636	Double Prescribed Permit Fee	**	**Double Permit Fee
FOOD SERVICE WITH ONSITE SEWAGE DISPOSAL REVIEW			
5438	Review	\$205.00	Fee Charged at Time of Annual Food Service Permit Fee. Paid review fee and current Onsite Sewage Monitoring and Maintenance report are required prior to annual permit issuance.
FOOD WORKER CARDS			
5658	a) 2-Year Initial or 3-Year Renewal	\$10.00	
5660	b) Replacement For Lost Card	\$10.00	

MOBILE FOOD VEHICLE (All Mobile Food Vehicles Will Be Permitted Separately)			
5646	a) Low Risk	\$400.00	Annual Permit Fees
5648	b) Medium Risk	\$600.00	Annual Permit Fees
5650	c) High Risk	\$830.00	Annual Permit Fees
PLAN REVIEWS			
5670	a) Tap Room / Tasting Room / Vending Machine	\$205.00	Plan Review & Pre-Operation Inspection Fee
56AJ	b) Tap Room / Tasting Room / Vending Machine - Expedited Review Fee	\$305.00	Expedited Plan Review & Pre-Operation Inspection Fee
5672	c) General Plan Review	\$815.00	Plan Review & Pre-Operation Inspection Fee
5675	d) Multiple Permit Facility (Additional Permits)	\$205.00	Each Additional Permit
56AK	e) General Plan Review – Expedited Review Fee	\$1225.00	Expedited Plan Review & Pre-Operation Inspection Fee
5642	f) Change of Ownership	\$410.00	Charged with the addition or subtraction of owner name or change in UBI number.
56AM	g) Variance without Hazard Critical Control Point (HACCP) Review	\$205.00	For new plan reviews, charged in addition to plan review fee.
5683	h) Hazard Analysis Critical Control Point (HACCP) Review (When Required by WAC 246-215 for Menu Items) with or without variance.	\$2,000.00	For new plan reviews, charged in addition to plan review fee. Lab Fees are additional. HACCP Review is required for some types of food or food processing methods.
5685	i) Remodel / Plan Revision	\$205.00	For Alteration to Existing Establishment or Revision of Approved Plan. Includes Pre-Operation Inspection.
5677	j) Plan Review Consultation (On and/or Offsite)	\$205.00	

REINSPECTION AND REINSTATEMENT FEES			
5688	a) Office Conference per III.B.3, Enforcement Procedures (Includes Reinspection)	\$340.00	Reinspection and Office Conference Fee
5692	d) Food Service Establishment Reinspection	\$205.00	Reinspection Fee. Applies to All Food Service Operations.
SCHOOL – FOOD SERVICE			
5637	a) Central Kitchen, No Direct Food Service (Valid Sept 1 through Aug 31)	\$640.00	Annual Permit Fee
5638	b) Satellite Kitchen With Food Service (Valid Sept 1 through Aug 31)	\$410.00	Annual Permit Fee
5639	c) School Kitchen With Food Service (Valid Sept 1 through Aug 31)	\$485.00	Annual Permit Fee New permits may be prorated to correspond with existing permit expiration dates.
SCHOOL / YOUTH ACTIVITY CONCESSION STAND			
5641	a) Low Risk	\$155.00	Annual Permit Fees
5640	b) Medium Risk	\$255.00	Annual Permit Fees
5653	c) High Risk	\$365.00	Annual Permit Fees
TEMPORARY FOOD SERVICES			
5600	<u>LATE FEE CHARGE TEMPORARY FOOD SERVICES OPERATING WITHOUT A PERMIT</u>	\$60.00	Non-refundable fee charged if the application is received between 1 and 13 days prior to the event. Payments received online after 9 p.m. PST will be received the following business day.
5699	Temporary Food Services Operating Without a Permit	**	**Double Permit Fee

TEMPORARY FOOD SERVICES <i>Continued</i>			
<u>LOW RISK</u>			
5667	a) Single Event - Must Meet WAC 246-215-01115	\$85.00	Event Permit Fee
5669	b) Recurring Event - WAC 246-215-01115 Farmer's Markets only	\$170.00	Seasonal Temporary Permit Fee associated with a Farmers Market, defined as five or more Washington growers who assemble at a defined physical location for the purpose of selling products that they have grown, raised, and may have processed, directly to consumers.
56RA	c) Recurring Low Risk – Additional Location, Farmers Markets only	\$85.00	
<u>MEDIUM RISK</u>			
5655	a) Single Event – Must Meet WAC 246-215-01115	\$125.00	Event Permit Fee
5657	b) Recurring Event - WAC 246-215-01115 Farmer's Markets only	\$255.00	Seasonal Temporary Permit Fee associated with a Farmers Market, defined as five or more Washington growers who assemble at a defined physical location for the purpose of selling products that they have grown, raised, and may have processed, directly to consumers.
5659	c) Recurring Medium Risk - Additional Location, Farmers Markets only	\$130.00	
<u>HIGH RISK</u>			
5661	a) Single Event – Must Meet WAC 246-215-01115	\$220.00	Event Permit Fee
5663	b) Recurring Event - WAC 246-215-01115 Farmer's Markets only	\$590.00	Seasonal Temporary Permit Fee associated with a Farmers Market, defined as five or more Washington growers who assemble at a defined physical location for the purpose of selling products that they have grown, raised, and may have processed, directly to consumers.
5666	c) Recurring High Risk - Additional Location, Farmers Markets only	\$295.00	
56AO	<u>BLANKET EVENT PERMIT</u>	\$560.00	Judged Cooking Events
<u>FOOD DEMONSTRATOR PERMIT (Non-Potentially Hazardous Foods Only)</u>			
5671	a) Single Event	\$60.00	Event Permit Fee
5673	b) Recurring Event - Must Meet WAC 246-215-01115	\$120.00	Annual Permit Fee

TEMPORARY FOOD SERVICES <i>Continued</i>			
56EP	<u>EXEMPT FROM PERMIT</u>	\$50.00	Only Processing Fee Required
VENDING MACHINES			
5652	With Potentially Hazardous Foods – Risk Level – Low	\$205.00	Annual Permit Fee
ENVIRONMENTAL HEALTH DIVISION / Miscellaneous Fees			
	<u>APPEAL PROCEDURE</u> Fee also applies to appeals to Health District enforcement of RCW 70.160 , entitled <i>Presumptively Reasonable Distance</i> .		
9519	a) Step One	NO FEE	Except for Illegal Drug Manufacturing or Storage Sites.
9520	b) Step Two	\$1315.00	Fee Refundable if Appellant Prevails in Step Two Decision.
9512	<u>HOURLY CHARGE</u> For Project/Permit/Enforcement Investigations & Reviews.	\$205.00	Per Hour
	<u>MISCELLANEOUS PERMIT FEE</u>		
9510	a) The Health Officer is authorized to establish fees on an individual basis for any Environmental Health Division operations which do not precisely conform to any of the defined categories. Such fees to be determined by the Health Officer to be the closest related fee or \$205.00 per hour . b) Post emergency waiver of Clearance and Repair fees for qualified damaged structures.		
9690	Reinstatement Following Closure by Health Officer's Order	\$410.00	Reinstatement Fee
	<u>RECORD RETRIEVAL</u>		(Fee Set by RCW)
9513	a) Duplicating	\$0.15	Per Page
9514	b) Color Copies	\$0.26	Per Page
9518	c) Other (Oversized Doc, Postage, etc)	Varies	
9525	<u>REFUND PROCESSING FEE</u>	\$35.00	May Be Waived Upon Approval By Director.
9986	<u>SERVICE CHARGE</u>	\$30.00	Returned Check (Bank Service Charge)

The water system must have a mechanical pump capable of pressurizing both the hot and cold water systems to 15 psi.

Fresh water tanks and all piping/tubing must be made of food grade materials.

Food grade hoses must be used to fill fresh water tanks.

The connection to the wastewater tank must be easy to connect/disconnect and must not leak.

All sink basins must have rounded corners to allow for easy cleaning.

The number of menu items may be restricted due to mobile food unit size limitations.

With the exception of freezers and ice chests, all equipment shall be listed by the National Sanitation Foundation (NSF) or equivalent for its intended use.



In addition to Snohomish Health District plan review and permitting requirements, there may be other permits you are required to have before opening your business. Please see the Agency Resource List.

- Local building officials may require you to apply for a “land use” permit for your sales site(s). Contact the city or jurisdiction where you want to place your mobile unit.
- Fire Department approval and permit is required if you will be using liquid propane, charcoal, wood or oil frying equipment.
- State and local business licenses are required.

Specific Requirements for Occupied Mobile Truck/Trailer

Food Establishments where operator will be inside the unit

The fresh water tank must provide sufficient water to wash, rinse and sanitize reused utensils and provide a minimum of 5 gallons of water for washing of hands.

The wastewater tank must have a capacity at least 15% larger than the fresh water tank. (For a 35-gallon tank, the wastewater tank capacity must be 42 gallons.)

The hot water heater must be large enough to completely fill two compartments of the 3-compartment sink with hot water (100°F) without the temperature dropping below 100°F.

If make-to-order items are on the menu, such as sandwiches, salads, or tacos, a food prep refrigerator is required.

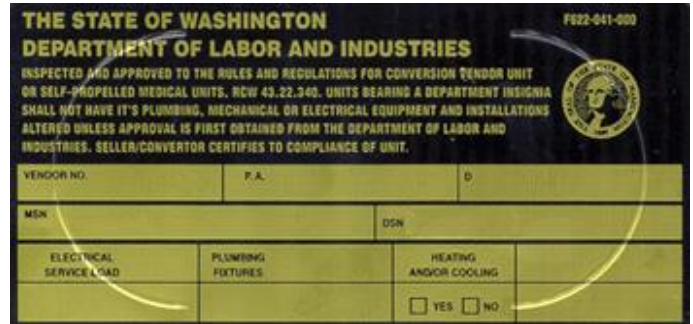
If fruits or vegetables, such as lettuce, tomato, onion, avocado, etc. are washed in the mobile unit, a commercial NSF approved sink is required. The sink must be stainless steel and be equipped with at least one drainboard. If food prep sinks are installed on the mobile unit, additional potable water supply and wastewater tank may be required.

A three-compartment sink with attached drainboards on both ends is required. The sink compartments should be large enough to submerge and wash all equipment used on the mobile truck. Attached drainboards should be the size of a sink compartment.

Cooking of raw meat is restricted to thin food such as hamburger patties. Cooking of raw meat thicker than 1 inch is prohibited.

Ventilation hoods are required for any cooking equipment that produces grease. If deep fryers are used, a tight fitting, heat resistant cover shall be locked in place for safe transport of hot grease.

Obtain Labor and Industries inspection and seal of approval prior to final inspection with Snohomish Health District (black label affixed to the outside of the vehicle.) All occupied vehicles (commercial coaches, trucks, trailers) must obtain approval from Washington State Department of Labor and Industries. Labor and Industries regulations govern the safety of design and the installation of plumbing, heating and electrical equipment. Contact the Labor and Industries Plans Examiner at (360) 902-5222 for more information.



Labor and Industries does not determine the number or type of equipment you must install for food establishment approval. Please call (425) 339-5250 for a consultation with Snohomish Health District to determine your specific equipment needs.

Specific Requirements for Unoccupied Mobile Truck/Trailer

Food Establishments where operator will be outside the unit

The fresh water tank must be 5 gallons or larger. Buckets are not allowed.

The wastewater tank must be 6 gallons or 15% larger than the fresh water tank. Buckets are not allowed.

Raw meat or seafood is not permitted on an unoccupied mobile truck or trailer unless sold in unopened packages.

Specific Requirements for a Mobile Cart

Food Establishments that can be easily pushed by a single person to move between locations

The fresh water tank must be 5 gallons or larger. Buckets are not allowed.

The wastewater tank must be 6 gallons or 15% larger than the fresh water tank. Buckets are not allowed.

Juice extractors and blenders are not allowed.

Raw meat or seafood is not permitted on a mobile cart unless sold in unopened packages.

Reusable utensils (i.e., tongs, spoons, etc.) must be washed and sanitized at the commissary. Extra clean and sanitized utensils must be kept on the cart. A sanitary container for clean utensils and a separate container for soiled utensils must be provided.

Specific Requirements for Selling Only Pre-Packaged Food

Mobile unit that sells unopened commercially pre-packaged food items requiring temperature control

A handwash sink is not required on the mobile unit.

Sampling is not allowed.

Snohomish Health District

3020 Rucker Ave, Suite 104, Everett WA 98201-3900

Water & Wastewater Section, on-site sewage review 425.339.5250
Water & Wastewater, water/well review 425.339.5250
Food Safety Section, reviews for food establishments and school kitchens 425.339.5250

Washington State Department of Health (DOH)

Retail Food Code 877.485.7316 or 360.236.3385

Washington State Department of Agriculture (WSDA)

Wholesale licensing, cottage industry 360.902.1876

United States Department of Agriculture (USDA)

Wholesale licensing, meat/poultry 888.674.6854

Federal Food & Drug Administration (FDA)

Wholesale licensing, processed food 888.463.6332

Tax and License

Contacts for tax and licensing requirements for general business licenses, liquor licenses, business taxes, property taxes, and occupational taxes:

Washington State Department of Revenue

Unified Business Identifier (UBI) number, retail sales, business and occupation tax
 19800 North Creek Parkway, Bothell 98011 425.984.6400

Department of Labor & Industries

Industrial insurance and medical aid, safety inspections & compliance, mobile food unit approvals
 525 E College Way, Mt Vernon 98273
 Electrical permits 360.416.3000
 Safety inspection 360.416.3000

Employment Security Department

Unemployment insurance
 1301 Tacoma Ave S, Tacoma 98402 253.593.7300

Internal Revenue Service

Federal unemployment tax, social security, and federal excise tax
 Rucker Building
 3020 Rucker Ave Suite 301, Everett WA 98201
 Toll-free 800.829.1040

Washington State Liquor Control Board

State Office, 3000 Pacific Ave SE, Olympia 98504
 Liquor licenses 360.753.6259
<http://liq.wa.gov>

Office of Secretary of State, Corporation Division

Registration of firm or corporate name
Republic Building
801 Capitol Way S, Olympia 98501 360.725.0377

Washington State Department of Licensing

Statewide business license information, trade name registration
PO Box 9030, Olympia 98507 360.902.3900

Snohomish County Assessor

Parcel number information
3000 Rockefeller Ave, M/S 510; Everett 98201 425.388.3433

Snohomish County Treasurer

Personal tax information
3000 Rockefeller Ave, M/S 501; Everett 98201-4060 425.388.3366

Snohomish County Auditor

Unincorporated Snohomish County business licenses
3000 Rockefeller Ave, Everett 98201 425.388.3388

Recycling & Garbage Service

Verify service for a particular city or area of Snohomish County with the specific service provider.

[Waste Management Snohomish County](#)

1 800.592.9995
Arlington, Brier, Darrington, Everett (South of 112th St SE), Granite Falls, Lynnwood (East of Hwy 99), Marysville, Mill Creek, Mountlake Terrace, Mukilteo, Stanwood, Unincorporated Snohomish County

[Rubatino Refuse Removal Inc.](#)

425.259.0044
Everett

[Republic Services of Lynnwood, Allied Waste Division](#)

425.778.6508
Edmonds, Gold Bar, Lake Stevens, Lynnwood, Woodway, Sultan, Unincorporated Snohomish County

Waste Oil Companies

This list is provided for informational purposes only and for the convenience of the user. This should not be taken as an endorsement by the Snohomish Health District. This is not a complete list of contractors available for services. Find more contractors in the Yellow Pages or similar references. This list may be amended at any time.

[Baker Commodities](#)

5795 South 130th Pl, Seattle 98178 206.243.7387, 800.562.5058

[Darling International](#)

2041 Marc Ave, Tacoma 98421 253.572.3922, 800.524.2410

[General Biodiesel](#)

6333 1st Ave S, Seattle 98108

206.932.1600

[Standard Biofuels](#)

Multiple Puget Sound locations

<http://www.generalbiodiesel.com>

888.872.9968

Additional waste oil company information may be found at the following Seattle Public Utilities website

[Seattle Public Utilities](#)

Sewer & Water Districts

Contact for sewer connections, grease traps/vaults/interceptors, and water connections.

[Alderwood Water & Wastewater District](#)

3626 156th SW, Lynnwood WA 98087

425.743.4605

[City of Brier \(Sewer District\)](#)

2901 228th St SW, Brier 98036

425.775.5440

[City of Edmonds \(Water and Sewer District\)](#)

7110 210th St SW, Edmonds 98026

425.771.0235

[City of Everett \(Water and Sewer District\)](#)

3200 Cedar, Everett 98201

360.257.8800

[City of Granite Falls \(Water and Sewer District\)](#)

PO Box 1440 (206 Granite Ave) Granite Falls 98252

360.691.6441

[City of Lynnwood \(Water and Sewer District\)](#)

PO Box 5008 (19100 44th Ave W 98036) Lynnwood 98046

425.775.1971

[City of Marysville \(Water and Sewer District\)](#)

80 Columbia St, Marysville 98270

360.363.8100

[City of Monroe \(Water and Sewer District\)](#)

806 West Main, Monroe 98272

360.794.7400

[City of Mountlake Terrace \(Water and Sewer District\)](#)

PO Box 72 (23204 58th Ave W) Mountlake Terrace 98043

425.670.8264

[City of Snohomish City Utilities](#)

116 Union Ave, Snohomish 98290

360.568.3115

[City of Stanwood Public Works](#)

10220 Union Ave NW, Stanwood 98292

360.629.2181

[City of Sultan \(Water and Sewer District\)](#)

PO Box 1199 (319 Main St) Sultan 98294

360.793.2231

Agency Resource List

Cross Valley Water District 8802 180 th SE, Snohomish WA 98296	360.668.6766
Lake Stevens Sewer District 1106 Vernon Rd. Ste A, Lake Stevens 98258	425.334.8588
Mukilteo Water and Wastewater District PO Box 260 (7824 Mukilteo Speedway) Mukilteo 98275	425.355.3355
Olympic View Water and Sewer District 8128 228 th St SW, Edmonds 98026	425.774.7769
Seven Lakes Water Association (Lake Goodwin area) 17507 W Lake Goodwin Rd, Stanwood 98292	360.652.8192
Silver Lake Water and Sewer District PO Box 13888 (15205 41 st Ave SE Bothell, 98012) Mill Creek 98082	360.793.1101

Cities/Snohomish County

Contact for zoning, building/plumbing permits, fire codes, occupancy requirements, other building requirements and local business licenses.

Arlington 238 N Olympic, Arlington 98223	360.403.3421
Bothell 18305 101st Ave NE, Bothell 98011	425.486.3256
Brier 2901 228th St SW, Brier 98036	425.775.5440
Darrington PO Box 397 (1005 Cascade St) Darrington 98241	360.436.1131
Edmonds 121 5th Ave N, Edmonds 98020	425.775.2525
Everett 2930 Wetmore, Everett 98201	425.257.8700
Gold Bar 107 5th Street, Gold Bar WA 98251	360.832.3361
Granite Falls 206 S Granite Avenue, Granite Falls, 98252	360.793.1101

Agency Resource List

Index

PO Box 88 (511 Ave A) Index 98256 360.793.2488

Lake Stevens

Po Box 257 (1812 Main St) Lake Stevens 98258 425.334.1012

Lynnwood

PO Box 5008 (19100 - 44th Ave W) Lynnwood 98046-5008 425.670.5000

Marysville

1049 State Ave, Marysville 98270 360.363.8000

Mill Creek

15728 Main St, Mill Creek 98012 425.745.1891

Monroe

806 W Main St, Monroe 98272 360.794.7400

Mountlake Terrace

PO Box 72 (6100 219th St SW Suite 200)
Mountlake Terrace 98043 425.775.0420

Mukilteo

11930 Cyrus Way, Mukilteo 98275 425.263.8000

Snohomish

116 Union Ave, Snohomish 98290 360.568.3115

Snohomish County Planning and Development

3000 Rockefeller Ave, M/S 604, Everett 98201 425.388.3311

Stanwood

10220 270th St NW, Stanwood 98292 360.629.2181

Sultan

PO Box 1199 (319 Main St, Suite 200) Sultan 98294 360.793.2231

Woodway

23920 - 113th Pl W, Woodway 98020 253.299.5530