



WHATCOM COUNTY HEALTH DEPARTMENT
Information and Application
Temporary Food Establishment
Multiple Event

509 Girard Street
 Bellingham, WA 98225
 Telephone: (360) 778-6000
 Fax: (360) 778-6001
 www.whatcomcounty.us

Permanent Kitchen

Temporary Food Establishment Permit – Multiple events: \$327.54 for multiple events offering high risk foods. If you are offering high risk foods at multiple events throughout a 12-month period you may qualify for a temporary food establishment - multiple events. Each event can only last for 1-21 consecutive days.

You may not use the temporary food establishment permit – multiple event permit, to cater private events. In order to cater in Whatcom County, you must have a current catering permit with our office. For more information on becoming a caterer, please contact our office at 360-778-6000.

This permit is limited to 12 events for up to 12 months. You are not required to have one event a month, as long as the total number of events does not exceed 12 events during the permitting period. If you would like to have more than 12 events a year, you need to apply and obtain a temporary food establishment permit for each additional event.

Permanent buildings must have a handwashing sink in the food service area stocked with soap, warm water and paper towels.

If your event has a BBQ or other food preparation outside the food service area, you must set up a gravity flow handwashing sink in that area. The gravity flow handwashing sink must have 100°-120°F hot water in an insulated container with a continuous flow spigot, soap, paper towels and a waste water bucket.

What type of equipment do I need to operate a temporary food establishment event?

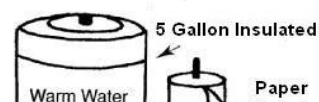
In addition to a handwashing sink you need to have enough functioning equipment to keep potentially hazardous food hot or cold.

Cold Holding	Refrigeration must be able to hold food at 41°F or less and be large enough to support your menu and meal service.
Hot Holding	Equipment must be able to hold food at 135°F or more. Sterno chaffers are not allowed at events unless the event is indoors and less than 4 hours.
Thermometer	A thermometer is needed to ensure foods are holding properly and are cooked to the proper temperatures.
<p>For more information on setting up and operating temporary food establishment please see: Checklist for Temporary Food Establishment Operation included at the end of this packet.</p>	

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PUBLIC HEALTH
 ALWAYS WORKING FOR A SAFER AND
 HEALTHIER WHATCOM COUNTY
 www.whatcomcounty.us/health

1500 North State Street
 Bellingham, WA 98225-4551
 (360) 778-6100
 FAX (360) 778-6100



What menu items may I offer under the temporary food establishment permit?

Complex foods include:

(You may also offer any food items in the **low risk food list**.)

Foods that use whole raw shell eggs	Sushi
Meat or seafood cooked from raw	Blended espresso drinks made with dairy, soy or nut milks
Pulled pork - precooked or cooked from raw	Soft serve ice cream
BBQ ribs - precooked or cooked from raw	Cut melon
Taco meat - precooked or cooked from raw	Rice or beans
Chicken – precooked or cooked from raw	Pasta salad or potato salad
Deli sandwiches or wraps	Deep fried proteins like fish or chicken (raw or pre-cooked)
Soups, stews or chili made at the event (no homemade food allowed)	Salads that contain potentially hazardous foods such as ham, soft cheese, cooked vegetables or cooked grains
Commercially made soups, stews or chili with other ingredients added	Made from scratch desserts that require temperature control for safety such as pumpkin or cream-based pies
Frozen soup, stews or chili for events more than 4 hours	Soft serve ice cream
Smoothies made with dairy, soy or protein powder	Pizza
Cooked vegetables including grilled onions	

Foods not allowed at temporary food establishment events:

Uncooked or undercooked hamburgers or ground beef

Raw oysters

Salad dressings made with raw or undercooked eggs

Unpasteurized dairy (raw milk) or foods made with unpasteurized dairy

You may also offer any food item in the Low Risk Food list

Non-potentially hazardous baked goods not associated with a bake sale	Fruit juice (pasteurized)	Pancake breakfast that offers only, pancakes, liquid pasteurized eggs, pre-cooked sausage, ham or bacon from a USDA processing plant
Unpackaged food like candy or chips	Ice cream – hand dipped	Commercially pre-washed and pre-cut salad with commercially made salad dressing
Caramel apples	Ice cream floats	Cheese, pepperoni or vegetable pizza from a permitted food establishment.
Chili or soup if commercially canned	Popcorn or kettle corn	Commercially prepared cheesecakes, cream pies, pumpkin pies or custard desserts
Corn on the cob	Nuts out of the shell	Prepackaged potentially hazardous foods found at grocery stores and not opened at the event (single service yogurt)
Hot dogs or corn dogs	Pies with fruit or berry fillings	
Cotton candy	Precooked, USDA inspected sausages	
Crushed ice drinks without dairy	Shortcake with berries	
Espresso, iced tea, iced coffee (non-blended and made in the cup)	Commercial whipped cream	
French fries or onion rings	Snow cones	
Fruit trays prepared at a permitted kitchen <i>except cut melon</i>	Non-dairy, non-protein smoothies	
Vegetable trays prepared at a permitted kitchen	Bagels and plain cream cheese	
	Commercially canned spaghetti sauce with no additions	
	Nachos containing only chips and canned cheese or commercially shredded cheese	

What type of produce am I allowed to offer at a temporary food establishment event?

Produce must be purchased pre-washed or washed in the produce preparation sink in your kitchen. No produce washing is allowed at a residential kitchen.

Where do I clean utensils?

If you are operating out of a permanent building, you must have a plumbed three compartment sink or commercial dishwasher for utensil cleaning.

My proposed menu requires advanced preparation of food. Can I make and prepare food at home?

You may not make food at home for sale to the public unless it is for a bake sale. If your menu requires advanced preparation it must be done in a commercial kitchen. The kitchen must have the equipment to support your menu.

Can I cook food, cool it down and reheat it later for service?

No. Hot food must be made the day of the event, held hot and served. Any leftover hot food must be discarded and *may not* be saved to reserve to the public.

What forms of payment do you accept?

At this time, we accept check, cash, debit or credit. Payment must accompany the application.

How do I receive my permit?

Once we review and approve your permit, we will e-mail a PDF to you unless you request otherwise. You will need to print a copy of the permit to post at the event.

I am not charging for the food. Do I still need a permit?

Yes. Permit fees may be waived for meal served to people in need. Contact our office at 360-778-6000 for more information.

Where do I obtain a food workers card?

Food worker cards can be obtained on line at www.foodworkercard.wa.gov. The cost is \$10 paid with a credit card. The cost is \$10 paid with a credit card. You may also purchase and pick up the worker card at our office during business hours, but the testing must still be done on-line.

I have a current food worker card. Do I still need a temporary food establishment permit?

Yes. The person in charge does need a current food worker card to operate a temporary food establishment, but a food worker card alone does not allow you to offer food. You also need a temporary food establishment permit.

Do I need any additional permits to have a temporary food establishment event?

The local municipality may require a permit for gathering in a public area or to vend food on a public right of way. Contact the city or county in which you are wishing to operate for more information.

How do I find out more information?

If you have additional questions, please call our office to leave a message or schedule an appointment.

You can contact our office at 360-778-6000. We are open 8:30AM-4:30PM Monday through Friday except holidays. General e-mails can be sent to: environmentalhealth@whatcomcounty.us

We are located at: 509 Girard Street Bellingham, WA 98225-4005

Whatcom County Health Department

Checklist for Temporary Food Establishment Operation – TFM Permanent Building

Read and check off these items to ensure you are in compliance and are protecting public health. We recommend you keep a copy of this sheet at the event and have all workers read it before they begin their shift.

- Temporary food service permit is posted on site.
- Handwashing station is set up with: warm water, paper towels, soap and waste water bucket before food service begins.
Handwashing must be set up adjacent to food preparation. Handwashing sinks in the bathroom or more than 25 ft from food service are not adequate.
Failure to have proper handwashing will result in immediate closure of the food service
- Food workers are not ill. Any ill food workers are sent home.
- Barriers such as gloves, tongs or other utensils are available to prevent bare hand contact with ready to eat foods.
- All food is from an approved source. Food made at home is not allowed.
- Food worker cards for the person(s) in charge are available and current. Copies of food worker cards are on site.
- Wiping clothes in sanitizer are available and at proper concentrations. Add one teaspoon of bleach to one gallon of lukewarm water. Other approved and properly prepared sanitizers are allowed.
- Food is protected from contamination. Food storage containers are up off the floor or in water tight containers. Condiments are in bottles or covered containers. Raw food is stored in a separate from ready to eat food.
- Thermometer is available, calibrated and in use to check food temperatures. If you are cooking thin foods such as hamburgers or chicken patties, you have a thin tip digital thermometer.
- Cold holding: Potentially hazardous food is held at 41°F or less by means of a functioning commercial refrigerator or ice. Food is buried in ice and kept out of direct sunlight.
Food is 41°F or less before placing in cooler with ice. Cut leafy greens such as lettuce, spinach and cabbage, and cut tomatoes are kept at 41°F or less.
- Hot holding: Potentially hazardous food is held at 135°F or more by using propane or electric warmer or other methods. Sterno is not used for hot holding except for indoor events less than 4 hours long. Equipment used for hot holding food is protected from wind and rain.
- Reheating food: Reheat food to 135°F within 1 hour. Crock pots can be used for hot holding, but not reheating food.
- Foods are cooked to proper temperature verified with a thermometer. Grills are positioned away from the public and roped off at least 4ft from the public if needed.
- Cooling foods is not allowed. Any hot food leftover at the end of the event is thrown away.
- Adequate power is available to support your equipment.
- Ice is from an approved source.
- Restrooms for food workers are available with cold and warm running water within 200 ft.
- Waste water must be disposed in an approved wastewater disposal system (restroom, mop sink). Waste water cannot be dumped into the ground, waterways or storm drains.
- Produce is purchased pre-washed or prepared at kitchen with dedicated produce prep sink.

Cooking temperatures:

Chicken: 165°F	Hamburger, ground beef or sausage: 155°F
Beef: 145°F	Pork: 145°F Eggs: 145°F

Permit suspensions may occur with the following violations:

A non-functional handwashing sink.
Food from unapproved sources
Conditions presenting an imminent health hazard



WHATCOM COUNTY
HEALTH DEPARTMENT
509 Girard Street
Bellingham, WA 98225
(360) 778-6000

Temporary Food Service Application for
Multiple Event Permit – Permanent Kitchen
Fee: \$318 + \$9.54 (3% Technology fee) = **\$327.54**
Return this application to Health Department (by mail or in person)
14 days prior to the event.

Do not e-mail the application to our office. Payment must accompany application.

CONTACT INFORMATION

Organization/food service represented:			
Applicant's name:			
Applicant's address:			City:
State:	Zip Code:	Cell <input type="checkbox"/> Work <input type="checkbox"/> Home <input type="checkbox"/> Phone:	
Applicant's E-mail:		Cell <input type="checkbox"/> Work <input type="checkbox"/> Home <input type="checkbox"/> Phone:	
Please choose one: Mail permit <input type="checkbox"/> E-mail permit <input type="checkbox"/> <i>You must print a copy of your permit to post at the event.</i>			
Person(s) in charge:			
PIC(s) with WA State food worker card(s):			

FACILITY INFORMATION

Permanent kitchen (if you are using a mobile unit or booth set up, please use a different application)

Address:

Do you have a plumbed handwashing sink with hot and cold running water? Yes No

Utensil washing facilities: 3 compartment sink 2 compartment sink Commercial dishwasher

Cold holding equipment: Refrigerator Ice Chest Freezer Other:

Cooking equipment: Oven Fryer Stove BBQ Grill Other:

Hot holding equipment: Oven Stove Steam table Chafing dishes (only allowed if food service is inside and 4 hours or less)
Other: _____

Sanitizer available: Bleach (add 1 tsp of bleach to 1 gallon of cool water) Other:

Thermometer: Digital thermometer Calibrated metal stem thermometer that reads 0-220F

Water source: Private well Public water Name of public water system:

Restrooms for food workers within 200ft with hot and cold running water (portable toilet not acceptable) Yes No

How will garbage be disposed:

Power source for food equipment: Electricity Propane Generator

Where will food items be purchased:

Produce washing: Pre-washed produce List produce: _____
Produce washed in designated produce prep sink List produce: _____
No produce

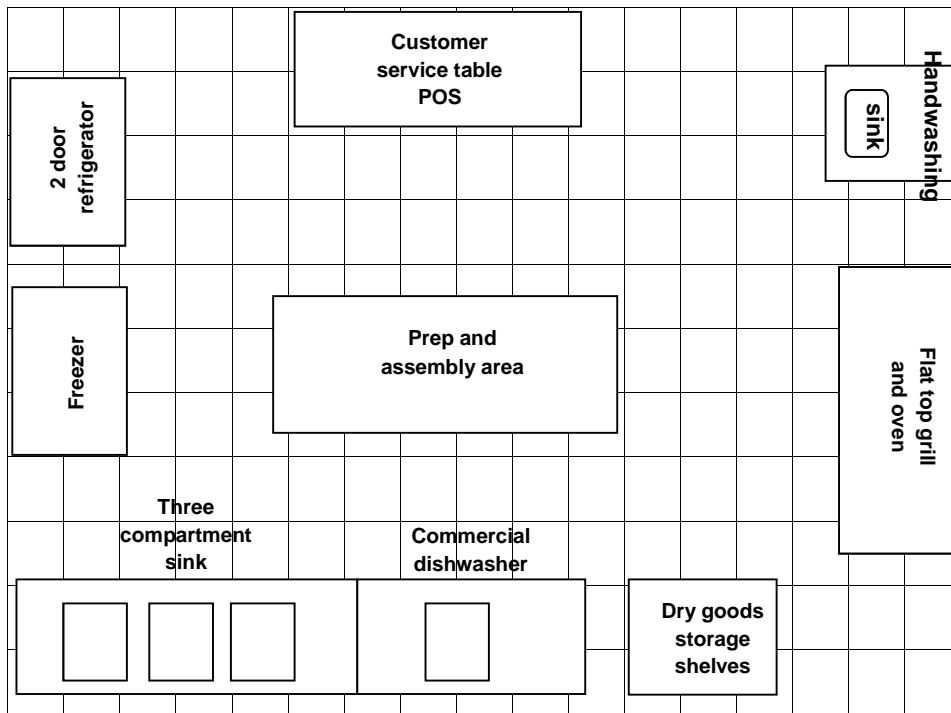
Floor Plan: The floor plan is required for all persons submitting an application to our office. Once the floor plan is submitted to our office, you will **not** need to submit one again, unless your kitchen layout changes.

Provide a floor plan showing all equipment to be used such as:

- Handwashing sinks
- Prep tables
- Cold holding equipment such as refrigerators and freezers
- Cooking equipment such as grills, ovens, stoves
- Hot holding equipment such as steam tables
- Utensil washing,
- Food storage areas
- Customer service area

Please label all equipment. Graph paper has been provided with this application. Please see example below.

EXAMPLE



Will you be cooking outside? No Yes

If a grill or BBQ is used outside, additional handwashing must be provided next to the cooking equipment during operation. You may use a gravity style hand washing sink. Gravity style handwashing consists of a 5 gallon insulated container fitted with a continuous flow spigot and filled with 100F-120F water, a 5 gallon wastewater bucket, soap and paper towels.

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I understand that in accordance with WAC 246-215-230, the person in charge of any food service establishment shall permit the health officer, after proper identification, to enter at any time, for the purpose of making inspections or investigations to determine compliance with these regulations. The health officer shall be permitted to examine the records of the establishment to obtain information pertaining to food and supplies purchased, received, or used and to any person employed which is pertinent to an illness investigation or other matters which may affect health or the enforcement of these regulations. I further understand that, in consideration for the permit Whatcom County grants me, this application shall constitute a contract and a promise to pay all applicable fees as established by the Whatcom County Council.

Applicant's Signature _____ Date: _____

Applicant's Name (please print): _____

