



Information and Application for Temporary Food Establishment Waiver

What is the permit fee?

\$29.87 (\$29.00 + \$0.87 3% Technology fee) for a permit to operate at an event lasting 3 days for less and offering low risks foods. You may only operate in one location at a time unless you apply for another temporary food establishment waiver.

\$59.74 (\$58.00 + \$1.74 (3% Technology fee) for a permit to operate at multiple events, each event lasting 3 days for less, and offering low risk foods. Under this permit you may at operate at events during a 12 month period. You may only operate at one location at a time, unless you apply for another temporary food establishment waiver.

If you offer low risk foods for *more* than 3 days or offer high risk foods, you must apply for a temporary food establishment permit.

What type of handwashing station do I need to have at the event?

Lack of handwashing is one of the leading causes of food borne illness. All vendors with a temporary food establishment permit need a handwashing station.

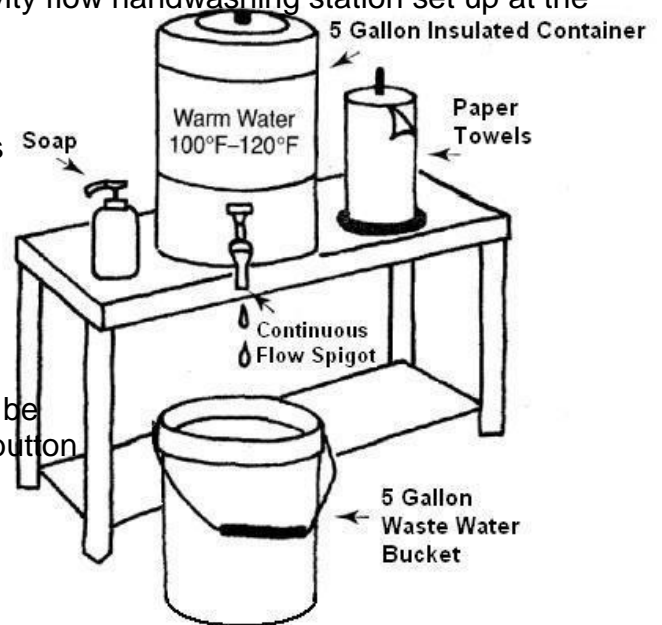
Restroom handwashing sinks cannot replace your handwashing station. The food code states that food workers must wash their hands twice after visiting the restroom – once in the restroom and once at the food service area.

Vendors operating at a **booth** are required to have a gravity flow handwashing station set up at the site of food preparation.

A gravity flow handwashing station is made up of:

- An insulated 5 gallon container with a continuous flow spigot filled with warm water between 100-120F.
- A wastewater bucket large enough to catch the water as you wash your hands,
- Soap and paper towels.

Insulated containers that have a push button spigot must be retro-fitted with a continuous flow spigot. Often the push button spigot can be unscrewed from the insulated container. Insulated containers can be found at home improvement stores and sporting goods stores.



If you are operating out of a **commercial kitchen**, your handwashing sink must be supplied with warm water, soap and paper towels. If you are offering unpackaged food or preparing food outside the kitchen, you need to set up a gravity flow handwashing station in that area.

What menu items may I offer under the waiver permit?

Low risk foods include:

Non-potentially hazardous baked goods not associated with a bake sale
Unpackaged food like candy or chips
Caramel apples
Chili or soup if commercially canned
Corn on the cob
Hot dogs or corn dogs
Cotton candy
Crushed ice drinks without dairy
Espresso, iced tea, iced coffee (non-blended and made in the cup)
French fries or onion rings
Fruit trays prepared at a permitted kitchen *except cut melon*
Vegetable trays prepared at a permitted kitchen
Fruit juice (pasteurized)
Ice cream – hand dipped
Ice cream floats
Popcorn or kettle corn
Nuts out of the shell
Pies with fruit or berry fillings
Precooked, USDA inspected sausages or hamburger patties
Shortcake with berries
Commercial whipped cream
Snow cones

Non-dairy, non-protein smoothies
Bagels and plain cream cheese
Commercially canned spaghetti sauce with no additions
Nachos containing only chips and canned cheese or commercially shredded cheese
Pancake breakfast that offers only, pancakes, liquid pasteurized eggs, pre-cooked sausage, ham or bacon from a USDA processing plant
Commercially pre-washed and pre-cut salad with commercially made salad dressing
Cheese, pepperoni or vegetable pizza from a permitted food establishment.
Commercially prepared cheesecakes, cream pies, pumpkin pies or custard desserts
Prepackaged potentially hazardous foods found at grocery stores and not opened at the event (single service yogurt)

The following items may be offered at events if the event is **4 hours or less**:

- Frozen soups from a commercial source
Baked potato
- Heat and serve commercially prepared frozen foods (lasagna, appetizers)
- Food prepared in a permitted food establishment and brought to the event without the need for additional assembly *For example, lasagna made at a restaurant, brought hot and served at a fundraiser.*

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

Produce must be purchased pre-washed. Produce may be washed at a commercial kitchen or permitted food establishment with pre-approval from our office. No produce washing is allowed at a residential kitchen.

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. You may also purchase (cash or check only) and pick up the worker card at our office during business hours, but the testing must still be done on-line.

Where do I clean utensils?

Utensils that come in contact with potentially hazardous foods must be changed or cleaned every 4 hours. Bring enough extra utensils to change out soiled utensils every 4 hours if utensil cleaning facilities are not provided on site. Whatcom County does not allow the “three tub” method for utensil washing and sanitizing at temporary events.

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.

Only foods requiring limited preparation are allowed at the event. You may not prepare any foods on site that require multiple steps or extensive assembly.

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

Protection from contamination: The booth must have an overhead cover when located outdoors. You must position the overhead cover or tent so that it is located over storage areas, food preparation, cooking and serving areas. Walls are required when it is necessary to keep food and food equipment protected from the elements.

Cold holding: If you use ice chests ensure you have enough ice to completely submerge food so that it can hold food at 41F or less.

Hot holding: Equipment must be able to hold food at 135F 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.

For more information on setting up and operating temporary food service please see the ***Checklist for Temporary Food Establishment Operation*** included with this packet.

What forms of payment do you accept?

At this time we accept cash, check or debit/credit cards (convenience fee applies). Payment must accompany the application. Do not e-mail the completed application to our office.

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.

Do I need any additional permits to have a temporary food 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. We are located at: 509 Girard Street Bellingham, WA 98225-4005 General e-mails can be sent to: environmentalhealth@whatcomcounty.us

Whatcom County Health Department
Checklist for Temporary Food Establishment Operation
Waiver Permit

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 establishment 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. Restroom handwashing sinks cannot replace your handwashing station. *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 (except for bake sales).
- 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. Tent or cover is used to protect food preparation area.
- Thermometer is available, calibrated and in use to check food temperatures.
- Cold holding: Potentially hazardous food is held at 41F or less by means of a functioning commercial refrigerator or ice. Food is buried in ice and kept out of direct sunlight.
Cut leafy greens such as lettuce, spinach and cabbage and cut tomatoes are kept at 41F or less.
- Hot holding: Potentially hazardous food is held at 135F or more by using propane or electric 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 commercially made food: Reheat commercially made food to 135F 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.
- 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 of booth.
- 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 a commissary kitchen with pre-approval from the health department.

Permit suspensions may occur with the following violations:

A non-functional or missing handwashing sink.

Food from unapproved sources.

Conditions presenting an imminent public health hazard.

**WHATCOM COUNTY
HEALTH DEPARTMENT**

509 Girard Street
Bellingham, WA 98225
(360) 778-6000

**TEMPORARY
FOOD SERVICE WAIVER**
Application and Permit

Fees: Single Event \$29.00 + \$0.87 (3% Technology fee) = **\$29.87**
Multiple Event \$58.00 + \$1.74 (3% Technology fee) = **\$59.74**

Return this application to the HEALTH DEPARTMENT (in person or by mail) 14 days before the event.

Permit valid only for days listed and must be displayed on site.

Organization/Food Service Represented _____

Contact Person _____ Cell Work Home Phone: _____

Mailing Address _____ Cell Work Home Phone: _____

City _____ Zip _____ Email _____

Please check one: Mail permit E-mail permit You must print a copy of your permit to post at the event.

Event(s) _____ Event Location _____

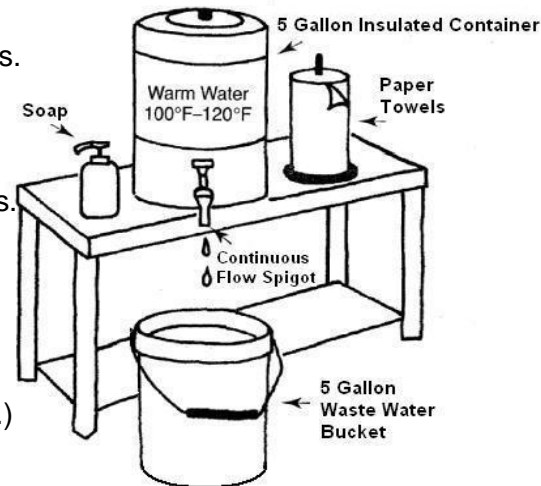
Date(s) of Event(s) _____ Time(s) of Event(s) _____

Menu Items _____

Food handlers are required to make sure that food safety rules are followed. Read the statements conditions below and initial. By initialing you agree to comply with the conditions listed.

Initial The permit holder agrees to:

- _____ 1. Provide or sell only the food items listed above.
- _____ 2. Limit the duration of the event to 3 days or less.
- _____ 3. Obtain all food and water from approved sources. Food made or prepared at home is not allowed.
- _____ 4. Send volunteers/employees home if they are ill with vomiting, diarrhea, jaundice, or persistent coughing or sneezing.
- _____ 5. Provide handwashing facilities in the food service booth.
Provide a plumbed sink with hot and cold running water, soap and paper towels **or** a portable gravity flow handwashing station, including a minimum 5 gallon gravity flow insulated container with a continuous flow spigot. Please see example. ⇨
Handwashing sinks located in restrooms are insufficient by themselves.
- _____ 6. Bare hand contact with ready to eat food is prevented by providing barriers such as gloves, tongs or other utensils.
- _____ 7. Provide: a metal stem-type thermometer or a digital food thermometer for checking food temperatures.
- _____ 8. Provide a valid Washington State Food Worker Card (Health Card) for the person in charge who is on site. www.foodworkercard.wa.gov.
- _____ 9. Provide wiping cloths to sanitize food contact surfaces.
(You can use 1 teaspoon of bleach per gallon of water for sanitizing work surfaces throughout the day.)
- _____ 10. Store foods and food service items (paper cups, plates & napkin, etc.) at least 6 inches off the ground or in watertight containers.
- _____ 11. Provide extra utensils to replace dirty utensils as needed.
- _____ 12. All produce is purchased pre-washed or washed in a commercial kitchen with pre-approval from our office.



Additional Conditions:

I understand that permit suspension may occur if I violate food service regulations.

Applicant (**print**) _____ Applicant (**sign**) _____ Date _____

Approved by _____ Date _____ Expiration Date _____