



Email: foodsafety@co.jefferson.wa.us
 Website: www.jeffersoncountypublichealth.org
 Tel: 360.385.9444 Fax: 360.379.4487

For Office Use:	
Date Rec'd _____	Receipt# _____
Amt. _____	Check# _____
Permit# _____	Category _____
Comments: _____	

Temporary Food Service Application

Answer the following questions to determine what type of permit you need:

- I will be handling/preparing/cooking/serving meats, poultry, and or seafood from raw product.
- I will be cooking/heating foods at my commissary, and placing them in refrigeration or in ice to cool down (soup, chili made from scratch, chowder).

If you checked a box above, you will need a HIGH RISK permit, unless you are only demonstrating.

Business Information

Business Name	Mailing Address	Email
Person In Charge	Phone Number	Food Handler Card Info
		Name: _____ Exp: _____

Permit Type

Limited/Low Risk Items limited to specific foods, see pages 3-4	<input type="checkbox"/> 25% of fee Exempt, Non-Profit 501(c)(3) <input type="checkbox"/> \$63.00 Single Event, Limited Foods (Art Walks, Open House) <input type="checkbox"/> \$315.00 Annual
Medium Risk Food Foods to be prepared and held hot or cold, see pages 3-4	<input type="checkbox"/> \$139.40 Single Event <input type="checkbox"/> \$169.24 Recurring Event <input type="checkbox"/> \$79.56 Additional Event, same menu <input type="checkbox"/> 25% of fee Exempt, Non-Profit 501(c)(3)
High Risk Food cooked or served from raw animal products or required advanced cooking and cooling in an approved kitchens, see pages 3-4	<input type="checkbox"/> \$139.40 Single Event <input type="checkbox"/> \$224.60 Recurring Event <input type="checkbox"/> \$79.56 Additional Event, same menu <input type="checkbox"/> 25% of fee, Exempt, Non-Profit 501(c)(3)
Demonstrator	<input type="checkbox"/> \$63.00 Single Event <input type="checkbox"/> \$262.50 Multiple Demonstrator Event
Late Fees	<input type="checkbox"/> 50% of the permit fee. Apply if we do not receive your application within 10 calendar days of the event.
Permit Exempt Items limited to specific foods, see page 3	<input type="checkbox"/> \$26.25

Make checks payable to JCPH. You can also pay with credit and debit cards. 360.385.9444

Event Information

Event Name	Event Date: Event Time:	Event Location
Event Coordinator	Phone	Email

Water, Ice, and Wastewater

Water Source _____ Ice Source _____	Wastewater disposal _____
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FOOD PREPARATION PROCEDURES

Example: In the first example listed below, thawing chicken is the first preparation step used, so that box is given a "1". Cutting or assembling the thawed chicken is the second preparation step used, so that box is given a "2". After the chicken is assembled, it is then portioned. The Portion/Package is therefore given a "3". Numbers are used in succession until all food preparation steps for that menu item have been completed.

Section A: At the Approved Kitchen (commissary kitchen):

Where is the Approved Kitchen? Name _____ Address _____

When is the Approved Kitchen Going to be used for Preparing Food? Date _____ Time(s) _____

Menu Item	Thaw to 41°F or less	Cut/Assemble	Cook to Appropriate Temperature	Cool to 41°F Within 6 Hours	Cold Holding 41°F or less	Reheat to 165°F	Hot Holding 135° or above	Portion/Package	Transport < 41°F or >135°F
Example: Chicken	Step 1	Step 2			Step 4			Step 3	Step 5

Section B: At the booth:

Menu Item	Thaw to 41°F or less	Cut/Assemble	Cook to Appropriate Temperature	Cold Holding 41°F or less	Hot Holding 135° or above	Reheat to 165°F	Portion/Package	Other/Serve
Example: Chicken/Hamburger			Step 2	Step 1				Step 3

FOOD PREPARATION EQUIPMENT

Equipment list: Identify equipment used in your temporary food establishment (check all boxes that apply).

<p>Hand wash station required for open food</p> <input type="checkbox"/> 5 gallon insulated container with a continuous flow spigot and catch bucket <input type="checkbox"/> Plumbed hand sink <input type="checkbox"/> Water 100°F - 120°F <input type="checkbox"/> Soap & paper towels	<p>Cooking/Reheating equipment</p> <input type="checkbox"/> Grill/BBQ <input type="checkbox"/> Fryer <input type="checkbox"/> Smoker <input type="checkbox"/> Oven <input type="checkbox"/> Other	<p>Cold/Hot holding equipment</p> <input type="checkbox"/> Ice Chest <input type="checkbox"/> Refrigerator <input type="checkbox"/> Steam Table <input type="checkbox"/> Grill/BBQ <input type="checkbox"/> Other
<p>Floor and Overhead coverage</p> <input type="checkbox"/> Tarp <input type="checkbox"/> Wood <input type="checkbox"/> Canopy/Tent Other: <input type="checkbox"/> Floor _____ <input type="checkbox"/> Roof	<p>Sanitizer/Dishwashing</p> <input type="checkbox"/> Open Container <input type="checkbox"/> Wiping towels <input type="checkbox"/> Bleach/Sanitizer (1 tsp bleach/gallon of cold water) <input type="checkbox"/> Three compartment sink <input type="checkbox"/> Three tubs (Dishwashing)	<p>Produce Washing</p> <input type="checkbox"/> Produce purchased pre-washed and processed <input type="checkbox"/> Produce washed and processed in an approved kitchen <input type="checkbox"/> Separate gravity flow container on-site for produce washing only

*By signing below, I understand that issuance and retention of a permit to operate a Temporary Food Establishment will only include serving those items listed in this application and only for the event dates listed. Any change of person in charge, menu, or event dates, requires approval by the Environmental Health Department and may require resubmission of this application. All service will be in compliance with the Rules and Regulations of Washington State (WAC 246-215) and the Local Board of Health Ordinance Chapter 8.05 Jefferson County Code. Your temporary permit must be posted at **each** event. Failure to post your permit may result in revocation of the operating permit. Failure to obtain a valid TFS permit prior to event may result in the following: (a) immediate closure, and/or (b) submission of TFS application after event for review, (c) submission of TFS permit application fee (d) 50% of TFS permit application fee as a late fee.*

Print Name _____

Signature _____

Date _____

Use and Intent: Limited Risk Food pose less of a risk when handled and served to the public. The intent of this list is to provide non-food establishments (art galleries, retail merchants, realtors, etc) with food options that pose a limited risk to the public.

Limited Risk Foods: Foods have been commercially prepared and only require heating and hot-holding or cold holding. No cooling or re-heating of food prior to service to the public.

- Baked goods made in a commercial facility and requires temperature control.
- Commercially prepared packages of chili, soups, baked beans or other USDA/FDA/WSDA processed foods cooked for immediate service.
- Pre-cooked corn dogs, hot dogs, ham or precooked and pre-sliced sausages (salami, prosciutto) other USDA-certified pre-cooked meats ready to eat from the original package or cooked for immediate service
- Intact (unopened) frozen packages of raw meat or raw fish sold at a farmers market with no cooking, portioning or unwrapping
- Pasteurized dairy products (cheese, cream cheese), espresso drinks, commercial beverage mixes, or commercially frozen fruit
- Pancakes, funnel cakes, donuts, or other fried dough products made from a commercial powder mix and water
- Sno-cones or other ice based drinks or foods made with commercially purchased ice and commercial syrups or mixes
- Nachos
- French fries, onion rings, other deep fried vegetables made from frozen, packaged product
- Commercially pre-washed fruit
- Onions cut on site
- Commercially made pizza from a licensed restaurant, hot held, sold by the slice
- Commercially prepared appetizer trays (vegetables, fruit), dessert or other trays prepared at a commercial facility and held and served cold

Exempt Foods:

- Popcorn and flavored popcorn prepared from commercially packaged ingredients that are not potentially hazardous;
- Cotton candy;
- Dried herbs and spices processed in an approved facility;
- Crushed ice drinks containing only ingredients that are not potentially hazardous and dispensed from a self-contained machine that makes its own ice. Drinks with potentially hazardous foods, snow cones, and shaved ice are not included;
- Corn on the cob prepared for immediate service;
- Whole peppers roasted for immediate service;
- Roasted nuts, roasted peanuts, and roasted candy-coated nuts;
- Chocolate-dipped ice cream bars prepared from pre-packaged ice cream bars produced in a food processing plant;
- Chocolate-dipped bananas prepared from bananas peeled and frozen in an approved facility; and
- Individual samples of sliced fruits and vegetables that are not potentially hazardous.

SERVE IT SAFELY

**OPEN HOUSES, ART WALKS,
PUBLIC RECEPTIONS**

Eliminate Bare-Hand Contact

- Have plenty of serving utensils
- Use toothpicks for cheese and fruit cubes

Purchase Pre-Made Food

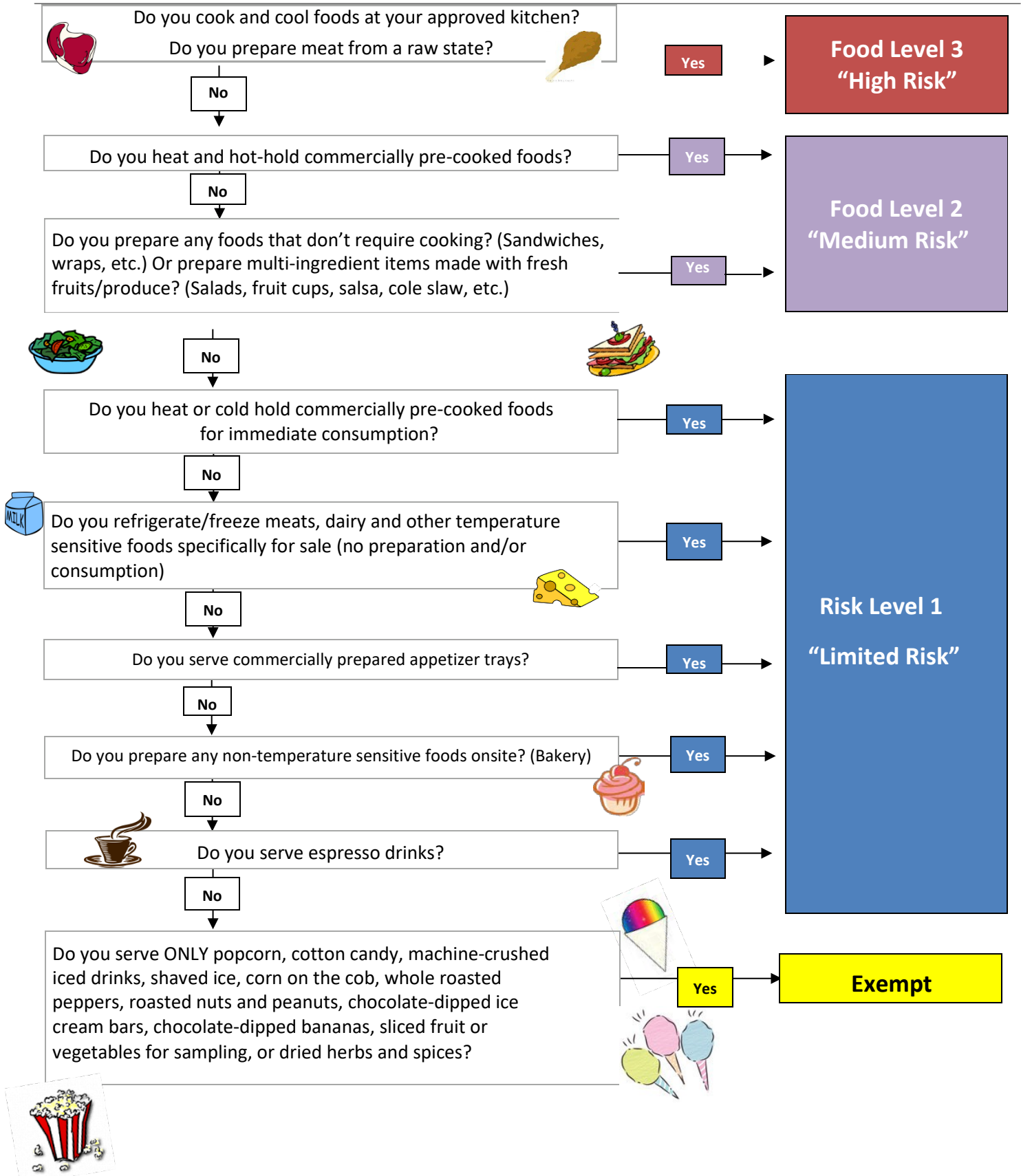
- Cheese and salami trays
- Fruit trays
- Dessert trays

Dispose of Food after 4 hours

- If you are not cold holding food, you must discard all food after four hours.



What is Your Temporary Food Establishment's Risk Level?



**THESE REQUIREMENTS MUST BE POSTED IN THE BOOTH
WITH THE PERMIT AND MUST BE READ & SIGNED BY
ALL FOOD WORKERS**

JEFFERSON COUNTY PUBLIC HEALTH REQUIREMENTS:

- 1) Gravity flow handwashing facilities must be provided. This can be done two ways:
 - a. A plumbed sink, soap, paper towels and hot and cold running water; or
 - b. A insulated container with a spigot that can lock in open position – capacity of 5 gallons or more – filled with hot water between 100°F and 120°F, a tub or bucket to catch waste water, pump soap and paper towels. **WASH HANDS FREQUENTLY!**
- 2) Water must be obtained from an approved source.
- 3) Bare Hand Contact with Ready-To-Eat foods is prohibited. Barriers such as tongs, spoons and gloves must be used.
- 4) Sanitizer for wiping cloths must be provided in your booth. This solution can be made using 1 teaspoon of bleach per gallon of cool water and wiping cloths. It is permitted to use other approved sanitizers as well: e.g. quaternary ammonia, iodine, etc.
- 5) Stem-type thermometers are required if you serve any potentially hazardous foods. Monitor temperatures frequently.
- 6) Leak-proof garbage containers must be provided in your booth.
- 7) Waste water must be disposed in a sanitary sewer. Disposal in storm drains or on the ground is unacceptable.
- 8) Dishwashing facilities (within 200 feet) must be provided by you or the event coordinator when foods are prepared at an event. Dishwashing must include three compartments (or steps) to 1) Wash, 2) Rinse, and 3) Sanitize with an area to air-dry the dishes. Soap and sanitizer must also be provided.
- 9) Restrooms must be within 200 feet of the booth. Restrooms must have hand sinks with hot and cold running water. Food workers who don't wash their hands after using the bathroom can spread HEPATITIS A and other illnesses; **WASH HANDS BEFORE RETURNING TO THE BOOTH.** (Portable toilets are not allowed unless portable handwashing facilities with HOT water, soap and paper towels are provided).
- 10) At least one food worker with a food handler's card must be present in the booth during all times of operation.
- 11) All mobile food vendors must provide proof of a Labor and Industries (L & I) inspection.
- 12) * If raw, undercooked or cooked to order foods are going to be served to the public, a Consumer Advisory must be posted on your menu. This is to remind and inform the public of the risks associated with consuming such foods. The Advisory may read as follows:

**(INSERT FOOD ITEM/S HERE) IS/ARE SERVED EITHER RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED FOODS MAY BE HAZARDOUS TO YOUR
HEALTH.**

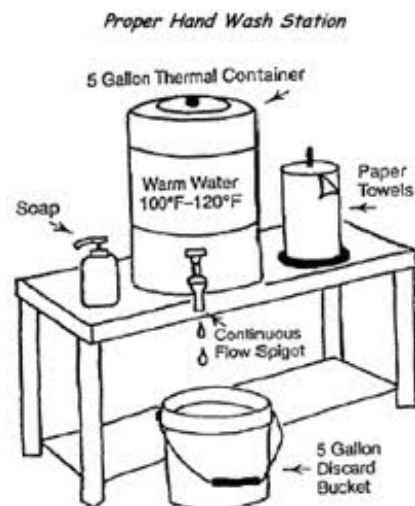
HANDWASHING

An approved handwashing facility must be available in each booth during all hours of operation. If a permanent handwash sink with plumbing is not available, the temporary handwash station must be set-up as follows (see diagram):

- A five-gallon or larger insulated container kept supplied with warm water, between 100°F and 120°F, delivered through a continuous-flow spigot.
- Have soap, and paper towels.

Food workers must wash their hands:

- Before starting work
- After using the toilet
- After handling raw meat, poultry, or seafood
- After eating or smoking
- After contaminating hands or handling unclean items



FOOD PREPARATION

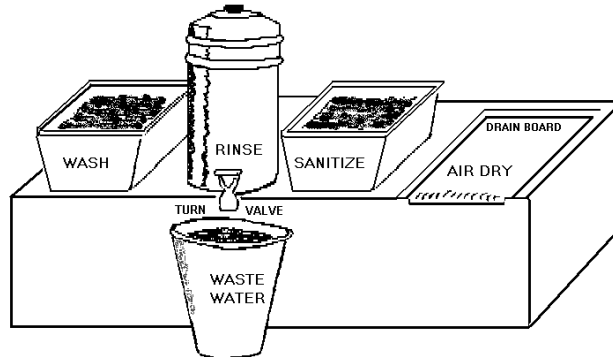
All food preparation must be done in a licensed facility or in the temporary establishment. Food may not be prepared in a private home or unlicensed kitchen.

- Only foods from approved sources may be used. Approved sources include foods made in facilities licensed by Jefferson County, other local health jurisdictions, the Washington State Department of Agriculture (WSDA), the Food and Drug Administration (FDA), or the United States Department of Agriculture (USDA).
- Food may not be cooled in the temporary establishment.
- Food may be reheated if it reaches 165°F within 1 hour.

CLEANING UTENSILS (Spoons, Tongs, Spatulas, Etc.)

All temporary facilities must have access, within 200 feet, to a 3-compartment sink with running water to wash, rinse, and sanitize utensils. If no 3-compartment sink is available for a single-day event and no health hazard will exist, the booth may use a temporary set-up (shown at the right).

- **Utensils must be washed, rinsed, sanitized, and air-dried (no towel drying).** Use 1-teaspoon bleach only, per gallon of cool water for sanitizing.



FOOD TEMPERATURES

Potentially hazardous foods must be cooked or reheated to the following temperatures:

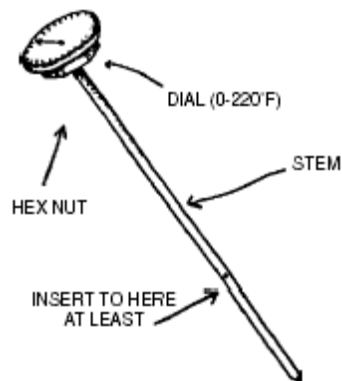
Poultry and all foods containing poultry	165°F
Hamburger and all foods containing ground meat	155°F
Roast beef or beef steak, Pork & all foods containing pork	145°F
Eggs and all foods containing uncooked eggs	145°F
Seafood	145°F
Reheated food items	165°F
Vegetables, fruit & pre-packaged, pre-cooked hot dogs	135°F

A METAL-STEM THERMOMETER MUST BE AVAILABLE AND USED TO CHECK INTERNAL FOOD TEMPERATURES.

Thermometers may be purchased from restaurant supply companies or from large department stores. It must be able to measure from 0° to 220°F.

HOT HOLDING FOODS

Hot foods must be covered and held at **135°F or greater**. Foods will not maintain 135°F with only a cover; a mechanical method is required (such as a hot plate or steamer). Hot, potentially hazardous foods may not be cooled down in a temporary food facility.



COLD HOLDING FOODS

Cold food must be covered and held at **41°F or less**. If using ice, the container must be buried in the ice to the depth of the food.

FAILURE TO FOLLOW THESE RULES CAN RESULT IN CLOSURE OF THE BOOTH.

**THESE RULES AND THE TEMPORARY FOOD SERVICE PERMIT
MUST BE POSTED IN THE BOOTH.
ALL WORKERS MUST READ AND SIGN.**

We, the undersigned, hereby certify that we have read, and understand the following rules of operation and we acknowledge that issuance of the Temporary Food Service Permit and continued operation is contingent upon satisfactory compliance with local food service regulations.

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