

FOR OFFICIAL USE ONLY

FEP #: _____

FEE: _____

RECEIPT #: _____

CHECK #: _____

DATE: _____

APPROVED BY: Sanitarian



MASON COUNTY
COMMUNITY SERVICES

APPLICATION FOR TEMPORARY
FOOD ESTABLISHMENT
(Please print clearly)

Temporary Food Event		
Low Risk Foods	Regular	Tax Exempt
Single Event	\$45	\$30
Multiple up to 21 days	\$80	\$60
Farmers Market	\$70	\$55
Moderate Risk Foods		
Single Event	\$80	\$60
Multiple up to 21 days	\$165	\$125
Farmers Market	\$150	\$115
High Risk Foods		
Single Event	\$125	\$90
Multiple up to 21 days	\$240	\$180
Farmers Market	\$230	\$170
Expedited Food Permit – 50% of fee		

(See Food Risk Level Guide on page 9)

Business/Organization Name: _____ Person In Charge: _____

Mailing Address: _____ City: _____ State: _____ Zip: _____

Telephone Number: _____ Email Address: _____

*Date of Event(s): _____ Time of Food Service: _____ Event Address: _____

City: _____ List Food Offered for Sale: _____

Food Source: _____

Are food items wrapped?: YES or NO Who has a food worker card?: _____

Is hand washing available?: YES or NO Are toilet facilities available?: YES or NO Is the business or organization non-profit?: YES or NO

***Note:** If this permit is for multiple events and days, please complete page 4 stating the date and location of events, and what food will be served.

I certify that the above application is accurate and correct. It is understood that the above named organization will be responsible for compliance with all local, state, and federal food codes, standards, and regulations. Guidelines for safe food handling (included in application packet) will be read and signed by all employees and posted at the temporary food establishment.

Printed name of applicant: _____ Signature of Applicant: _____ Date: _____

Please make all checks payable to Mason County Treasurer

Please **mail or drop off completed application and payment to:**

Mason County Public Health
415 N 6th Street
Shelton, WA 98584

If you have questions, please contact the Food Program at 360-427-9670 ext. 400.

* Expedited permit fees apply to all temporary permits submitted less than two weeks before event date *

<i>Food Item</i>	<i>Purchased raw or pre-cooked?</i>	<i>Prepared in booth or at approved kitchen?</i>	<i>Transported hot or cold? What type of equipment used to transport?</i>	<i>Cold holding equipment used at event? (41°F or below)</i>	<i>Cooking/reheating equipment used? Final cook/reheat temperature?</i>	<i>Hot holding equipment used at event? (135°F or above)</i>
<i>Example: Hamburger</i>	<i>Raw</i>	<i>Booth</i>	<i>Cold, ice chest</i>	<i>Ice Chest</i>	<i>Grill, 155°</i>	<i>Grill/steam table</i>

21 Day Temporary Food Establishment Event List



MASON COUNTY
COMMUNITY SERVICES

Please list all events below, which will be participated in under this permit to best of your knowledge:

	Date	Event	Location Address
1.			
2.			
3.			
4.			
5.			
6.			
7.			
8.			
9.			
10.			

Post this at the event

Temporary Food Establishment and Farmer's Market

Requirements for Safe Food Handling

Mason County Department of Health Services

415 N 6th Street

Shelton, WA 98584

All temporary and farmer's markets food service workers are required to read and apply the following rules. A copy of this document must be signed by each food worker and posted inside the food service booth. The application of these rules will minimize the possibility of food borne illness.

General Responsibilities

Food Worker Cards

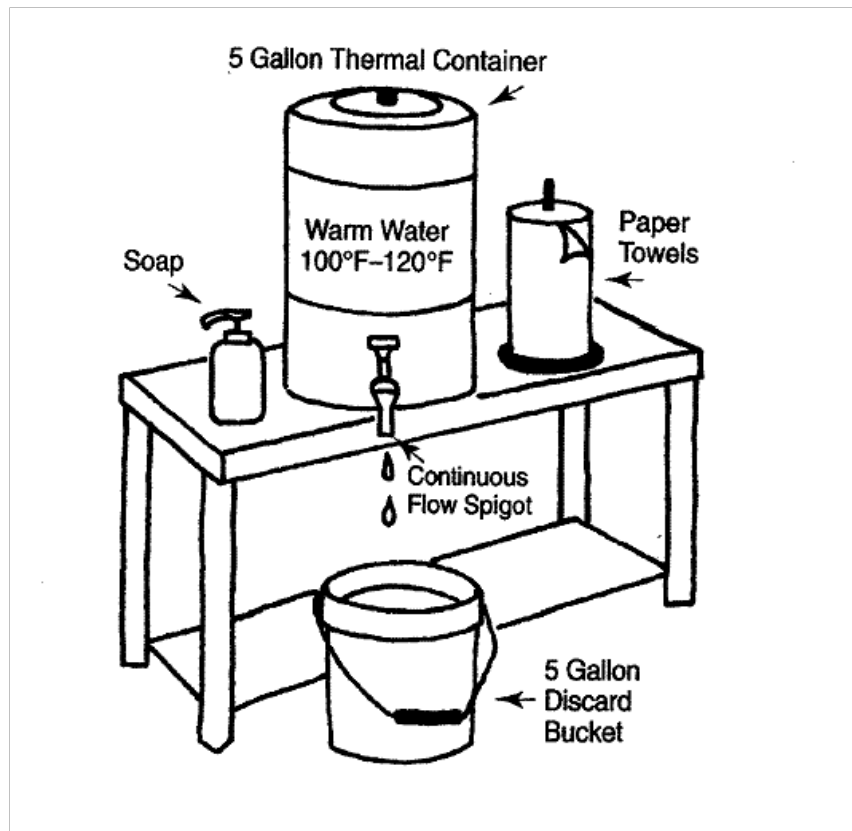
The person in charge of the temporary food establishment must have a food worker card present at the time of inspection. It is recommended that all food handlers have Food Worker Cards. Food Worker Card classes are now offered online. Please visit <https://www.foodworkercard.wa.gov/> to take the course and test.

Food Source

All food, including ice, must be from an approved source. All off-site food preparation must be done in an approved food establishment. Home canned and home-prepared potentially hazardous foods are not allowed. Raw milk and ice made at home are also not allowed. Only single service articles are permitted for food service to consumers.

Hand Washing

Hand washing facilities are required in all food preparation areas. Hand washing facilities may consist of a plumbed sink with soap, paper towels, and warm running water. A five gallon or larger insulated container with a continuous flow spigot containing warm water may be substituted if plumbing is not available. Complete the hand wash station with soap, paper towels, and a bucket to collect wastewater. Wash hands often: before work, after using the toilet, handling raw meat, after eating or handling garbage, before putting on gloves, etc. **Note:** The hand wash station must be set up and used before any food handling or preparation occurs. Hand sanitizers **may not** be used as a substitute to hand washing. Continuous flow insulated containers can be found in restaurant supply stores and online.



Separation Barrier

The person in charge must maintain a separation barrier or other effective method to prevent unauthorized access to food preparation and cooking areas.

Sanitizing Solution

A sanitizing solution must be available at all times during food preparation and food service. Bleach is the most common sanitizer used and the recommended concentration is: half a capful (1 teaspoon) of liquid bleach added to 1 gallon of cool water. Do not add soap to the sanitizer solution. Change water every four hours or when water becomes dirty.

Food Protection

- Persons with a contagious disease that may be spread through food, including colds, flu, or diarrhea are not allowed to work in the food booth.
- If workers have cuts or wounds on their hands, a dry bandage and glove must be worn.
- Jewelry and watches may not be worn while working with food. A wedding ring is allowed and must be covered with a glove when working with unpackaged food items.
- Workers must use tongs, gloves, napkins, or other utensils when handling ready-to-eat foods to prevent bare hand contact.
- Food, utensils, and single service items must be stored off of the ground.

- Food must be covered to protect from contamination.
- Chemicals such as bleach must be stored away from food storage, preparation, and service areas.
- No smoking, eating, or drinking is allowed while working in the food booth.

Requirements for Potentially Hazardous Food (PHF)

Potentially hazardous food is defined as a food that requires time/temperature control for safety:

- Any animal product that is raw or heat treated
 - Milk or milk products
 - Eggs or egg products
 - Meat, poultry, fish
- Cooked vegetables/starches (example: pasta, rice, potatoes, etc.)
- Cut melons
- Raw seed sprouts
- **Cut leafy greens (new as of 5/1/13)**
- **Cut tomatoes (new as of 5/1/13)**
- Herbs or garlic in oil
- SEE ATTACHEMENT ON LAST PAGE FOR A FOOD RISK LEVEL GUIDE

Hot Holding

Potentially hazardous food must be stored at **135° F (new as of 5/1/13)** or above during hot holding.

Cold Holding

Potentially hazardous food must be stored at 41° F or below during cold holding. Mechanical refrigeration is the best method, or ice may be used. Ice and ice chests require:

- a. the ice is from an approved source;
- b. foods are pre-chilled to below 41° F before placing in the ice;
- c. food are completely surrounded by ice up to the level of the top of the food;
- d. a sufficient supply of ice must be available for cold holding;
- e. raw foods must be stored in separate containers from ready-to-eat foods;
- f. ice used for food storage shall not be used for drink ice.

Cooling

Cooling potentially hazardous foods is prohibited at temporary facilities.

Cooking

All parts of potential hazardous foods must be cooked to internal temperatures as outlined below:

Poultry, casseroles and stuffed meats.....165° F

Ground, fabricated or restructured meats.....155° F

Pork and any food containing pork.....145° F

All other potentially hazardous foods.....135° F (new as of 5/1/13)

Rare roast beef and rare beef steak.....130° F

Re-Heating

All potentially hazardous foods (PHF) previously cooked and cooled at an approved facility, must be rapidly reheated from 41° F to 165° F or above within one hour, in a microwave, stove, or on a grill. PHF may be reheated only once in a temporary food establishment. Crock pots, steam tables, chafing dishes or other hot holding devices cannot be used to reheat foods, due to limited ability to rapidly reheat. They are allowed for hot holding only.

Thawing

Potentially hazardous food must be thawed by refrigeration units, under cold running water or in the microwave as part of the continuous cooking process. The person in charge must verify that PHF that are thawed as part of a continuous cooking process are not greater than four inches thick.

Thermometer

A thermometer must be available to check cooking and holding temperatures. The person in charge must know how to calibrated and verify accurate measurement of PHF. ***The thermometer must be sanitized between each use.***

Employee Restrooms

The permit holder must ensure approved toilet facilities are available for employees during all hours of operation and are provided with handwashing facilities with potable and warm running water.

Food Risk Level Guide for Temporary Food Establishments

Permit Exempt Items – Items listed that are exempt from permit are kettle corn, cotton candy, roasted nuts, etc. (See “Exempt from Permit” application for complete list).

Low-Risk Menu Items- Most non-potentially hazardous food and other food items with limited handling and processing. Includes but not limited to:

- *fountain drinks (not premixed soda pop)*
- *espresso drinks (hot or iced)*
- *blended drinks or drinks made from a mix (smoothies, horchata)*
- *lemonade and other fresh fruit juices (except unpasteurized apple cider)*
- *sno-cones/shaved ice*
- *soft-serve and scoop ice cream*
- *nachos (chips with processed cheese)*
- *funnel cakes, elephant ears, churros and other deep-fried desserts*
- *non-potentially hazardous baked onsite items (pretzels, cookies, bread)*
- *French fries and other fried potato items cooked-to-order*
- *deserts with commercially-processed toppings (shortcake/scone with canned berries and whip cream)*
- *vegetables cooked for immediate service*
- *packaged, frozen/refrigerated meats and other packaged potentially-hazardous food*
- *packaged shell eggs*

Moderate Risk Menu Items- Potentially hazardous food that requires cold holding and/or reheating and hot holding, but not cooking from raw state, and other foods with increased handling and processing. Includes but not limited to:

- *commercially pre-cooked meat, poultry and fish products (hamburgers, hot dogs chicken strips, fish sticks, etc.) and cured raw bacon*
- *pasteurized eggs and egg products (scrambled eggs, omelets, crepes)*
- *commercially prepared foods (canned chili and sausage gravy, deli salads)*
- *sandwiches, wraps, pitas*
- *multiple ingredient items made with fresh produce (salsas, salads, fruit cups)*
- *vegetables for hot-holding*
- *starches for hot-holding (rice, noodles, beans, potatoes)*

High Risk Menu Items- Potentially hazardous foods that require cooking, or are served raw/undercooked with a consumer advisory.

- *any menu item that contains meat, poultry, fish/shellfish and unpasteurized eggs cooked from raw state or served raw/undercooked.*
- *any potentially hazardous food prepared offsite at an approved kitchen prior to the temporary event is considered high risk*

✓ **Food items prepared at private home or other unlicensed kitchen are not allowed!**
(Except for non-profit bake sales; additional details available)

✓ **This list is designed only as a guide and is subject to change on a case-by-case basis as additional details are considered. Not every food item is listed here. Please contact Mason County Public Health for questions about a menu item that is not addressed in this guide.**