APPLICATION FOR TEMPORARY FOOD ESTABLISHMENT
(Please print clearly)

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: _________________________________________________ Where will food be prepared?: _____________________________________

How will food be hot held?: _____________________________________ How will food be kept cold: _______________________________________

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 attach a document 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: ________

FOR OFFICIAL USE ONLY

FEP #: __________________________

FEE: __________________________

RECEIPT #: __________________________

CHECK #: __________________________

DATE: __________________________

APPROVED BY: Sanitarian

Temporary Food Event

<table>
<thead>
<tr>
<th>Food Event</th>
<th>Low Risk Foods</th>
<th>Moderate Risk Foods</th>
<th>High Risk Foods</th>
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<tbody>
<tr>
<td></td>
<td>Regular $40</td>
<td>Tax Exempt $30</td>
<td>Single Event $75</td>
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<td>Multiple up to 21 days $75</td>
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<td>Multipurpose up to 21 days $155</td>
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<td>Farmer's Market $65</td>
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<td>FPP $120</td>
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<td>Multi-purpose up to 21 days $230</td>
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<td>Multi-purpose up to 21 days $220</td>
<td>$165</td>
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Expedited Food Permit - 50% of fee

Updated 12/29/14
Please make all checks payable to Mason County Treasurer.

Please mail completed the application and payment to:
Mason County Public Health
PO Box 1666
Shelton, WA 98584

Or drop off the application and payment at:
Mason County Public Health
415 N 6th Street, Bldg 8
Shelton WA 98584

If you have questions, please contact the Food Program at 360-427-9670 ext. 400.
## 21 Day Temporary Food Establishment Event List

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

<table>
<thead>
<tr>
<th>Date</th>
<th>Event</th>
<th>Location Address</th>
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<tbody>
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Updated 12/29/14
General Responsibilities

Food Worker Cards
Food Worker cards are required for all food workers in for-profit temporary food establishments. The person in charge of the temporary not-for-profit food establishment must have a food worker card. At least one person with a current food worker card shall be present at all times in temporary not-for-profit food establishments. It is recommended that all food handlers have food handler’s cards. Food work 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 is 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.
**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.

Updated 12/29/14
➢ 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
  o Milk or milk products
  o Eggs or egg products
  o Meat, poultry, fish
• Cooked vegetables/starches (example: pasta, rice, potatoes…)
• 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 ATTACHMENT 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 re-heated 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 dial-stem thermometer with a range of 0-220° F must be available for checking hot and cold temperatures of potentially hazardous foods. 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.

Updated 12/29/14
All workers sign below
We hereby certify that we have read and understood these rules of operation and we understand that the Temporary Food Permit is contingent upon satisfactory compliance with local food regulations

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Updated 12/29/14
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
- desserts 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.

Updated 12/29/14