

FOR OFFICIAL USE ONLY

FEP #: \_\_\_\_\_

FEE: \_\_\_\_\_

RECEIPT #: \_\_\_\_\_

CHECK #: \_\_\_\_\_

DATE: \_\_\_\_\_

APPROVED BY: Sanitarian



**APPLICATION FOR TEMPORARY  
FOOD ESTABLISHMENT**  
(Please print clearly)

Fees	
<b>Tax exempt Organization</b>	
5-14 day Permit	<b>\$155</b>
2-4 day Permit	<b>\$51</b>
1 day event	<b>\$36</b>
<b>Commercial</b>	
Per event	<b>\$155</b>
<b>Farmer's Market</b>	
May thru Sept	<b>\$155</b>

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:** \_\_\_\_\_

Please make all checks payable to Mason County Public Health.

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 Julie Walker at 360-427-9670 ext. 361 or [juliew@co.mason.wa.us](mailto:juliew@co.mason.wa.us).

Temporary Food Establishment and Farmer's Market  
**Requirements for Safe Food Handling**  
Mason County Department of Health Services  
PO Box 1666, 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**

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/language.html> 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.
- 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: Any food which consists in whole or in part of milk or milk products, eggs, meats, poultry, fish, shellfish, edible crustacean or other material or synthetic ingredients capable of supporting rapid and progressive growth of infectious or toxic micro-organisms. Some examples are spaghetti, chili, hamburgers, baked potatoes, cream pies and soups.

### **Hot Holding**

Potentially hazardous food must be stored at 140° F 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.....	140° F
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.

