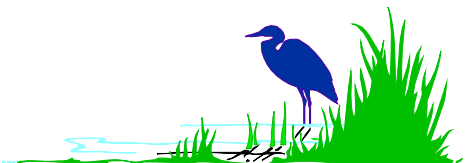


MASON COUNTY PUBLIC HEALTH



APPLICATION FOR TEMPORARY FOOD ESTABLISHMENT (PLEASE PRINT)

PO BOX 1666 SHELTON, WA 98584
 SHELTON (360) 427-9670
 FAX (360) 427-8442
 ELMA (360) 482-5269
 BELFAIR (360) 275-4467

PART 1: Applicant Identification

NAME OF BUSINESS/ ORGANIZATION _____ PERSON IN CHARGE _____
 MAILING ADDRESS _____ CITY _____ STATE _____ ZIP _____
 DAYTIME TELEPHONE _____ EMAIL ADDRESS _____

PART 2: Event Information Review

DATE OF EVENT _____ HOURS OF OPERATION _____ LOCATION _____
 DESCRIBE FOOD OFFERED FOR SALE _____
 IDENTIFY FOOD SOURCE _____
 WHERE WILL FOOD ITEMS BE PREPARED _____ WILL FOOD BE HOT HELD _____
 HOW WILL FOOD BE KEPT HOT _____ HOW WILL FOOD BE KEPT COLD _____
 ARE FOODS ITEM WRAPPED _____ WHO ARE PEOPLE WITH FOOD CARDS _____
 IS HAND WASHING AVAILABLE _____ ARE TOILET FACILITIES AVAILABLE _____
 NON PROFIT? YES NO (CIRCLE ONLY ONE)

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 _____

Fees:	
Tax exempt Organization	
5-14 day event	\$155
2-4 day event	\$51
1 day event	\$36
Commercial	
Per event	\$155
Farmer's Market	
May thru Sept	\$155
Please make all checks payable to Mason County Treasurer	

FOR OFFICIAL USE ONLY

FEE _____ RECEIPT # _____ CHECK # _____

DATE _____ APPROVED BY _____
_____ _____ SANITARIAN

Temporary Food Establishment and Farmer's Market
Requirements for Safe Food Handling
Mason County Department of Health Services
Post Office 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. Information on Mason County Food training may be obtained by calling 427-9670 extension 680.

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 handwash 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, etc. Note: The hand wash station must be set up and used before any food handling or preparation occurs. Hand sanitizers may augment good handwashing but is not approved for substitution.

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: 1 capful 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 turbid.

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.

Food Protection continued

- 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

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 toxigenic 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 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.

