

Wahkiakum County Health Department Temporary Food Service Establishment Application Packet

Please read the entire temporary food services packet for complete information before completing your application.

Anyone wishing to operate a **temporary food service establishment** must apply for and obtain a valid temporary permit from the Health Department and comply with the requirements of the Rules and Regulations of the State Board of Health for Food Service Chapter 246-215 WAC.

When a temporary food establishment is required, a completed application and required fee must be **submitted at least 14 DAYS BEFORE THE PROPOSED EVENT**. If submitted less than 14 days before your event, a fast track fee will be assessed in addition to the regular permit fee and other operational or menu restrictions may be imposed.

A temporary food service establishment means a food establishment:

1. Operating at a fixed location, with a fixed menu, for not more than 21 consecutive days in conjunction with a single event or celebration, such as a fair, festival, trade show, sporting event, bazaar, concert, fundraising activities, or other approved events that include food service: or
2. Operating not more than 3 days a week at a fixed location, with a fixed menu, in conjunction with an approved, recurring, organized event, such as a farmers market.

The packet includes:

1. Description of Permit Types and Permit Fees
2. Temporary Rules for Operating
3. Food Temperature Chart
4. Handwashing Sign for Posting in Booth
5. Example Handwashing Station

Post rules for all volunteers/ employees to read and review

Post Handwashing sign on or above handwashing station

Time/Temperature Control for Safety Food (TCS Food): means a food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation. TCS includes an animal food that is raw or heat-treated; a food of plant origin that is heat-treated or consists of raw seed sprouts; cut melons; cut leafy greens; cut tomatoes or mixtures of cut tomatoes that not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation; fresh herb-in-oil mixtures and garlic-in-oil mixtures unless modified in a way that results in mixtures that do not support growth.

Permit Types and Permit Fees

THERE ARE TWO CATEGORIES OF TEMPORARY FOOD SERVICE ESTABLISHMENTS* that are required to submit an application.

1. Exempt from permit
2. Permit Required
 - a. Non- Potentially Hazardous Food Service Establishment Event
 - b. Non-Potentially Hazardous Food Service Establishment Annual Events
 - c. Low/Moderate Hazardous Food Service Establishment Event
 - d. High Hazardous Food Service Establishment Event

*A food establishment does not include those exempted from the definition in WAC 246-215-01115(48)

Guidelines for Temporary Food Permit Fees

Non-Potentially Hazardous/ Limited Menu Event	A temporary event that is considered Non potentially hazardous under WAC 246-215 (ex. Commercially packaged foods, fruit and vegetable stand, bake sale)	\$ 30.00 \$5.00- Nonprofit Organizations
Non-Potentially Hazardous/ Limited Menu Annual Event	A non-potentially hazardous event that operates several times a year at the same location with the same menu (ex. Farmers market)	\$50.00 \$20.00 – Nonprofit Organizations
Non-Potentially Hazardous/ Limited Menu Multiple Events	A non-potentially hazardous event that operates at different locations with the same menu. Limit 4.	\$60
Low/ Moderate Hazardous Event	A temporary event that is cold holding, hot holding, and doing basic cooking/heating of food items prepared/ pre-cooked by a licensed food processor (ex. Hot dog stand)	\$60.00 \$10.00- Nonprofit Organizations
Low/ Moderate Hazardous Annual Event	A low/moderate hazardous event that operates several times a year at the same location with the same menu.	\$100.00 \$60.00 – Non profit Organizations
Low/ Moderate Hazardous Multiple Events	A low/moderate hazardous event that operates at different locations with the same menu. Limit 4.	\$120.00
High Hazardous Event	A temporary event that is cold holding, hot holding, and doing any type of food preparation (ex. Salmon BBQ event, spaghetti dinner event, chili cook-off)	\$130.00 \$20.00- Nonprofit Organizations
High Hazardous Annual Event	A high hazardous event that operates several times a year at the same location with the same menu.	\$230.00 \$115.00 – Non profit Organizations
High Hazardous Multiple Events	A high hazardous event that operates at different locations with the same menu. Limit 4.	\$260.00
Late Fee	Applications received 7-13 days prior to event Applications received 3-6 days prior to event Applications received 0-2 days prior to event	\$30.00 \$45.00 \$60.00
Food Handler Testing	Take the food safety course and test to receive your food handler card either online or at the Health Department	\$10.00

RULES FOR OPERATING

The Permit Holder and Person in Charge of a temporary food establishment must comply with the requirements of WAC 246-215 except as otherwise provided. The permit holder shall be the Person in Charge or shall designate a Person in Charge. A PERSON IN CHARGE MUST BE:

- Present at the food establishment during all hours of operation.
- Must obtain a valid Washington food worker card before beginning work and submit a copy(ies) with application.
- Allow only employees and other persons authorized by the Health Officer to be present in temporary food establishment.

The PERSON IN CHARGE must ensure the following requirements are followed to minimize the possibility of foodborne illness.

FOOD SOURCES AND PROTECTION

1. **All FOOD, including WATER AND ICE**, must come from approved sources.
2. **FOOD ITEMS MUST BE PREPARED AND COOKED ON-SITE IN AN ACCEPTABLE MANNER.** No preparation, cooking, or pre-cooking is allowed in private homes. Any off-site preparation requires prior approval by the Health Department and must be done in a Health Department approved facility.
3. **STORAGE OF FOOD AND EQUIPMENT** is done at approved locations. **NO STORAGE OF FOOD AT PRIVATE HOMES**
4. **FOOD IS TRANSPORTED AND STORED** in properly designed food grade containers (i.e. no plastic garbage bags).
5. **FOOD IS PROTECTED** from potential contamination during transport.
6. **CONDIMENTS NOT IN INDIVIDUAL PACKETS** are provided in dispenser bottles or in other containers protected from contamination.
7. **FOODS ON DISPLAY** must be covered, wrapped, or otherwise protected from contamination. No customer self-service from open containers.
8. Freshly cooked and hot-held foods not sold/used by the end of the day **must be discarded. USE OF LEFTOVERS IS NOT ALLOWED.**

FOODWORKER HYGIENE

1. **ILL PERSONS SHALL NOT WORK** in any food service establishment with:
 - a. A symptom such as diarrhea, vomiting, or jaundice;
 - b. Illnesses including *Salmonella Typhi*, *Shigella*, *E. coli*, or *hepatitis A*;
 - c. An uncovered lesion that appears inflamed or infected.
 - d. Sore throat with fever
2. **WASH HANDS FOR AT LEAST 20 SECONDS BY**
 - a. Scrubbing for at least 10 to 15 seconds (paying particular attention to the areas underneath the fingernails), followed by
 - b. Thorough rinsing under clean, running warm water; and immediately follow with thorough drying with single use towels.

3. WASH HANDS

- a. Immediately before engaging in food preparation including working with exposed food, clean equipment and utensils, and unwrapped single-service and single-use articles and:
 - b. After touching bare human body parts other than clean hands and clean, exposed portions of arms;
 - c. After using toilet room;
 - d. After caring for or handling service animals or aquatic animals;
 - e. After coughing, sneezing, using a handkerchief or disposable tissue, using tobacco, eating, or drinking;
 - f. After handling soiled equipment or utensils;
 - g. During food preparation, as often as necessary to remove soil and contamination and to prevent cross contamination when changing tasks;
 - h. When switching between working with raw food and working with ready-to-eat food;
 - i. Before putting on gloves for working with food unless a glove change is not the result of contamination; and
 - j. After engaging in other activities that contaminate the hands.
4. **NO BARE HAND CONTACT WITH READY-TO-EAT FOODS IS ALLOWED.** Use tongs or other utensils, napkins, and/or disposable food gloves.

TEMPERATURE CONTROLS / THAWING

See attached Chart of Temperatures

1. **ACCURATE THERMOMETERS MUST BE PROVIDED AND USED.** A 0-220° F metal thermometer must be provided. When thin-foods such as hamburgers are cooked, a thermometer capable of measuring thin foods (such as a digital thermometer that reads on the tip) must be provided. Thermometers must be checked for accuracy.
2. **FOODS MUST BE PROPERLY TEMPERATURE CONTROLLED** during transport to the temporary event location.
3. **COLD FOODS MUST BE HELD AT 41° F OR BELOW IN REFRIGERATORS OR INSULATED ICE CHESTS.** TCS foods must be cold before ice chest storage. Thermometers must be present in each refrigerator or ice chest.
4. **FOODS TO BE HOT HELD MUST BE HELD AT 135°F OR ABOVE.** Foods to be hold held must be properly cooked first or rapidly heated to proper temperatures before hot holding. Don't heat in crockpots.
5. **COMMERCIALY PROCESS FOODS REHEATED FOR HOT HOLDING** must be reheated from 41° to 135°F or above within one hour.
6. **FOODS THAWED AS PART OF A COOKING PROCESS MUST NOT BE GREATER THAN 4 INCHES THICK.**

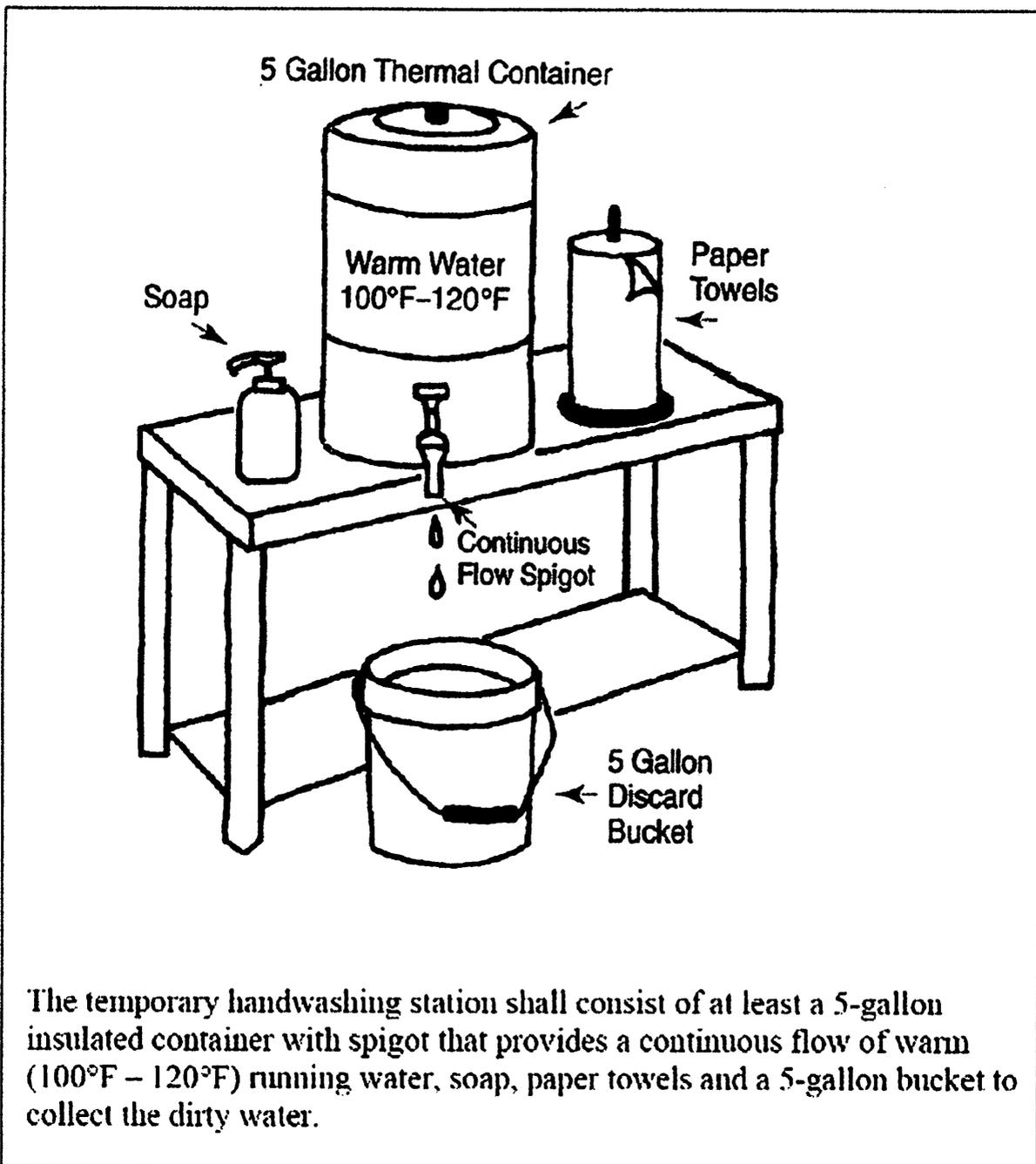
BOOTH REQUIREMENTS

7. **COOLING OF POTENTIALLY HAZARDOUS FOODS IS PROHIBITED AT TEMPORARY FOOD EVENTS.**
1. **HANDWASHING FACILITIES MUST**
 - a. Be conveniently located in all food preparation areas and include:
 - i. Potable, warm, running water
 - ii. Soap and Paper Towels
 - iii. A 5 gallon or larger insulated with a continuous-flow spigot (no push buttons) or a plumbed sink.

- iv. A container to catch waste water.
2. **ADEQUATE FACILITIES** must be provided for all necessary food preparation steps.
 3. **WAREWASHING FACILITIES MUST INCLUDE:**
 - a. An accessible three-compartment sink with approved drain boards and adequate supply of hot and cold running water within 200 feet if
 - i. Equipment or utensils are reused on-site, or
 - ii. Operating for 2 or more consecutive days, or
 - b. An approved alternative utensil washing.
 - c. **“WASH, RINSE, SANITIZE” METHOD OF UTENSIL WASHING MUST BE FOLLOWED** for reused utensils and work surfaces. A (1) capful of unscented bleach per gallon of warm water makes an acceptable sanitizing solution
 - d. **Test strips for sanitizing solution must be provided.**
 4. **FOOD PREPARATION SINK** available at the booth, supplied with potable running water and indirectly drained to wastewater system if produce needs to be washed on-site.
 5. **WIPING CLOTHS MUST BE STORED IN A SANITIZING SOLUTION** (a capful of bleach per gallon of warm water) and used for sanitizing equipment and food-contact surfaces after cleaning.
 6. **GARBAGE CONTAINERS** with tight-fitting lids should be provided.
 7. **DISCARD WASTEWATER PROPERLY INTO A HOLDING TANK OR SEWER.** Do not dump it onto the ground, street, or into storm drains.
 8. **APPROVED TOILETS AND HANDWASHING FACILITIES WITH POTABLE, WARM, RUNNING WATER** must be available for employees and readily accessible at all times of operation.
 9. **SEPARATION BARRIER** to protect food preparation and cooking areas from public access.
 10. **ONLY SINGLE-SERVICE ARTICLES** are provided for use by consumers

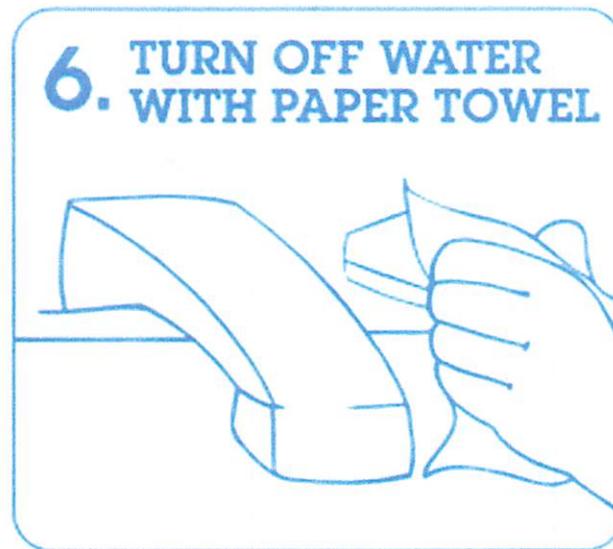
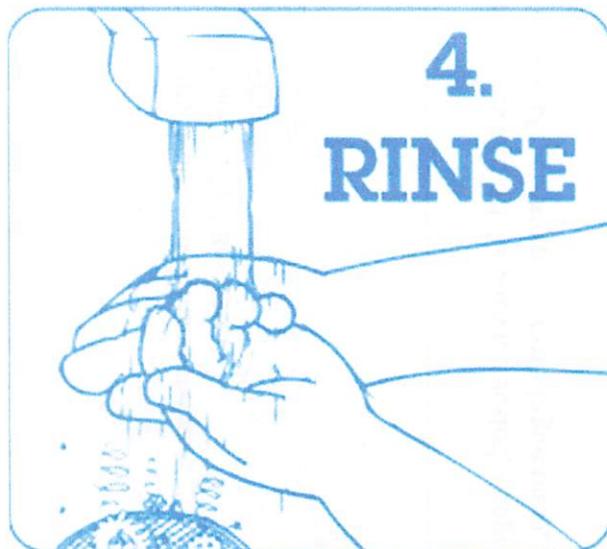
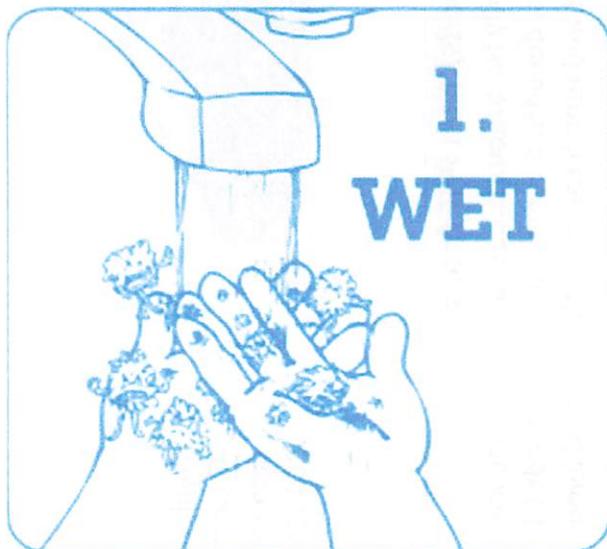
Mobile Food Units that are boarded by employees must have Washington State L&I approval whether used for permanent or temporary events

Handwashing Station





Be a Germ-Buster... **WASH YOUR HANDS!**





Wahkiakum County Health and Human Services
42 Elochoman Valley Rd / PO Box 696
Cathlamet, WA 98612
360-795-6207 Fax 360-795-6143

Limited Menu Foods/ Non PHF foods

- Non Potentially Hazardous Foods such as: shaved ice, snow cones and drinks with ice added, Fudge and other candies, deep fried candy bars, baked goods (No pumpkin pie, cream pie, or meringue pies), elephant ears and funnel cakes, fresh squeezed lemonade
- French fries
- corn on the cob (hot held)
- espresso lattes or breves (hot or cold)
- commercially prepared pizza
- dipped commercially frozen cheesecake
- commercially frozen onion rings and mozzarella sticks
- cheese (hard, pasteurized processed and semi-soft)

Low Hazard Menu Foods

- Commercial fully cooked: hot dogs and sausage (not raw)
- Potentially hazardous dairy products
- Deli meats
- Commercially fully cooked hamburgers and ribs (cannot be raw)
- Cooked vegetables: grilled onions, baked potatoes, etc.
- Commercially canned foods
- Commercial prepackaged salads: Potato, Macaroni, and Coleslaw
- Pasteurized liquid eggs
- Commercially cut melons
- Cut leafy greens (lettuce, spinach, cabbage, etc)
- Potentially hazardous food prepared at a permitted food establishment

High Hazard Menu Foods

- Any raw animal products: Meat, fish, poultry, and seafood
- Any melons: Washed and cut at temporary location
- Potato and Macaroni salad made from scratch
- Shell eggs
- Sprouts

TEMPERATURE REQUIREMENTS

Internal Cooking Temperatures

135° F

- Plant foods for hot holding

145°F for 15 seconds

- Non-pooled or pasteurized eggs
- Fish, except as listed below
- Meat, except as listed below
- Pork, except as listed below
- Commercially raised game animals, rabbits

158°F for <1 second

- Ground or comminuted meats or fish
- Injected meats
- Mechanically tenderized meats
- Ratites (ostrich, rhea, emu)
- Pooled unpasteurized eggs
- Commercially raised game animals

165°F for 15 seconds

- Poultry
- Stuffed fish, meat, pork, pasta, ratites, or poultry
- Stuffing containing fish, meat, or poultry

Cold Holding Temperatures

- **41°F or less**

Hot Holding Temperatures

- **135°F or greater after proper cooking or reheating**

Reheating Temperatures

- **41° to 135° F or above within one hour for commercially fully cooked foods reheated for hot holding**
- **41° to 165° F or above within one hour when cooked and cooled in an approved food establishment.**

Signs are available upon request:

- Handwashing
- Keep it hot
- Keep it cold or hot
- Keep it untouched
- Keep it cold
- Keep them clean
- Keep it separate
- Keep it healthy
- Keep your hands off.