



EH Permit ID: _____	<b>8</b>
Fee: _____ Receipt #: _____	
Received by: _____ Date: _____	

**APPLICATION for MULTIPLE TEMPORARY or MARKET/SEASONAL EVENTS**  
A Temporary Food Establishment found operating without a permit will be charged double the usual permit fee

**PERMIT FEES – FEES ARE NOT REFUNDABLE ALL 4 pages must be completed.**

Temporary events must meet the following conditions: This application is for Food that does NOT meet Limited Low Risk guidelines.

- Up to twelve approved single events – same menu and set up 3 days or less - \$300.00 - Per calendar year
- Up to 3 approved market / seasonal event locations for duration of season- same menu and set up 3 days or less - \$300.00

Late Fee \$50.00 - Application received less than 14 days before event

I will pay by cash  check  credit card  Person and number to call for credit card: \_\_\_\_\_

	Event Name	Location /Address (include city)	Dates of Event	Serving Time e.g. (10 am – 2 pm)
1				
2				
3				
4				
5				
6				
7				
8				
9				
10				
11				
12				

Vendor/Business name: \_\_\_\_\_ Legal Owner: \_\_\_\_\_

Person in charge (PIC) on site (must have food worker card): \_\_\_\_\_

Applicant name (must be owner or officer of owner): \_\_\_\_\_

(Your phone number or email will not be distributed for commercial purposes)

E-mail: \_\_\_\_\_

Mailing address : \_\_\_\_\_

City/State/Zip: \_\_\_\_\_

Applicant phone#: \_\_\_\_\_ PIC phone#: \_\_\_\_\_ Alternate phone #: \_\_\_\_\_

**Please answer all questions. There may be a delay in permitting for incomplete applications.**

**Will food be prepared at a location other than where it is being served (referred to as a commissary)?**

No  Yes  Must be licensed food establishment or approved with temporary permit

**If Yes, complete and submit Commissary Agreement form unless you are the Permit Holder for the commissary location. Form can be found at [www.skagitcounty.net/food](http://www.skagitcounty.net/food) .**

**Use of a commissary located outside of Skagit County will only be approved if you are the Permit Holder for the Commissary. To receive approval for out of county commissary provide a copy of the current food establishment permit and most recent inspection. (approval may be delayed without this information)**

Name of Commissary: \_\_\_\_\_ Street Address: \_\_\_\_\_

City/State/Zip: \_\_\_\_\_ Is Commissary a Licensed Food Establishment? :No  Yes

Date(s) and Time you will be using the commissary for Preparation: \_\_\_\_\_

**Is this a mobile food vehicle (does it require a vehicle license)?**  NO  YES

IF YES – Vehicle License # \_\_\_\_\_  **Attach photo of Washington State L&I Permit**

Cold holding equipment and methods: \_\_\_\_\_

Heating equipment (i.e. grill, stove, BBQ): \_\_\_\_\_

\*If heating, have you been inspected or approved by the Fire Marshal?  NO  YES

If no, please contact the jurisdictional fire marshal for the event location.

Hot-holding equipment (i.e. steam table, oven): \_\_\_\_\_

How and where will you wash, rinse, sanitize dishes, utensils, equipment? \_\_\_\_\_

DESCRIBE Booth or Building Construction:

\_\_\_\_\_  
Must have walls, floor and overhead protection

Bare hand contact with ready to eat foods will be eliminated by:

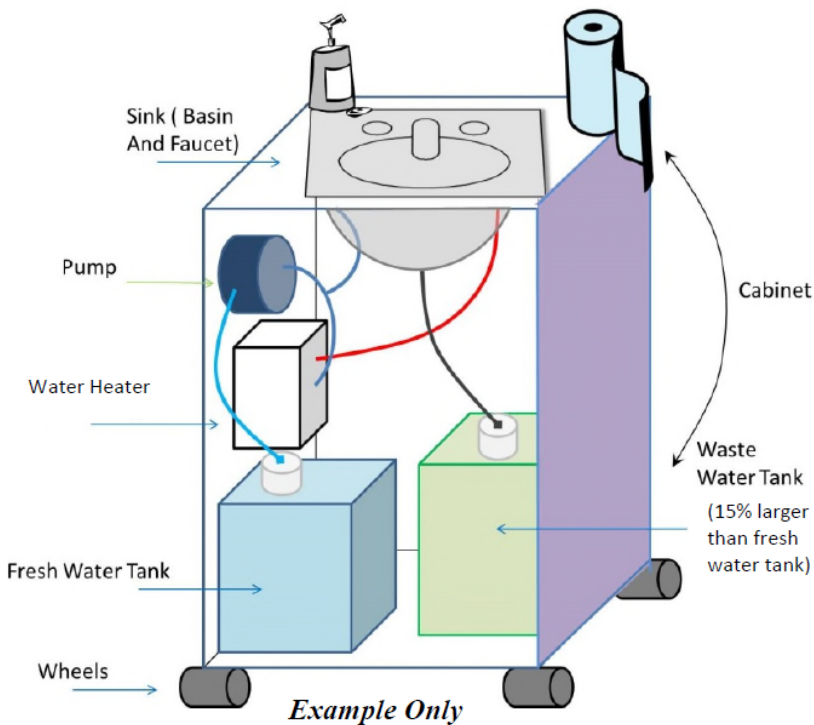
gloves,  utensils,  tongs,  deli paper, Other barriers: \_\_\_\_\_

Water source for washing/drinking:  PUD  Anacortes  Other Group A system: \_\_\_\_\_  
 Group B water system name: \_\_\_\_\_

Wastewater disposal location: \_\_\_\_\_ Restroom location: \_\_\_\_\_

## Booth must have an approved sink and tank based hand wash station.

Restroom handwashing sinks cannot replace your handwashing station.



A **plumbed handwashing sink** must include:

- Fresh water tank with at least five-gallon capacity
- Wastewater tank at least 15% larger than the fresh water tank gallon capacity
- Hot water tank to mechanically heat the water between 100-120F
- Pump to pressurize the hot and cold water
- All components are mounted in a cabinet or cart on wheels; and
- Soap and single use towels

Complete the table below for each menu item to be served at the Temporary Food Establishment. Cooling of hot food is ONLY allowed at a licensed commissary kitchen approved for cooling of hot foods. All hot food at a temporary event must be disposed at the end of each service day. No cooling of hot foods is allowed at events.

For each food listed enter the applicable letter code in the boxes. Leave boxes blank if they do not apply. Two examples are provided.

C = At approved commissary      T = At temporary event      X = Use for method of transport

Food	Source of food (where is food purchased or obtained)	Thaw	Wash (as in produce)	Cut/chop	Assemble	Cook from raw	Cool after cooking	Keep cold	Reheat	Transport cold to event	Transport hot to event
Pre-made potato salad	Costco							T		X	
Pulled pork	Cash and Carry	C				C	C	C	T	X	

**APPLICANT AGREEMENT**

I hereby consent to inspection by the Skagit County Public Health and acknowledge that issuance and retention of this permit is contingent upon satisfactory compliance with state and local temporary food service requirements. I have read and understand the requirements for safe food service.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_ FOR

FOR HEALTH DEPARTMENT USE ONLY

Application approved: \_\_\_\_\_ Date: \_\_\_\_\_