



Sampling 2026

Establishment ID: _____
Fee: _____ Invoice #: _____
Date: _____ By: _____

Food Demonstration or Sampling Application -Fee \$65.00

The annual demonstration/sampling permit fee is assessed per Skagit County Schedule of Charges.

All permits expire December 31 each year.

☐ Check here to pay your permit fee by credit card over the phone. **Person and phone number to call for credit card payment:**

Food demonstration or sampling means serving, **without charge**, a small amount of food or drink for the purpose of advertising or promoting the sale of that food or food-associated equipment. Food demonstrators must use good food handling practices and comply with applicable rules (WAC 246-215 and Skagit County Code 12.36).

Only foods from the approved list on Page 2 will be allowed to be served under this permit. Sampling of foods not on the list below will require a Temporary Food Service Permit.

Please fill in the application below and submit to the Health Department with the permit fee. An inspection may occur during your service time. If the inspection shows food safety concerns, operation must cease until those concerns are resolved.

Vendor/ Business name: _____

Name of first event: _____

Date of first event: _____ Time: _____

Address of first event: _____

Name of On-site Food Worker: _____

Phone: _____

Email: _____

Your mailing address: _____

City/ State / Zip: _____

Food Product being demonstrated: _____

(Only foods from the approved list will be allowed)

List all foods used in sampling/demo: _____

(Attach additional sheet if needed)

Food will be: ☐ kept cold $\leq 41^{\circ}$ ☐ reheated and held hot $\geq 135^{\circ}$

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

☐ Gloves, ☐ Utensils, ☐ Tongs, ☐ Deli Paper, ☐ Other barriers: _____

If food production is licensed by another agency, **attach copy of license** (e.g. USDA, WSDA, other county)

Only foods acceptable for a Low Risk Temporary Food Establishment Permit may be served.

This includes:

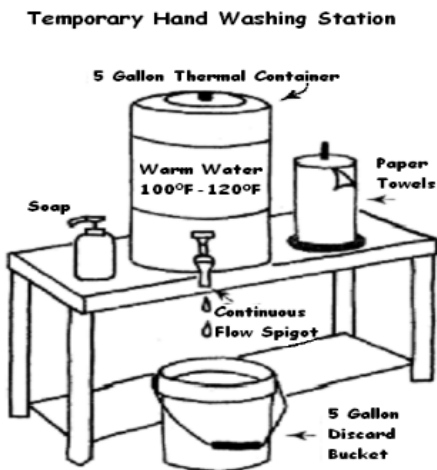
- Commercially (WSDA or USDA) packaged **ready to eat foods** (including when using reusable utensils for non-TCS foods)
- Commercially pre-washed and packaged produce
- Mixes of the above that are served cold (<41), heated (>135), or that are safe at room temperature

NO RAW MEATS CAN BE STORED OR COOKED TO SERVE AT A DEMONSTRATION/SAMPLING EVENT

Samplers/demonstrators must provide:

- ◆ Adequate handwashing for food workers
- ◆ Adequate equipment to maintain proper temperatures of product
- ◆ Food Worker Card for the Person in Charge
- ◆ Methods to prevent bare hand contact with ready to eat food
- ◆ Proof to the inspector that food being sampled has been prepared on-site or in a facility approved by the Health Department – attach copy of WSDA/USDA permit, etc.
- ◆ A leak-proof container for disposal of waste

The health officer may impose additional requirements to protect against health hazards related to the food demonstration.



The temporary handwashing station shall consist of at least a 5-gallon insulated container with spigot that provides a continuous flow of warm (100°F-120°F) running water, soap, paper towels and a 5-gallon bucket to collect the dirty water.

I agree to adhere to the requirements for safe food handling in WAC 246-215 and as outlined above.

Applicant signature:_____

Date: _____

Environmental Health Review: _____ Date: _____