



2025	3
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. A 3% processing fee may be charged for credit/debit payments. **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 shall 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: (must have food worker card) _____
Phone: _____
Email: _____
(Your phone number of email will not be distributed for commercial purposes)

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: _____

Food will be kept $\leq 41^{\circ}$; held $\geq 135^{\circ}$

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

gloves, utensils, tongs, deli paper, Other barriers: _____

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

Foods approved for demonstrating/sampling:

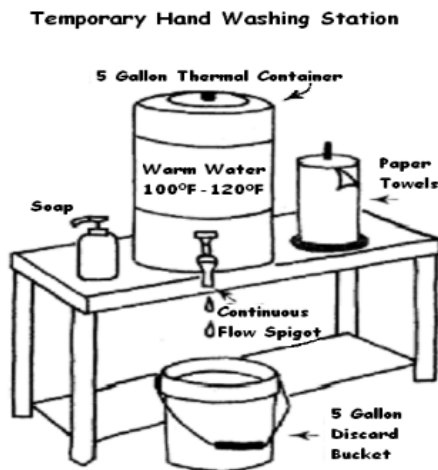
- Commercially (WSDA or USDA) packaged **ready to eat foods** that are shelf stable or cold held
- Pre-washed produce **excluding melons, sprouts, cut leafy greens, cut tomatoes**
- Mixes of the above that are served cold (<41), heated (>135), or are safe at room temperature

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

Samplers/demonstrators must provide:

- ◆ Handwashing for workers during hours of service
- ◆ Adequate equipment to maintain proper temperatures of product
- ◆ 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: _____