

Skagit County Public Health

700 South 2nd Street, #301
Mount Vernon, WA 98273
Phone: 360-416-1500 Fax: 360-416-1501
www.skagitcounty.net/food
EH@co.skagit.wa.us



EH Permit ID: _____

Fee: _____ Receipt #: _____

Received by: _____ Date: _____

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APPLICATION for SEASONAL LOW RISK TEMPORARY FOOD ESTABLISHMENT

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.

Limited low risk temporary event must meet the following conditions:

Only foods from the low risk list may be offered (see page 2)

Single Seasonal Market or Event - Low Risk Menu \$127.00

Seasonal Market or Event must be approved by Public Health, established at a single location no more than 3 days per week

Late fee \$50.00: Event within 14 days

Event begins within 24 hours

I will pay by cash check credit card (person and phone number for credit card payment) _____

Market/Event Name	Location/Address	Dates of Event	Serving Time (e.g. 10-2)

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 #: _____

LOW RISK FOOD LIST

Foods allowed to be served at a LOW RISK Temporary Establishment are LIMITED to the list below. Check ALL foods to be served at your LOW RISK Temporary Event. If your menu does not match this list then you do not qualify for this permit. Contact the Health Department at 360-416-1500 or EH@co.skagit.wa.us to determine the appropriate permit.

- Baked goods made in a commercial facility, may be shelf stable or require refrigeration
- Commercially canned/ factory sealed packages of chili, soups, baked beans or other USDA/FDA/WSDA processed foods that do not require cooking for safety. These foods may be heated and hot held prior to service.
- Corn dogs, hot dogs, precooked sausages, ham or other USDA-certified pre-cooked meats ready to eat from the original package
- Intact (unopened) frozen packages of raw meat or raw fish sold at a farmers market with no cooking, portioning or unwrapping
- Pasteurized dairy products, espresso drinks, commercial beverage mixes, or commercially frozen fruit
- Pancakes, funnel cakes, donuts, or other fried dough products made from a commercial powder mix and water
- Sno-cones or other ice based drinks or foods made with commercially purchased ice and commercial syrups or mixes
- Nachos using commercially processed cheese
- French fries, onion rings, other deep fried vegetables made from frozen, packaged product
- Commercially pre-washed non-melon fruit or onions cut on site
- Commercially made pizza from a licensed restaurant, hot held, sold by the slice
- Cold appetizer, dessert or other trays prepared at a commercial facility and served cold

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**

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

No Yes Must be licensed food establishment

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 .

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

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

Wastewater disposal location: _____ Restroom location: _____

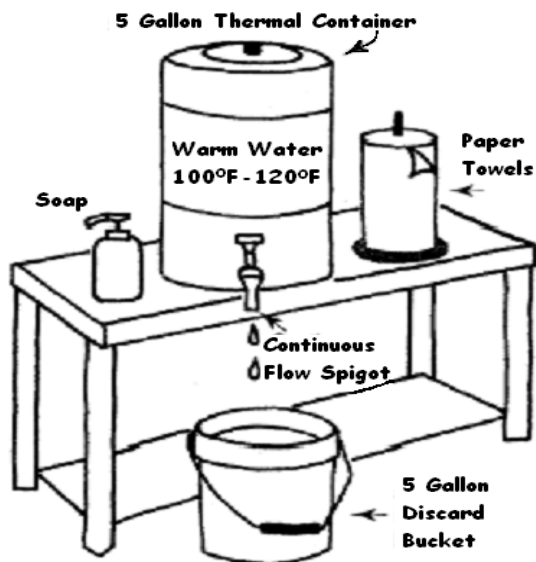
Bare hand contact with ready to eat foods will be eliminated by:

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

**Hand wash station – Requires warm flowing water, liquid soap, paper towels and waste water collection.
Must be present in booth**

Restroom handwashing sinks cannot replace your handwashing station.

Temporary Hand Washing Station



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.

Complete the table below for each menu item to be served at the Seasonal Low Risk Temporary Food Establishment. The menu must remain consistent for the duration of the permit. Cooling of hot food is NOT allowed at a Temporary Establishment. All hot food at a temporary event must be disposed at the end of each service day.

For each food listed enter an X in the boxes that apply. Leave boxes blank if they do not apply. Two examples are provided.

Food	Source of food (where is food purchased or obtained)	Commercially pre-made	Commercially pre-cooked	Commercially pre-washed	Transport cold to event	Cut/chop	Assemble	Keep cold	Heat to hot hold	Heat to serve
Potato salad	Costco	X			X			X		
Pulled pork	Cash and Carry	X	X		X				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 HEALTH DEPT. USE ONLY

Application approved: _____ Date: _____