

Permit Definitions for Food Establishment Categories for Skagit County Public Health 2019 Schedule of Charges

ANNUAL FOOD ESTABLISHMENT PERMITS

FEE: Risk Level 1 – simple menu and preparation \$235.00

Permit – Risk Level 1 Food Establishment

Food establishments with simple menus and preparation steps limited to cold holding or hot holding of commercially processed foods. Examples include packaged food service, espresso stands, hot dog stands, and satellite cafeterias.

Establishments permitted under the Multiple Event permit category prior to 2019 will be classed under the Risk Level 1 permit due to their very limited number of food service events per year (< 12).

FEE: Risk Level 2 – includes produce prep, hot holding, cook and serve \$315.00

Permit - Risk Level 2 Food Establishment

Food establishments using food preparation steps that may include produce preparation, sandwich preparation, cooking proteins, and hot holding foods but where food does not go through a high risk zone more than once during preparation and storage. Examples include fast food restaurants and sandwich cafes that do not cool hot potentially hazardous foods.

FEE: Risk Level 3 – complex menu, complex preparation \$400.00

Permit – Risk Level 3 Food Establishment

Food establishments with complex menus, complex food preparation steps, where food is moved through a high risk temperature zone more than once during preparation.

FEE: Surcharge for High Volume (>75 seats) or Catering (Each) \$110.00

Permit – Surcharge for specific addition to Risk Level Permit

High Volume - Facilities with >75 seats (current Large and Extra Large)

Catering – Any establishment that offers catering

Additional area – see below

Supermarkets and packaged food stores having additional distinct food preparation and service areas within the store building and owned/operated by the same business entity: Issued one base permit for the highest Risk Level of food preparation and a Surcharge for EACH additional distinct area/type of food preparation. For example:

Supermarket	Risk Level 3 base permit (Deli area)	\$400.00
	Surcharge – Bakery	\$110.00
	Surcharge – Meat/Seafood	\$110.00
	Surcharge – Supermarket	\$110.00
	Surcharge – Snack bar	\$110.00
	Total:	\$840.00

DEFINITION:

Commissary kitchen

A kitchen facility approved by Skagit Public Health for short term lease (days or hours) to food establishments operating under Temporary permit or Annual permit for Catering or Mobile food service. Commissary kitchen approval will be renewed annually and an inspection may be completed at the Environmental Health hourly fee to confirm the kitchen remains compliant with approval conditions. No annual permit will be issued for the commissary, only to the food establishments using the commissary space.

TEMPORARY AND SEASONAL FOOD ESTABLISHMENT PERMITS

An approved event is defined as a festival, fair, carnival, or similar event operated with jurisdictional (city or county) approval for zoning and land use for the event and offering basic services to vendors that include restrooms with hand wash stations, potable water service from an approved public water system, garbage collection, and waste water disposal to approved waste water collection system.

FEE:	Exempt from permit – application review	\$25.00
	Application – Exemption from Food Service Permit Food establishment serving only foods from Exempt Foods list found in WAC 246-215.	
FEE:	Temporary food service requiring plan review only (limited to list of specific foods)	\$50.00
	Permit - Low Risk Temporary Food Establishment Food establishment operating from a stick booth or other temporary location, serving only foods from the Temporary Permit Low Risk Food List- at one approved event location for 21 days or less.	
FEE:	Food Sampler/Demonstrator	\$50.00
	Permit – Food Demonstration or Sampling Food Demonstration/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. Sampled foods must meet the definition of low risk. Sampling permits may extend through the end of the calendar year.	
FEE:	Temporary food service serving high risk foods	\$145.00
	Permit - Temporary Food Establishment Food establishment operating from a stick booth or other temporary location serving foods that do not meet the criteria for exemption from permit OR the low risk definition - at one approved event location for 21 days or less.	
FEE:	Farmers Market or Seasonal Temporary Food Service Permit (limited to foods on the low risk list)	\$127.00
	Permit – Seasonal Low Risk Temporary Food Establishment Food establishment operating from a stick booth or other temporary location, serving only foods from Low Risk Food List - at one approved event location for the duration of a market or sports season, not to exceed 3 days per week of operation within the approved event operating schedule.	
FEE:	Farmers Market or Seasonal Temporary Food Service Permit (foods not on low risk list)	\$210.00
	Permit – Seasonal Temporary Food Establishment Food establishment operating from a stick booth or other temporary location serving foods that do not meet the criteria for exemption from permit OR the low risk definition - at one approved event seasonal event location for the duration of a market or sports season, for the duration of the market or sports season, not to exceed 3 days per week of operation within the approved event operating schedule.	
FEE:	Multiple Event Temporary – Low Risk – (up to 12 events/year for 3-day duration)	\$200.00
	Permit – Low Risk Multiple Temporary or Multiple Market/Seasonal Events Food establishment operating from a stick booth or mobile kitchen serving only foods on the Temporary Permit Low Risk Food list - at up to 12 approved single events lasting no more than 3 days per event OR at up to 3 approved market/seasonal event locations for duration of season, not to exceed 3 days per week of operation within the approved seasonal event operating schedules. Food service menu and booth set up must consistent all events. Booth must have an approved sink and tank based hand wash station.	
FEE:	Multiple Event Temporary – High Risk – (up to 12 events/year for 3-day duration)	\$300.00
	Permit - Multiple Temporary or Multiple Market/Seasonal Events Food establishment operating from a stick booth or mobile kitchen serving foods that do not meet the criteria for exemption from permit OR the low risk definition - at up to 12 approved single events lasting no more than 3 days per event OR at up to 3 approved market/seasonal event locations for duration of the season, not to exceed 3 days per week of operation within the approved seasonal event operating schedules. Food service menu and booth set up must consistent all events. Booth must have approved sink and tank based hand wash station.	

Temporary Permit Low Risk Food List

- Baked goods made in an approved 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, commercially 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.