



Skagit County Public Health

Environmental Health

Food & Living Environment

Temporary Food Establishment – Information Sheet

All food must come from an **approved source** such as a grocery store, WSDA/USDA/FDA-licensed processor, or a permitted restaurant. You may not prepare or store food at home. You must have an approved **commissary agreement** to make food or wash dishes/equipment any place other than the event location. You *may not* cool food after cooking at a temporary event location.

A **standard menu** is any food that is not explicitly listed on the exempt or low-risk definitions. Most types of temporary food establishments serve a standard menu. You may be eligible for a reduced permit fee if your entire menu and operations meet the definition of **low risk**.

Low Risk Menu Items

- Commercially canned/ factory sealed packages of USDA/FDA/WSDA processed foods that do not require cooking for safety. These foods may be heated and hot held prior to service. **No unattended hot holding** – items must be served or discarded at the end of each day for multi-day events.
 - **Examples:** chili, soups, baked beans, processed nacho cheese, 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, raw fish, or other frozen items prepared at a WSDA/USDA/FDA-licensed facility and sold without cooking, portioning or unwrapping.
- Pasteurized dairy products, espresso drinks, or commercial beverage mixes
- 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.
- French fries, onion rings, other deep-fried foods made from frozen, commercially packaged product.
- Commercially **pre-washed** fresh or commercially canned or frozen fruit or vegetables cut or served on site.
 - **EXCEPT FOR** melons (including cantaloupe, watermelon, or honeydew), tomatoes, or leafy greens (including lettuce, cabbage, or bok choy).
- Pre-made, ready-to-eat items received from a permitted food establishment or licensed food processor and served without any further preparation and in a manner that prevents contamination. May be hot or cold held. Items must be served within 4 hours of receipt. **Examples:**
 - Commercially made pizza from a licensed restaurant, hot held, sold by the slice.
 - Cold appetizer, dessert or other trays prepared & plated at a commercial facility and served cold.
 - Pancake breakfast buffet with cooked eggs and sausage provided ready-to-eat by a permitted restaurant.
 - Baked goods that require time or temperature control for safety (ie., pumpkin pie, cheesecake) sold by the slice or whole.

An approved reoccurring event is a festival, fair, carnival, sporting event, or similar event operated with 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 wastewater disposal to approved wastewater collection system.

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Self-inspection Checklist – For use while setting up your booth at the event location

		Yes	No
1.	I have posted a copy of my permit where customers can see it.		
2.	I have a copy of the food worker card for the Person in Charge.		
3.	Outdoor booths: I have set up my booth in a dry, well-drained area. My booth and the area around it are not dusty or muddy and there is no standing water.		
4.	Outdoor booths: I have a canopy or other overhead protection above all food prep and service areas. I have sidewalls or other protection from windy weather.		
5.	I have access to restrooms with handwashing sinks (not just hand sanitizer).		
6.	My handwashing station is easy to reach and less than 25 ft from prep and service areas. I have warm water in an insulated container with a free-flowing spigot, catch bucket, soap, and paper towels (or an approved plumbed handwashing sink).		
7.	I have enough gloves, tongs, scoops, spatulas, or other utensils to avoid touching food with my bare hands.		
8.	All workers and volunteers have clean hands, clean clothes, and hair covered or pulled back.		
9.	I have asked all workers and volunteers if they are sick (throwing up, diarrhea, jaundice, fever with sore throat, infected wound on hands or arms), and sent sick staff home.		
10.	I have mixed my sanitizer in buckets with wiping cloths or spray bottles.		
11.	I have checked that my sanitizer is correct with test strips. (ie, 50-100 ppm bleach)		
12.	I have at least one calibrated stem thermometer for checking food temperatures.		
13.	If serving raw oysters, ceviche, or undercooked meat: I am following the plan approved by my health inspector. I have posted my consumer advisory.		
14.	I have checked that all cold food is at or below 41°F & that all coolers have ice.		
15.	I have used my thermometer to check that all hot food was:		
	• Reheated to 135°F for hot holding in 1 hour or less (165°F if cooked & cooled in advance)		
	• Hot-held at or above 135°F		
	• Cooked to safe temperatures (165°F chicken; 158°F hamburger; 145°F seafood)		
16.	If using gel fuel: I understand I cannot use gel fuel (Sterno) outdoors in windy weather.		
17.	All food, drink, and clean surfaces and utensils are protected from dust, rain, flies, fingers, and contact by customers.		
18.	If washing dishes at the event: I have a 3-basin sink set up to wash, rinse, and sanitize dishes, utensils, cutting boards, and other food contact surfaces every 4 hours or when dirty.		
19.	I have verified that I can empty wastewater in the location approved by my inspector. I understand I may not empty wastewater on the ground, landscaping, or in a storm drain.		
20.	For multi-day events: I understand I must serve or throw away all leftover hot food at the end of the day.		
21.	For multi-day events: I have mechanical refrigeration to store food overnight on site or in an approved commissary. Food may not be stored overnight on ice or in a home.		

Comments or questions for my inspector: _____
