



WHATCOM COUNTY HEALTH DEPARTMENT

509 Girard Street  
Bellingham, WA 98225  
Telephone: 360-778-6000  
Fax: 360-778-6001

## Temporary Food Establishment FAQ

This document will assist you in operating a safe temporary food establishment at a public event and to comply with the Washington State Retail Food Code.

### What is a temporary food establishment?

A temporary food establishment operates at a fixed location, with a fixed menu, for not more than twenty-one consecutive days in conjunction with a single event or celebration, such as a fair or festival.

### What events require a temporary food establishment permit?

Individuals or groups planning to hold events that are open to the public must obtain a permit. The Whatcom County Health Department requires that each food booth or food vendor has a permit to operate during the event.

**Public Event** means an organized event that is:

1. Advertised in any way to the public such as flyers, newspaper articles or ads, radio, or social media.
2. Open to the public and food is offered.

**The requirements do not change if the food is being sold for profit or provided at no charge.**

The following are *examples* of events that typically require permits:

- A fair, carnival, music event, or circus
- Community celebrations
- Public exhibitions or art walks
- Sporting events
- Church events open to the public
- Craft fairs
- Community dinners or BBQs
- Art walks
- Open houses or grand openings
- Pancake breakfasts
- Fundraisers
- Customer appreciation celebrations
- Bazaars
- Concerts
- Trade shows
- Farmers Markets

**Are there any events that do not require a temporary food establishment permit?**

### Private Event

If you have a private event, you do not need a temporary food establishment permit. Private event means a private gathering restricted to members and guests of members of a family, organization, or club; where the event is not open to the general public and where food is provided without compensation such as:

- A meeting or an event for a private or charitable organization, association, a fraternal group, or club.
- An activity in a church or other religious congregation for members only.
- A gathering such as a party, picnic or potluck where food is shared.
- Private weddings or celebrations.

## Bake Sale

No temporary food establishment permit is required for a nonprofit organization operating for religious, charitable, or educational purposes and selling **only** non-potentially hazardous baked goods. A bake sale may run in conjunction with a temporary food establishment event.

Examples of non-potentially hazardous baked goods are cookies, brownies, and cake. If you are offering baked goods with cream toppings or fillings, custard fillings such as pumpkin pie, meringue pies or cheesecakes a temporary permit is required.

You must ensure baked goods sold to the public are protected from exposure to bacteria, virus and other sources of contamination. Baked goods should be transferred with utensils (tongs, spatulas, bakery papers) or use disposable plastic gloves to eliminate bare hand contact.

Baked goods should be pre-wrapped in the quantities in which they will be sold. No self-service is allowed. All items on display should be protected from contamination. Use sneeze guards, plastic wrap, dome covers or foil.

The consumer must be informed by a clearly visible placard at the sales or establishment location that the baked goods are prepared in a kitchen that is not inspected by a regulatory authority.

## Potlucks

Potlucks do not need a temporary food establishment permit as long as:

1. People are gathered to share food,
2. People attending are expected to bring food to share,
3. There is no compensation provided to people for bringing food to the event,
4. There is no charge for any food or beverage provided at the event and
5. The event is not for commercial purposes.

Potlucks may *not* be held at permitted food establishments.

Please see the following link for safe food handling at potlucks:

[http://www.fsis.usda.gov/PDF/Cooking\\_for\\_Groups.pdf](http://www.fsis.usda.gov/PDF/Cooking_for_Groups.pdf)

## Exempt Food

You do not need a permit from our office to offer the following foods:

- Hot beverages that are not potentially hazardous such as coffee, tea or apple cider
- Packaged food that does not require temperature control for safety like chips & soda.
- Non-potentially hazardous food produced and packaged in a licensed food establishment that is served from the original container or package without direct hand contact with limited portioning directly onto a single service articles. For example, BBQ sauce sampled on a plastic spoon or nuts portioned into a plastic cup.
- Unprocessed fruits and vegetables (field cut only).
- Packaged frozen confections produced in a licensed food establishment such as individually packaged ice cream bars.
- Dry foods that are not ready to eat foods such as dry beans, dry grains, in shell nuts, and coffee beans.

## What type of permit do I need to offer food at a temporary event?

The type of permit depends on your menu and the length of the event. Below are the different types of temporary food establishment permits available in Whatcom County.

### 1. **Waiver: \$27 for a permit to offer low risk foods at an event lasting 3 days or less.**

You may only operate in one location at a time unless you apply for and obtain another temporary food permit.

#### Low risk foods include:

Non-potentially hazardous baked goods not associated with a bake sale

Unpackaged food like candy or chips

Caramel apples

Chili or soup if commercially canned

Corn on the cob

Hot dogs or corn dogs

Cotton candy

Crushed ice drinks without dairy

Espresso, iced tea, iced coffee (non-blended and made in the cup)

French fries or onion rings

Fruit trays prepared at a permitted kitchen *except cut melon*

Vegetable trays prepared at a permitted kitchen

Fruit juice (pasteurized)

Ice cream – hand dipped

Ice cream floats

Popcorn or kettle corn

Nuts out of the shell

Pies with fruit or berry fillings

Precooked, USDA inspected sausages or hamburger patties

Shortcake with berries

Commercial whipped cream

Snow cones

Non-dairy, non-protein smoothies

Bagels and plain cream cheese

Commercially canned spaghetti sauce with no additions

Nachos containing only chips and canned cheese or commercially shredded cheese

Pancake breakfast that offers only, pancakes, liquid pasteurized eggs, pre-cooked sausage, ham or bacon from a USDA processing plant

Commercially pre-washed and pre-cut salad with commercially made salad dressing

Cheese, pepperoni or vegetable pizza from a permitted food establishment

Commercially prepared cheesecakes, cream pies, pumpkin pies or custard desserts

Prepackaged potentially hazardous foods found at grocery stores and not opened at the event (single service yogurt)

The following items may be offered at events if the event is **4 hours or less**:

- Frozen soups from a commercial source
- Baked potato
- Heat and serve commercially prepared frozen foods (lasagna, appetizers)
- Food prepared in a permitted food establishment and brought to the event without the need for additional assembly  
*For example, lasagna made at a restaurant, brought hot and served at a fundraiser.*

### 2. **Multiple Event Waiver: \$52 for a permit to offer low risk foods and operating at multiple events, each event lasting 3 days or less.** This permit is valid for up to 12 months. You may only be at one location at a time, unless you apply for and obtain another temporary food establishment permit.

3. **Temporary Food Establishment Permit: \$160 for a permit for a Single event lasting 1-21 consecutive days and not eligible for a waiver permit. Applications submitted to our office less than 14 days before the event may not be approved.** If you offer low risk foods for *more* than 3 days or offer complex foods, you need to apply for temporary food establishment permit. Applications turned in less than 2 business days before the event may be denied.

Complex foods includes:

(You may also offer any food items in the **low risk food** list.)

Foods that use whole raw shell eggs	Soft serve ice cream
Meat or seafood cooked from raw	Cut melon
Pulled pork - precooked or cooked from raw	Rice or beans
BBQ ribs - precooked or cooked from raw	Pasta salad or potato salad
Taco meat - precooked or cooked from raw	Deep fried proteins like fish or chicken (raw or pre-cooked)
Chicken – precooked or cooked from raw	Salads that contain potentially hazardous foods such as ham, soft cheese, cooked vegetables or cooked grains
Deli sandwiches or wraps	Made from scratch desserts that require temperature control for safety such as pumpkin or cream based pies
Soups, stews or chili made at the event (no homemade food allowed)	Soft serve ice cream
Commercially made soups, stews or chili with other ingredients added	Pizza with toppings other than cheese, pepperoni or vegetables, such as ham or sausage
Frozen soup, stews or chili for events more than 4 hours	Heat and serve commercially prepared frozen foods (lasagna, appetizers) for events longer than 4hours.
Smoothies made with dairy, soy or protein powder	Baked potatoes for events that are longer than 4hours.
Cooked vegetables including grilled onions	
Sushi	
Blended espresso drinks made with dairy, soy or nut milks	

**Foods not allowed at temporary food establishment events:**

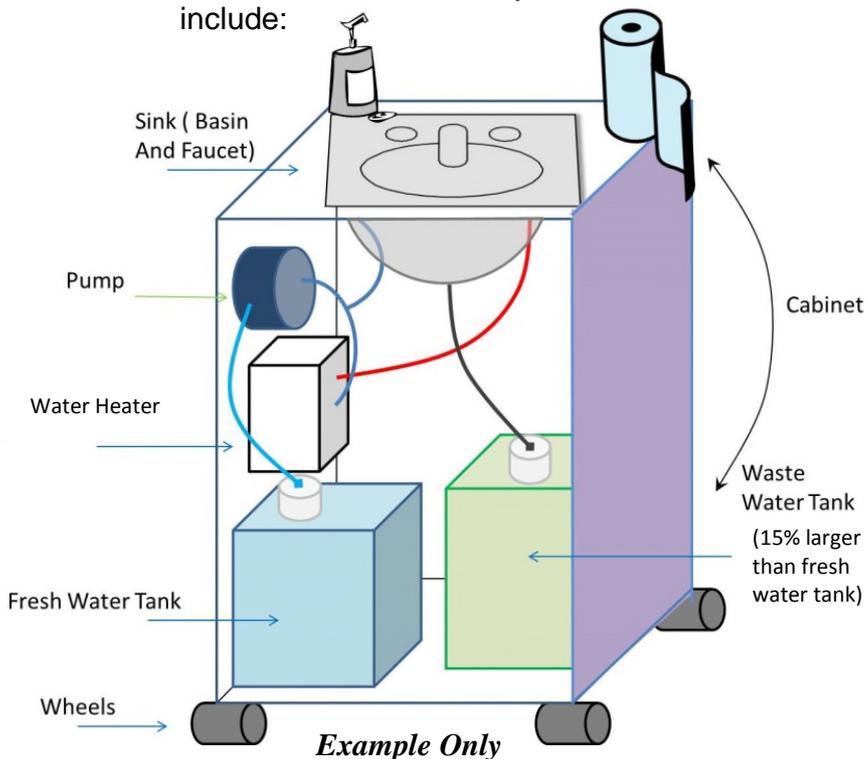
- Uncooked or undercooked hamburgers or ground beef
- Raw oysters
- Salad dressings made with raw or undercooked eggs
- Unpasteurized dairy (raw milk) or foods made with unpasteurized dairy

**4. Temporary Food Establishment Permit – Multiple Events: \$275 for a permit to offer high risk foods and operating at multiple events.** This permit is valid for up to 12 months. Each event can only last for 1-21 consecutive days.

In order to operate under this permit you must operate out of a:

1. Permanent kitchen, such as a grange hall or church, or
2. Mobile unit or trailer that has a plumbed handwashing sink and depending on menu, a plumbed three compartment sink for utensil cleaning, or
3. Booth that has a plumbed handwashing sink and depending on menu, a plumbed three compartment sink for utensil cleaning.

A plumbed handwashing sink must have pressurized warm (100F-120F) running water. Water must be heated by a mechanical hot water heater. The handwashing station must include:



- Fresh water tank with at least five-gallon capacity
- Wastewater tank at least 15% larger than the fresh water tank gallon capacity
- Hot water tank to mechanically heat the water between 100-120F
- Pump to pressurize the hot and cold water
- All components are mounted in a cabinet or cart on wheels; and
- Soap and single use towels

**If you have a trailer, mobile unit or booth you must have a local commercial commissary kitchen to service your operation.** A commissary is a commercial kitchen used for food preparation, equipment and food storage and food equipment cleaning. If you are using a commissary kitchen, you need to complete a commissary agreement form.

You may not use the temporary food establishment permit – multiple event permit, to cater private events. In order to cater in Whatcom County you must have a current catering permit with our office. For more information on becoming a caterer, please contact our office at 360-778-6000.

This permit is limited to 12 events for up to 12 months. You are not required to have one event a month, as long as the total number of events does not exceed 12 events during the permitting period. If you would like to have more than 12 events a year, you need to apply and obtain a temporary food establishment permit for each additional event.

5. **Farmers Market Permit:** A farmers market is defined as a food establishment operating not more than three days a week at a fixed location with a fixed menu in conjunction with an approved, recurring organized event.

<b>Permit Category</b>	<b>Fee</b>	<b>Permit duration, not to exceed:</b>
Farmers Market Grocer	\$201.00	12 Months
Low Risk Single Event	\$209.00	Market Season
Low Risk Multiple Event	\$278.00	12 Months
Complex Menu Single Event	\$416.00	Market Season
Complex Menu Multiple Event	\$557.00	12 Months
Food Demonstrator	\$80.00	Market Season

Farmer Market Permits Categories:

**Farmer’s Market Grocer**

This category includes vendors that offer only pre-packaged potentially hazardous foods. No sampling of product is allowed under this permit. This permit allows you to operate at multiple locations (Wednesday and Saturday Markets) as long as you operate at only one location at a time.

**Low Risk Menu**

This category includes vendors that offer packaged potentially hazardous foods, unpackaged non-potentially hazardous foods prepared in an approved commissary, and unpackaged foods that are found on the low risk foods list under the waiver permit information included with this packet. Menu and food preparation steps are limited.

Under the multiple market permit you may operate at events outside the market as long as you have the same menu and the same booth set up. You may only be at one location at a time.

**Complex Menu**

This category includes vendors that prepare, cook, hold hot food and or reheat to order on site. Under the multiple market permit you may operate at events outside the market as long as you have the same menu and the same booth set up. You may only be at one location at a time.

**Food Demonstrator**

This category includes vendors who sample non-potentially hazardous food (shelf stable) from an approved food processing plant. This permit allows you to operate at multiple locations (Wednesday and Saturday Markets) and other temporary events such as fairs and festivals as long as you operate at only one location at a time.

For more information, please contact our office for a copy of **Information for Food Vendors at Farmers Markets.**

**6. Cook-off Competition: \$126.00 plus \$19.00 per contestant if you apply at least 14 days before the event.**

Food must be made in a commercial kitchen. Food made at home is not allowed.

If food is prepared at Whatcom County permitted food establishment and transported hot (over 135F) to the event, each applicant qualifies for the \$21 waiver permit. This may be a less expensive option, if you have a limited number of participants.

Each contestant’s booth must have a gravity flow handwashing station. Booths may only share gravity flow handwashing stations if all the handwashing stations are provided by the event coordinator. Up to two booths may share a handwashing station.

**7. Food Demonstrator: \$80 for a permit to sample non-potentially hazardous food. Permit is valid for 12 months**

A demonstration permit or a “demo” permit allows you to sample non-potentially hazardous food at temporary events and other location such as grocery stores and Farmer’s Markets (with pre-approval of the market coordinator). In order to qualify for a demo permit, the sampled food item must be available for sale pre-packaged and does not require refrigeration for safety. You may be asked to provide source information for the products offered for sale.

Examples are jams sampled on pretzels or oil sampled on bread. This permit is valid for up to 12 months. If you want to sample with a potentially hazardous food such as spices on chicken or sautéed vegetables, you need to apply for a temporary food establishment permit for each event.

You are exempt from permitting if you sample a non-potentially hazardous food produced and packaged in a licensed food establishment that is served from the original package, without direct hand contact, with limited portioning, directly onto or into single use articles.

For example, BBQ sauce sampled on a plastic spoon or nuts portioned into a plastic cup.

**What type of handwashing station do I need to have at the event?**

Lack of handwashing is one of the leading causes of food borne illness. All vendors with a temporary food establishment permit need a handwashing station.

Restroom handwashing sinks cannot replace your handwashing station. The food code states that food workers must wash their hands twice after visiting the restroom – once in the restroom and once at the food service area.

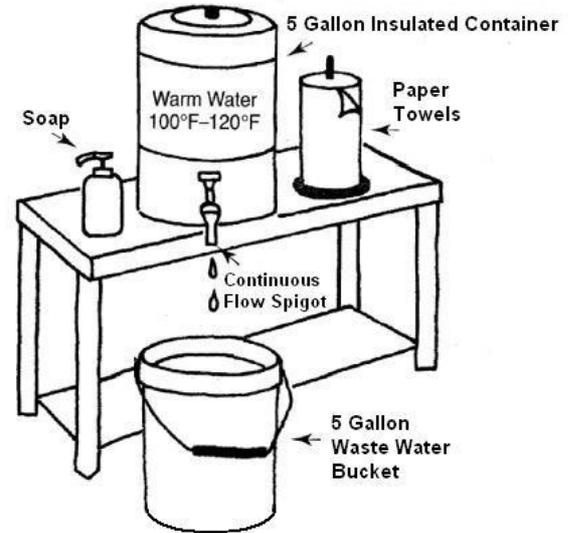
<b>Permit Type</b>	<b>Location of Food Service</b>	<b>Handwashing Station Required</b> (Restroom handwashing sinks cannot replace your handwashing station)
Waiver or Multiple Event Waiver	Booth	Gravity flow
Waiver or Multiple Event Waiver	Building with kitchen	A sink dedicated only for handwashing in the food preparation and food service area. If one is not available, you must set up a gravity flow handwashing station.
Temporary Food Establishment	Booth	Gravity flow
Temporary Food Establishment	Building or trailer	A sink dedicated only for handwashing in the food preparation and food service area. If one is not available, you must set up a gravity flow handwashing station.
Temporary Food Establishment-Multiple Event	Booth, trailer or mobile unit	Dedicated, plumbed hand washing sink at the site of food preparation and food service.
Temporary Food Establishment-Multiple Event	Building with kitchen	Dedicated, plumbed hand washing sink at the site of food preparation and food service.

## Types of Handwashing Stations by Permit Type

- Vendors with a **temporary food establishment waiver** or a **temporary food establishment permit** operating out of a **booth** are required to have a gravity flow handwashing station set up at the site of food preparation and service.

A **gravity flow handwashing station** is made up of:

- An insulated 5 gallon container with a continuous flow spigot filled with warm water between 100-120F
- A wastewater bucket large enough to catch the water as you wash your hands
- Soap and paper towels.



Insulated containers that have a push button spigot must be retro-fitted with a continuous flow spigot.

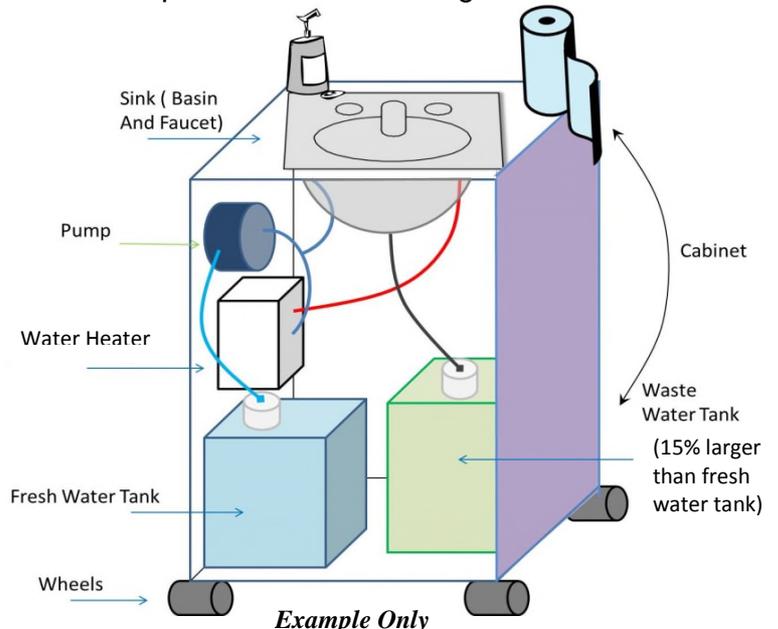
Often the push button spigot can be unscrewed from the insulated container and retrofitted with a continuous flow spigot. Insulated containers can be found at home improvement stores and sporting goods stores.

If you are operating out of a **permanent building with a kitchen**, you must have a dedicated handwashing sink in the food preparation and food service area stocked with soap, warm water and paper towels. If your event has a BBQ or other food service outside the primary kitchen, you must set up a gravity flow handwashing sink in that area as well.

- Vendors with a **temporary food establishment- multiple event** permit operating out of a **booth trailer or mobile unit**, are required to have a plumbed handwashing sink.

A mobile **plumbed handwashing sink** is made up of:

- Fresh water tank with at least five-gallon capacity; and
- Wastewater tank at least 15% larger than the fresh water tank gallon capacity; and
- Hot water tank to mechanically heat the water between 100-120F
- Pump to pressurized the hot and cold water
- Cabinet or cart for all components; and
- Soap and single use towels



- Vendors operating out of a **permanent building** must have a handwashing sink in the food preparation and food service area stocked with soap, warm water and paper towels. If your event has a BQQ or other food preparation outside the primary food service area, you must set up a gravity flow handwashing station in that area.

**What forms of payment do you accept?**

At this time we accept cash, debit or credit cards. There is a convenience fee on debit and credit card transactions. Payment must accompany the application. Do not e-mail the completed application to our office.

**How do I receive my permit?**

Once we review and approve your permit, we will e-mail you a PDF unless you request otherwise. You will need to print a copy of the permit to post at the event.

**I am not charging for the food. Do I still need a permit?**

Yes. Permit fees may be waived for meal served to people in need. Contact our office at 360-778-6000 for more information.

**Where do I obtain a food workers card?**

Food worker cards can be obtained on line at [www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov). The cost is \$10 paid with a credit card. You may also purchase (cash, debit or credit card) and pick up the food worker card at our office during business hours, but the testing must still be done on-line.

**I have a current food worker card. Do I still need a temporary food establishment permit?**

Yes. At least one person must have a food worker card and must be present at all times during food preparation and service. A food worker card alone does not allow you to offer food. You also need a temporary food establishment permit.

**I am organizing an event and I want to invite multiple food vendors, what do I need to do?**

You need to complete the coordinator’s checklist found on our website, [http://www.whatcomcounty.us/health/environmental/food\\_safety/temp\\_events.jsp](http://www.whatcomcounty.us/health/environmental/food_safety/temp_events.jsp) or you can pick one up at our office. We ask that you submit this paperwork at least one month before your event. You may add food vendors once the application is submitted; just contact our office with the information. Please note that if it less than 14 days before the event, food vendors may be required to pay a higher permit fee.

**I am a permitted caterer in Whatcom County. Do I need a permit to offer food at an event?**

Caterers are not exempt from temporary food establishment permits even though they may currently have a permit. Caterers who choose to operate at a temporary event must apply for a temporary food establishment permit.

**What type of equipment do I need to operate a temporary food establishment event?**

In addition to a handwashing sink you need to have enough functioning equipment to keep potentially hazardous food at the proper temperature.

Protection from contamination	The booth must have an overhead cover when located outdoors. You must position the overhead cover or tent so that it is located over storage areas, food preparation, cooking and serving areas. Walls are required when it is necessary to keep food and food equipment protected from the elements.
Cold Holding	If you use ice chests ensure you have enough ice to completely submerge food so that it can hold food at 41F or less. Keep ice chests and refrigerators out of direct sunlight.
Hot Holding	Equipment must be able to hold food at 135F or more. Sterno chaffers are not allowed at events unless the event is indoors and less than 4 hours.
Thermometer	A thermometer is needed to ensure foods are holding properly and are cooked to the proper temperatures.

For more information on setting up and operating temporary food establishment please see:  
**Checklist for Temporary Food Establishment Operation** included at the end of this packet.

**I'm an out of County food vendor. What type of permit do I need to offer food at an event? Can I make food at my restaurant and serve it at a Whatcom County event?**

Out of County vendors need a temporary food establishment permit. The type of permit depends on menu and duration of event. In addition, complex food preparation may need to occur in a Whatcom County commissary kitchen. Please contact our office at 360-778-6000 for more information.

**I have a current permit for operating a mobile unit in Whatcom County. Do I need an additional permit to operate at a temporary event?**

Permitted mobile units may operate anytime, anywhere in Whatcom County including events (with the coordinators permission). As long as you bring the mobile unit to the event and are offering the same menu items as listed in your approved plan of operation, no additional permits are needed from our office. Mobile units must have a local commissary kitchen to service the mobile unit.

If you have a mobile unit, but want to operate out of a booth for an event, you must apply for and obtain a temporary food establishment permit, even if the menu is the same. If you are interested in operating a mobile unit please read the Mobile Food Plan Review Packet found on our website [http://www.whatcomcounty.us/health/environmental/food\\_safety/forms.jsp](http://www.whatcomcounty.us/health/environmental/food_safety/forms.jsp) for more information.

**What permit do I need to operate at the Northwest Washington Fair (NWWF)?**

If you plan to operate at the NWWF, you will need a NW Washington Fair Permit. These permits are valid for the length of the Fair only. For permit applications and guidelines please see our website [http://www.whatcomcounty.us/health/environmental/food\\_safety/temp\\_events.jsp](http://www.whatcomcounty.us/health/environmental/food_safety/temp_events.jsp) or pick them up at our office.

If you have a current temporary food establishment permit – multiple event or a multiple location farmers market permit you may operate at the NWWF without additional permitting if you offer the same menu items.

**What type of produce am I allowed to offer at a temporary food establishment event?**

Produce must be purchased pre-washed or washed at a commercial kitchen or permitted food establishment. Produce washing is not allowed at the event site unless the venue has a dedicated produce preparation sink. No produce washing is allowed at a residential kitchen.

**Where do I clean utensils?**

If your event is one day, bring enough extra utensils to change every 4 hours and to replace any that are dropped or become contaminated. Utensils that come in contact with potentially hazardous foods must be changed every 4 hours if utensil cleaning facilities are not available on site.

If your event is more than 1 day and you are applying for a temporary food establishment permit, you need to have a plumbed three compartment sink or commercial dishwasher to wash and sanitize utensils. If the event venue does not have a plumbed three compartment sink or commercial dishwasher, you must have a commissary agreement with a local commercial kitchen. Please contact our office for a commissary agreement. If you have a food establishment permit in Whatcom County, you may use your dishwashing facilities for utensil cleaning.

Some menu items, like smoothies made with dairy, soy or proteins products, require frequent cleaning and vendors will need access to a plumbed three compartment sink at the event site.

Whatcom County does not allow the "three tub" method for utensil washing and sanitizing at temporary events.

**My proposed menu requires advanced preparation of food. Can I make and prepare food at home?**

You may not make food at home for sale to the public unless it is for a bake sale. If your menu requires advanced preparation it must be done in a commercial kitchen. The kitchen must have the equipment to support your menu.

Only foods requiring limited preparation are allowed at the event. You may not prepare any foods on site that require multiple steps or extensive assembly.

**Can I cook food, cool it down and reheat it later for service?**

No. Hot food must be made the day of the event, held hot and served. Any leftover hot food must be discarded and *may not* be saved and reserved to the public.

**I would like to have a petting zoo at my event. What are the requirements?**

Operators of petting zoos, county fairs, pony rides, or any similar settings that encourage contact with animals must post a warning sign for visitors about the potential risk of disease. They are to provide easy access to handwashing stations, or as an alternative, an approved method using hand sanitizers. Signs reminding visitors to wash their hands must also be posted at each exit of animal exhibit.

<http://www.doh.wa.gov/YouandYourFamily/IllnessandDisease/AnimalTransmittedDiseases/RulesandGuidelines/AnimalVenueOperator.aspx>

**Do I need any additional permits to have a temporary food establishment event?**

The local municipality may require a permit for gathering in a public area or to vend food on a public right of way. Contact the city or county in which you are operating for more information.

**How do I find out more information?**

If you have additional questions, please call our office to leave a message or schedule an appointment.

You can contact our office at 360-778-6000. We are open 8:30AM - 4:30PM Monday through Friday except holidays. General e-mails can be sent to: [environmentalhealth@whatcomcounty.us](mailto:environmentalhealth@whatcomcounty.us)

We are located at:  
509 Girard Street  
Bellingham, WA 98225-4005

**Whatcom County Health Department  
Checklist for Temporary Food Establishment Operation**

Read and check off these items to ensure you are in compliance and are protecting public health. We recommend you keep a copy of this sheet at the event and have all workers read it before they begin their shift.

- Temporary food establishment permit is posted on site.
- Handwashing station is set up with: warm water, paper towels, soap and waste water bucket before food service begins.  
Handwashing must be set up adjacent to food preparation. Restroom handwashing sinks cannot replace your handwashing station. *Failure to have proper handwashing will result in immediate closure of the food service.*
- Food workers are not ill. Any ill food workers are sent home.
- Barriers such as gloves, tongs or other utensils are available to prevent bare hand contact with ready to eat foods.
- All food is from an approved source. Food made at home is not allowed.
- Food worker cards for the person(s) in charge are available and current. Copies of food worker cards are on site.
- Wiping clothes in sanitizer are available and at proper concentrations. Add one teaspoon of bleach to one gallon of lukewarm water. Other approved and properly prepared sanitizers are allowed.
- Food is protected from contamination. Food storage containers are up off the floor or in water tight containers. Condiments are in bottles or covered containers. Tent or awning is used to cover food preparation area. Raw food is stored in a separate cooler from ready to eat food.
- Thermometer is available, calibrated and in use to check food temperatures. If you are cooking thin foods such as hamburgers or chicken patties, you have a thin tip digital thermometer.
- Cold holding: Potentially hazardous food is held at 41F or less by means of a functioning commercial refrigerator or ice. Food is buried in ice and kept out of direct sunlight.  
Food is 41F or less before placing in cooler with ice. Cut leafy greens such as lettuce, spinach and cabbage and cut tomatoes are kept at 41F or less.
- Hot holding: Potentially hazardous food is held at 135F or more by using propane or electric warmer or other methods. Sterno is not used for hot holding except for indoor events less than 4 hours long. Equipment used for hot holding food is protected from wind and rain.
- Reheating food: Reheat food to 165F within 1 hour. Crock pots can be used for hot holding, but not reheating food.
- Foods are cooked to proper temperature verified with a thermometer. Grills are positioned away from the public and roped off at least 4ft from the public if needed.
- Cooling foods is not allowed. Any hot food leftover at the end of the event is thrown away.
- Adequate power is available to support your equipment.
- Ice is from an approved source.
- Restrooms for food workers are available with cold and warm running water within 200 ft of booth.
- Waste water must be disposed in an approved wastewater disposal system (restroom, mop sink). Waste water cannot be dumped into the ground, waterways or storm drains.
- Produce is purchased pre-washed or prepared at a commissary kitchen with pre-approval from the health department.

<b>Cooking temperatures:</b>		
Chicken: 165F	Hamburger, ground beef or sausage: 155F	
Beef: 145F	Pork: 145F	Eggs: 145F

**Permit suspensions may occur with the following violations:**  
A non-functional handwashing sink.  
Food from unapproved sources  
Conditions presenting an imminent health hazard