

**WHATCOM COUNTY
HEALTH DEPARTMENT**

**509 Girard Street
Bellingham, WA 98225
(360) 778-6000**



**FOOD DEMONSTRATORS
Application and Permit
Fee: \$80.00**

A demonstration permit or a "demo" permit allows you to sample non-potentially hazardous food at temporary events and other locations such as grocery stores and Farmers 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 may not require refrigeration for safety. You may be asked to provide source information for the products you are offering for sale.

Examples are jams sampled on pretzels or oil sampled on a piece of bread. This permit is valid for up to 12 months.

Organization/Food Service Represented _____

Contact Person _____ Cell Work Home Phone: _____

Mailing Address _____ Cell Work Home Phone: _____

City _____ State _____ Zip _____ Email _____

Please check one: Mail permit E-mail permit You must print a copy of your permit to post at the event.

Event(s) _____ Event Location _____
Use back of application if needed.

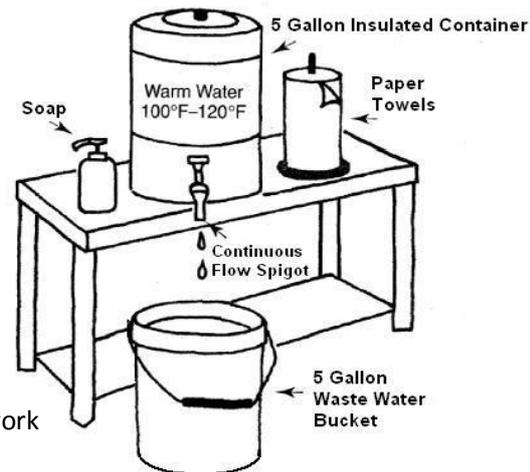
Date(s) of Event(s) _____ Time(s) of Event(s) _____

Menu Items _____

**Food handlers are required to make sure that food safety rules are followed. Read the conditions below and initial.
By initialing you agree to comply with the conditions listed.**

Initial The permit holder agrees to:

- ___ 1. Sample and sell only the food items listed above.
- ___ 2. Obtain all food and water from approved sources. Food made or prepared at home is not allowed.
- ___ 3. Send volunteers/employees home if they are ill with vomiting, diarrhea, jaundice, fever, sore throat or persistent coughing or sneezing.
- ___ 4. Handwashing must be provided in your food service booth. A portable gravity flow handwashing station must include:
 - A minimum 5 gallon gravity flow insulated container with a continuous flow spigot filled with warm water between 100F-120F.
 - Soap and paper towels.
 - Wastewater bucketPlease see example. ⇒
- ___ 5. Bare hand contact with ready to eat food is prevented by providing barriers such as gloves, tongs or other utensils.
- ___ 6. Provide a valid Washington State Food Worker Card (Health Card) for the person in charge who is on site. www.foodworkercard.wa.gov.
- ___ 7. Provide a sanitizing bucket with wiping clothes to sanitize food contact surfaces. (You can use 1 teaspoon of bleach per gallon of water for sanitizing work surfaces throughout the day.)
- ___ 8. Store foods and food service items (paper cups, plates & napkin, etc.) at least 6 inches off the ground or in watertight containers.



Additional Conditions:

I understand that permit suspension may occur if I violate food service regulations.

Applicant (print) _____ Applicant (sign) _____ Date _____

Approved by _____ Date _____ Expiration Date _____