



Date: April 2018

To: Northwest Washington Fair 2018 Food Vendors

From: Whatcom County Health Department

RE: 2018 Northwest Washington Fair Food Service Permits

It is time to prepare once again for the Northwest Washington Fair, August 13-18, 2018, in Lynden. The Northwest Washington Fair is by far the largest temporary food service event in Whatcom County serving about 200,000 people in six days. As a result, the Whatcom County Health Department has established more stringent facility requirements than you may have experienced at other events. This letter outlines food vendor requirements for the Northwest Washington Fair.

If you are a new vendor in 2018, submit a floor plan drawn to scale with your application. See the application for more information. If you are a returning vendor, no floor plan is needed, but please note any changes to equipment or menu on the application.

We will **not** be offering the food worker training at the fairgrounds this year. The on-line class is available at [www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov). Food workers should log in, and then select "Whatcom County" to get started. **The following websites are not approved websites** for obtaining a valid food worker card: [www.efoodhandler.com](http://www.efoodhandler.com) and [www.wafoodhandlers.com](http://www.wafoodhandlers.com).

Most vendors that require a temporary food service permit must provide a self-contained mobile unit. Vendors only offering simple menu items such as roasted nuts, roasted corn, kettle corn, baked goods, and coffee may not need a mobile unit. Please contact our office for additional information.

Your mobile unit must include:

1. A plumbed hand washing sink. It must be located inside the mobile unit. It must be equipped with hot and cold running water plumbed through a permanent sink with a mixing faucet. Hot water must be at least 100°F. Your hot water heater must be large enough to provide for hand washing, utensil washing, and cooking needs. Additional gravity-flow hand washing stations may be required in accessory work areas outside the mobile unit.



2. Permanently installed sinks, storage space, food preparation space, water and wastewater system, and commercial style refrigeration. Additional equipment, such as barbeques, customer service counters, and soda fountains may be located outside but adjacent to the mobile unit as long as a permanently plumbed or gravity-flow hand washing station is provided in the accessory work area. The accessory work area must be set up on grass, concrete or asphalt. Bare dirt floors must be covered with plywood or other material to keep down dust. Stick booths with loose or modular components are not approved for service of potentially hazardous foods.
3. A two-compartment or three-compartment sink for utensil washing—depending on menu.
4. Additional equipment as required by your menu.

Please note the following menu restrictions:

1. All hot foods must be prepared the same day they are served. Hot foods (or ingredients in hot foods) may not be cooled for later use. Hot food left over at the end of each day must be discarded. Unattended cooking or hot holding are prohibited.
2. Offering raw or undercooked hamburgers or raw oysters is prohibited.

**Please assist us by submitting your application and payment by July 13, 2018. Applications received after July 27, 2018 may not be accepted for processing.**

**Applications can be found on-line at:**

**<http://www.whatcomcounty.us/871/Temporary-Food>**

**The permit fee is \$160.00**

Please contact our office with any questions at (360) 778-6000.

See you at the Fair!