



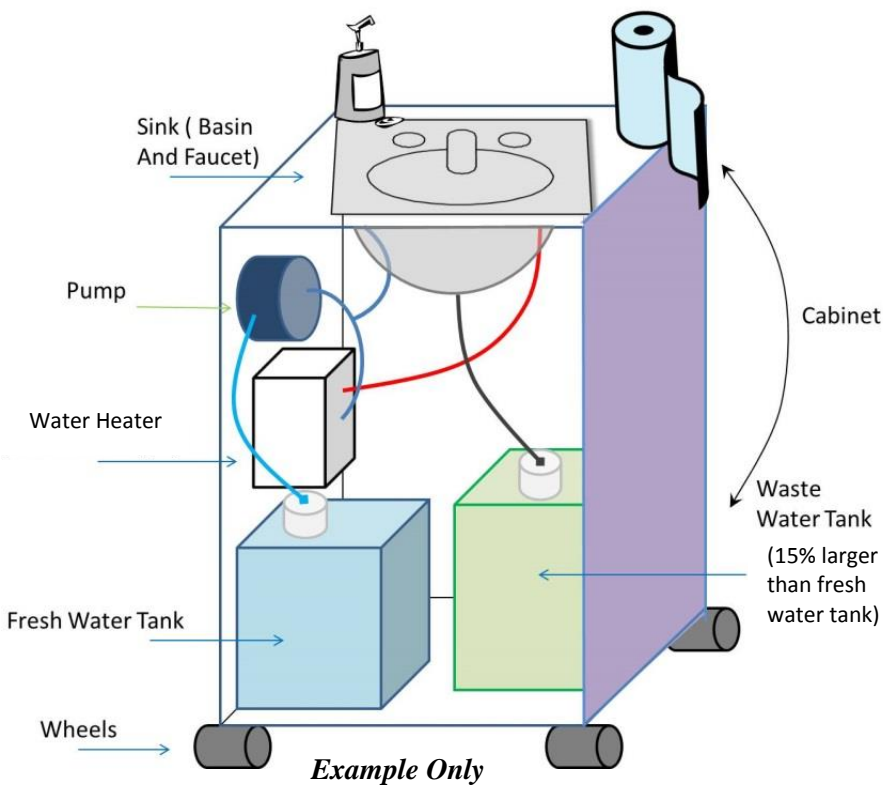
Mobile, Trailer or Booth

Information and Application for Temporary Food Establishment – Multiple Event

Temporary Food Establishment Permit – Multiple events: \$275 or multiple events offering complex foods. If you are offering high risk foods at multiple events throughout a 12 month period you may qualify for a temporary food establishment permit - multiple events. 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 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 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

Permanent buildings must have a handwashing sink in the food service area stocked with soap, warm water and paper towels. If your event has a BBQ or other food preparation outside the food service area, you must set up a gravity handwashing sink in that area.

What menu items may I offer under the temporary food establishment permit?

Complex foods include:

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

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

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

You may also offer any food item in the Low Risk Food list

Non-potentially hazardous baked goods not associated with a bake sale	Fruit juice (pasteurized)	Pancake breakfast that offers only, pancakes, liquid pasteurized eggs, pre-cooked sausage, ham or bacon from a USDA processing plant
Unpackaged food like candy or chips	Ice cream – hand dipped	Commercially pre-washed and pre-cut salad with commercially made salad dressing
Caramel apples	Ice cream floats	Cheese, pepperoni or vegetable pizza from a permitted food establishment.
Chili or soup if commercially canned	Popcorn or kettle corn	Commercially prepared cheesecakes, cream pies, pumpkin pies or custard desserts
Corn on the cob	Nuts out of the shell	Prepackaged potentially hazardous foods found at grocery stores and not opened at the event (single service yogurt)
Hot dogs or corn dogs	Pies with fruit or berry fillings	
Cotton candy	Precooked, USDA inspected sausages or hamburger patties	
Crushed ice drinks without dairy	Shortcake with berries	
Espresso, iced tea, iced coffee (non-blended and made in the cup)	Commercial whipped cream	
French fries or onion rings	Snow cones	
Fruit trays prepared at a permitted kitchen <i>except cut melon</i>	Non-dairy, non-protein smoothies	
Vegetable trays prepared at a permitted kitchen	Bagels and plain cream cheese	
	Commercially canned spaghetti sauce with no additions	
	Nachos containing only chips and canned cheese or commercially shredded cheese	

Do I need a local commissary kitchen?

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. A commissary agreement form is attached with this application.

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.

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

In addition to a handwashing sink you need to have enough functioning equipment to keep potentially hazardous food hot or cold.

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.	

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

Produce must be purchased pre-washed or washed at your commissary kitchen. No produce washing is allowed at a residential kitchen.

Where do I clean utensils?

If you are operating out of a trailer, mobile unit or booth, utensil cleaning must be done at your plumbed three compartment sink or at your commissary kitchen. Some menu items, like smoothies made with dairy, soy or protein products, require frequent cleaning and vendors will need access to a plumbed three compartment sink at the event site.

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 your commissary 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.

What forms of payment do you accept?

At this time we accept cash, check or debit/credit cards (convenience fee applies). 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 a PDF to you 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. The cost is \$10 paid with a credit card. The cost is \$10 paid with a credit card. You may also purchase (cash or check only) and pick up the 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. The person in charge does need a current food worker card to operate a temporary food establishment, but a food worker card alone does not allow you to offer food. You also need a temporary food establishment permit.

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 wishing to operate 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

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 cover 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 135F 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.

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

- 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.
- 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 kitchen with dedicated produce pre sink.

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



WHATCOM COUNTY
HEALTH DEPARTMENT

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

Temporary Food Service Application for
Multiple Event Permit for Mobile, Trailer or Booth
Fee: \$275

Return this application to Health Department (by mail or in person) 14 days prior to the event.
Do not e-mail the application to our office. Payment must accompany application.

You may only operate at events, fairs or festivals with permission of the coordinator with this permit. If you wish to operate at any location at any time or cater for private events you must obtain approval from our office as a mobile food establishment or caterer.

CONTACT INFORMATION

Organization/food service represented:			
Applicant's name:			
Applicant's address:			City:
State:	Zip Code:	Cell <input type="checkbox"/>	Work <input type="checkbox"/> Home <input type="checkbox"/> Phone:
Applicant E-mail:		Cell <input type="checkbox"/>	Work <input type="checkbox"/> Home <input type="checkbox"/> Phone:
Please check one: Mail permit <input type="checkbox"/> E-mail permit <input type="checkbox"/> <i>You must print a copy of your permit to post at the event.</i>			
Person(s) in charge (PIC):			
PIC(s) with WA State food worker card(s):			

FACILITY INFORMATION

Type of facility (check one):
<input type="checkbox"/> Mobile unit or trailer
Do you have a plumbed handwashing sink with hot and cold running water? Yes <input type="checkbox"/> No <input type="checkbox"/>
Utensil washing facilities: At commissary <input type="checkbox"/> (only allowed with pre-approval from our office) On mobile unit <input type="checkbox"/> 3 compartment sink <input type="checkbox"/> 2 compartment sink <input type="checkbox"/> (only allowed for low risk menu items)
Cold holding equipment: Refrigerator <input type="checkbox"/> Ice Chest <input type="checkbox"/> Freezer <input type="checkbox"/> Other <input type="checkbox"/> :
Cooking equipment: Oven <input type="checkbox"/> Fryer <input type="checkbox"/> Stove <input type="checkbox"/> Grill <input type="checkbox"/> Other: _____ BBQ <input type="checkbox"/> Is BBQ located outside mobile unit? Yes <input type="checkbox"/> No <input type="checkbox"/> If so, additional handwashing may be required
Hot holding equipment: Oven <input type="checkbox"/> Stove <input type="checkbox"/> Electric Steam table <input type="checkbox"/> Other <input type="checkbox"/> :
<input type="checkbox"/> Food booth
Do you have a plumbed handwashing sink with hot and cold running water? Yes <input type="checkbox"/> No <input type="checkbox"/> (Gravity flow handwashing is not considered adequate)
Utensil washing facilities: At commissary <input type="checkbox"/> (only allowed with pre-approval from our office) On site <input type="checkbox"/> 3 compartment sink <input type="checkbox"/> 2 compartment sink <input type="checkbox"/> (only allowed for low risk menu items)
Cold holding equipment: Refrigerator <input type="checkbox"/> Ice Chest <input type="checkbox"/> Freezer <input type="checkbox"/> Other <input type="checkbox"/> :
Cooking equipment: Oven <input type="checkbox"/> Fryer <input type="checkbox"/> Stove <input type="checkbox"/> BBQ <input type="checkbox"/> Grill <input type="checkbox"/> Other <input type="checkbox"/> :
Hot holding equipment: Oven <input type="checkbox"/> Stove <input type="checkbox"/> Steam table <input type="checkbox"/> Chafing dishes <input type="checkbox"/> (only allowed if event is 4 hours or less and indoors) Other <input type="checkbox"/> : _____

COMMISSARY KITCHEN INFORMATION

Commissary kitchen name:
Commissary kitchen address:
Commissary agreement attached with this application? Yes <input type="checkbox"/> No <input type="checkbox"/>
Commissary water source: Private well <input type="checkbox"/> Public Water <input type="checkbox"/> _____ Name of Public Water System
Commissary sewage disposal: On-site septic system <input type="checkbox"/> Municipal or public system <input type="checkbox"/>
Floor plan for commissary attached with this application? Yes <input type="checkbox"/> No <input type="checkbox"/>

FOR ALL FACILITIES

Sanitizer available: Bleach (add 1 tsp of bleach to 1 gallon of cool water) Other :

Thermometer: Digital thermometer Calibrated metal stem thermometer that reads 0-220F

Restrooms for food workers within 200ft with hot & cold running water (PORTABLE TOILETS NOT ACCEPTABLE) Yes No

How will garbage be disposed:

Power source for food equipment: Electricity Propane Generator

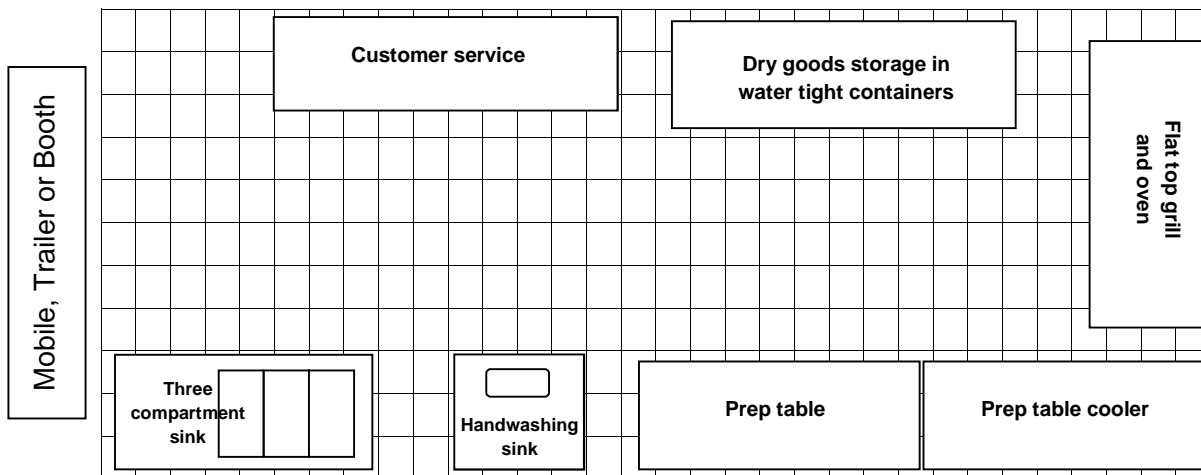
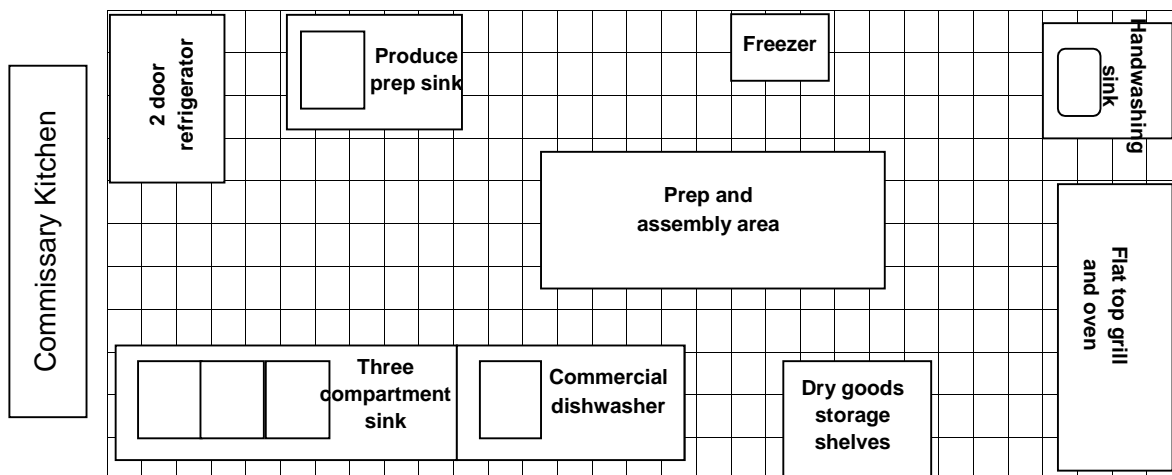
Where will food items be purchased:

Produce washing: Pre-washed produce List produce: _____

Produce washed in designated produce prep sink at commissary List produce: _____

No produce

Floor Plan: Please provide a floor plan for the commissary and the on-site unit including all equipment to be used such as handwashing sinks, tables, cold holding equipment, grills, hot holding equipment, customer service area, utensil washing, and food storage areas. Please label all equipment. Graph paper has been provided with this application or you may submit on a separate piece of paper. Please see examples below.



I understand that in accordance with WAC 246-215-230, the person in charge of any food service establishment shall permit the health officer, after proper identification, to enter at any time, for the purpose of making inspections or investigations to determine compliance with these regulations. The health officer shall be permitted to examine the records of the establishment to obtain information pertaining to food and supplies purchased, received, or used and to any person employed which is pertinent to an illness investigation or other matters which may affect health or the enforcement of these regulations. I further understand that, in consideration for the permit Whatcom County grants me, this application shall constitute a contract and a promise to pay all applicable fees as established by the Whatcom County Council.

Applicant's Signature _____ Date: _____

Applicant's Name (please print): _____

