



Date: April 2020

To: 2020 Northwest Washington Fair Food Vendors

From: Whatcom County Health Department

RE: 2020 Northwest Washington Fair Food Service Permits

We know these are rough times for the food industry. The COVID-19 outbreak makes planning for events difficult due to uncertainty at this time. Because you were a food vendor at last year's Fair, we are providing application materials for the 2020 Northwest Washington Fair to you now for your convenience. We understand if you'd like to wait until schedules solidify before you submit your application. Please note that we will need to receive all applications in our office at least two weeks prior to the event to allow time for processing. Feel free to contact our office with any questions.

It is time to prepare once again for the Northwest Washington Fair, August 17 – 22, 2020, in Lynden. The Northwest Washington Fair is by far the largest temporary food service event in Whatcom County serving about 200,000 visitors in six days. As a result, our Department has established more stringent facility requirements than you may have experienced at other events. This memo outlines food vendor requirements for the Fair.

If you are a new vendor for 2020, submit a floor plan which is drawn to scale with your application. See the application for more information.

If you are a returning vendor, a floor plan is not needed as long as we have one on file. Please note any changes to equipment or menu on the application.

Most vendors that require a temporary food service permit must provide a self-contained mobile unit or commercial kitchen. 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 / kitchen must include:

1. A plumbed sink for handwashing that is/has:
 - Located inside the mobile unit.
 - Hot and cold running water. Hot water must be at least 100°F.

- A large enough hot water heater to accommodate all your needs.
- A permanent sink with a mixing faucet.

Additional gravity-flow handwashing stations are 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 barbecues, 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 handwashing 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 reduce dust/mud. Stick booths are not approved for service of potentially hazardous foods.
3. A 2-compartment or 3-compartment sink for utensil washing – depending on menu.
4. Additional equipment as required by the menu.

Please note the following menu restrictions:

- 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 service. Hot food left over at the end of each day must be discarded. Unattended cooking and unattended hot holding are prohibited.
- Offering raw or undercooked hamburgers or raw oysters is prohibited.

A person in charge must be present at all times that has a valid Washington State Food and Beverage Service Workers Permit (food worker card). The only on-line food worker training authorized for Washington State is at www.foodworkercard.wa.gov. Food workers should log in and then select “Whatcom County” to get started.

Please assist us by submitting your application and payment by July 20, 2020. Applications received after August 3, 2020 may not be accepted for processing.

Permit applications can be found on-line at:

<https://www.whatcomcounty.us/DocumentCenter/View/5182>

The permit fee is \$173.04

Again, please contact our office with any questions at (360) 778-6000.

See you at the Fair!