

Memorandum

October 13, 2009

To: All temporary food vendor applicants

From: Okanogan County Public Health

Please read this information below before you fill out the temporary food permit application. If any of the items listed below are not completed the permit application(s) will be denied and permit(s) will not be issued.

1. All temporary food applications must be postmarked or delivered to our office fourteen (14) days prior to the event. Failure to submit the application **fourteen (14) days in advance will result in a double fee.**
2. Payment for the temporary food service event must be paid in full and must be submitted with the permit application. Okanogan County Public Health will allow payment in the form of check, money order, or cash. All applications received without payment will be denied. Failure to pay the full amount will result in permit application denial. Okanogan County Public Health will not accept applications or payment at the event site.
3. All food served at temporary events must be prepared at the event site. If you are serving a product that requires advanced preparation it will be allowed if it is prepared in a permitted kitchen in the state of Washington. You must provide a copy of the permit for the commissary kitchen, which has to be submitted with the permit application. You must describe in detail the process of cooking, cooling, and repackaging of the food product if there is advanced preparation (there is space to provide this information on the permit application). Any advanced food preparation outside the state of Washington will not be allowed in Okanogan County. Any advanced food preparation in a residential kitchen or an unpermitted kitchen will not be allowed.

If you have any questions concerning the temporary food service application you can contact me by phone (509) 422-7155 via email mharr@co.okanogan.wa.us.

Sincerely,



Michael C. Harr
Environmental Health Specialist



Okanogan County Public Health

<http://www.okanogancounty.org/ochd/index.htm>

1234 South 2nd Avenue
P.O. Box 231
Okanogan, WA 98840
(509) 422-7140
TDD (800) 833-6388

TEMPORARY FOOD SERVICE APPLICATION

Temporary Food Service Permits are good for one event of 21 consecutive days or less at one site (Temporary permit fees will double if not applied for at least fourteen (14) calendar days prior to the event. Double payment fees must be paid in cash or money orders only).

Fee - \$85.00 (Double fee \$170.00)

Amt Pd: \$ _____ Receipt #: _____

1. Event: _____ Coordinator: _____ Phone #: () _____

2. Organization/Food Service Represented: _____

3. Applicants Name: _____ Work Phone: () _____ Home Phone: () _____

4. Applicants Address: _____ City: _____ Zip Code: _____

5. Person/s In Charge At Site: _____ Phone #: () _____

6. Proposed Location: _____ Beginning Date: _____ Ending Date: _____
Start Time: _____ End Time: _____

7. Estimated Number of Customers Served Per Day: Less Than 50 50-100 More Than 100

8. Location and Time of Advanced Preparation: _____
****Questions 20 & 21 on pg #2 are required when advance prep is used.****

9. Describe : Cold Holding Equipment: _____

Hot Holding Equipment: _____

Cooking Equipment: _____

Reheating Equipment: _____

10. If Food is Transported to the Food Service Site What is Length of Time in Transport? _____

How is Food to be Kept Hot or Cold? _____

11. Stem-Type (0°-220° F) Food Thermometer Available? Yes No

12. Disposable gloves & food handling utensils available (no bare hand contact with ready to eat food allowed): Yes No

13. Public Water Supply Used: _____ Waste Water Disposal: Sewer Holding Tank

14. Handwashing Facilities Plumbed Sink or Gravity Flow Container

15. Sanitizing Solution (Bleach Water) and Wipe Down Cloth Available: Yes No

16. Utensil Washing Facilities: _____

17. Garbage Disposal: Cans or Dumpsters

18. Location of Toilets: _____ (in distance)

Note: Please fill out back of application

19. LIST ALL FOODS TO BE SERVED:

FOOD ITEM	OFF SITE PREP YES OR NO	ON SITE PREP YES OR NO	HOLDING HOT OR COLD	SERVING HOT OR COLD

20. ADVANCE PREP LOCATION (if applicable): _____

21. DESCRIBE ADVANCE PREP PROCEDURES: _____

22. DESCRIBE COOKING & COOLING PROCEDURES: _____

23. NUMBER OF PEOPLE IN BOOTH DURING COOKING AND SERVING: _____

24. NUMBER OF PEOPLE WITH FOOD HANDLER CARDS: _____

25. COMMENTS BY HEALTH DISTRICT: _____

COOLING OF POTENTIALLY HAZARDOUS FOODS IN THE BOOTH WILL NOT BE ALLOWED

I hereby consent to inspection by the Okanogan County Public Health and acknowledge that issuance and retention of this permit is contingent upon satisfactory compliance with local temporary food service requirements, a copy which I have received.

Applicant's Signature: _____

Date: _____

Approved By: _____

Date: _____

Refunds: Must be requested in writing within 90 days from the date of application. An administrative fee will be charged. If field work has been done, the fee is not eligible for refund.

9-2	TEMPORARY FOOD ESTABLISHMENTS [WAC 246-215-131]
	<i>Subparts</i>
9-201	Requirements and Restrictions
9-202	Standard Operating Procedures
9-203	Potentially Hazardous Foods
9-204	Separation Barrier
9-205	Handwashing and Wastewater Facilities
9-206	Toilet Facilities
9-207	Sink Compartment Requirements

9-201.11 Requirements and Restrictions. [WAC 246-215-131(1-3)]

Requirements (A) The PERMIT HOLDER and PERSON IN CHARGE of a TEMPORARY FOOD ESTABLISHMENT must comply with the requirements of this Code, except as otherwise provided in this section.

Restrictions (B) The REGULATORY AUTHORITY may impose additional requirements to protect against health HAZARDS related to the operation of the TEMPORARY FOOD ESTABLISHMENT and may:

- (1) Limit the FOOD preparation steps;
- (2) Prohibit some menu items; and
- (3) Restrict the mode of operation when facilities or EQUIPMENT are inadequate to protect public health.

Additional Requirements (C) The owner of a TEMPORARY FOOD ESTABLISHMENT must:

- (1) Apply to the REGULATORY AUTHORITY for a PERMIT to operate the TEMPORARY FOOD ESTABLISHMENT at least fourteen calendar days before intending to provide FOOD service, or as otherwise required by the REGULATORY AUTHORITY;
- (2) Allow only EMPLOYEES and other PERSONS authorized by the REGULATORY AUTHORITY to be present in the TEMPORARY FOOD ESTABLISHMENT; and
- (3) Require the PERSON IN CHARGE of the TEMPORARY FOOD ESTABLISHMENT to obtain a valid FOOD WORKER CARD before beginning work.

9-202.11 Standard Operating Procedures. [WAC 246-215-131(4)]

Food and Equipment Protection The PERSON IN CHARGE of a TEMPORARY FOOD ESTABLISHMENT must ensure:

- (A) Adequate facilities are provided at the TEMPORARY FOOD ESTABLISHMENT for all necessary FOOD preparation steps;
- (B) All FOODS, including ice, are from an APPROVED source;
- (C) All off site FOOD preparation is done in an APPROVED FOOD ESTABLISHMENT;
- (D) All storage of FOOD and EQUIPMENT is done at APPROVED locations;
- (E) FOOD is transported and stored in properly designed FOOD-grade containers;
- (F) FOOD is protected from potential contamination during transport;
- (G) Only SINGLE-SERVICE ARTICLES are provided for use by CONSUMERS, unless otherwise APPROVED by the REGULATORY AUTHORITY; and
- (H) Condiments not in individual packages are provided in dispenser bottles or in other containers protected from contamination.

Guidance on Food Items Prohibited for Sale, Trade or Distribution of Any Kind At Temporary Events or Seasonal Venues Under State and Local Food Regulations and Policies



Under WAC 246-215-020, the following items may not be sold, traded, given away or otherwise purveyed to members of the general public at any temporary event or seasonal venue such as a farmers' market:

1. Home-canned vegetable or fruits, either whole, sliced, or chopped, including in mixtures such as salsas, chutneys, pickles, sauerkraut or applesauce and other fruit sauces*
2. Home-dried/dehydrated fruits and vegetables, including home-dried spice mixtures**
3. Home-canned meats, fish or shellfish, including any type of mixtures containing meat, fish or shellfish
4. Home smoked or jerked/dried meats, fish or shellfish
5. Unpasteurized fruit juices or ciders***
6. Home-made infused oils (Infused or flavored vinegars are permitted, and may be sold, traded, given away or otherwise purveyed)
7. Any other canned, bottled or otherwise preserved food not obtained from an approved source.
8. *Note: full-sugar jams, jellies and fruit butters may be sold, traded, given away or otherwise purveyed, as the sugar content reduces water activity enough to prevent bacterial growth. Reduced sugar or sugar-free jams, jellies and fruit butters may NOT be sold, traded, given away or otherwise purveyed, because they do not meet this safety standard.

**Note: full-sugar fruit leathers may be sold, traded, given away or otherwise purveyed, as the sugar content reduces water activity enough to prevent bacterial growth. Reduced sugar or sugar-free fruit leathers may NOT be sold, traded, given away or otherwise purveyed, because they do not meet this safety standard.

***An exception is made for HOT apple cider, provided it is brought to a boil for 3 minutes during the heating process.

Under WAC 246-215-200 and the OCHD Food Regulation Section 7.01, the following items may not be sold, traded, given away or otherwise purveyed to members of the general public at temporary events and seasonal venues such as farmer's markets unless a valid temporary food permit is obtained from Okanogan County Public Health:

1. Coffee lattes or chai lattes
2. Baked goods that are cream-based, custard-based or have meringue
3. Any other food or drink involving the addition of fresh milk, cream or creamers other than powdered versions of these products, or the addition of cream and custard based toppings
4. Any other food or drink that is classified as potentially hazardous food, or involves the addition of a potentially hazardous food, as defined in WAC 246-215-010(40) and OCHD Food Regulation Section 3.08