

Lewis County 2025 Temporary Food Establishment Fees

"Temporary Food Establishment" means a food establishment:

- a) Operating at a fixed location, with a fixed menu, for not more than twenty-one consecutive days in conjunction with a single event or celebration, such as a fair or festival; or
- b) Operating not more than three days a week at a fixed location, with a fixed menu, in conjunction with an approved, recurring, organized event, such as a farmers' market.

	Category	Description	Fee	Non-Profit Fee
S I N G L E E V E N T S	1 <u>Very</u> Low Risk	<ul style="list-style-type: none"> • Establishments that only serve unopened commercially packaged cold TCS foods; only provide cold food samples; only provide frozen foods; only provide commercially prepared non-TCS foods; or only provide non-TCS beverages with no fresh produce. 	\$115	\$69
	2 Low-Medium Risk Menu	<ul style="list-style-type: none"> • Establishments that only prepare non-TCS foods or foods that have been fully cooked or pasteurized in a food processing plant. <ul style="list-style-type: none"> ○ Examples include the preparation of elephant ears, funnel cakes, espresso drinks, hot dogs, pre-cooked hamburgers, or pasteurized eggs. 	\$135	\$81
	3 High Risk Menu	<ul style="list-style-type: none"> • Establishments that prepare all other types of TCS foods, including cooking raw meat or unpasteurized shell eggs. <ul style="list-style-type: none"> ○ Examples include hamburger stands, spaghetti dinners, and barbecues. 	\$170	\$102
M U L T I P L E E V E N T S	4 <u>Very</u> Low Risk	<ul style="list-style-type: none"> • Establishments that only serve unopened commercially packaged cold TCS foods; only provide cold food samples; only provide frozen foods; only provide commercially prepared non-TCS foods; or only provide non-TCS beverages with no fresh produce. <p style="text-align: center;">Permit expires December 31st each year.</p>	\$205	\$123
	5 Low-Medium Risk Annual	<ul style="list-style-type: none"> • Menu for the entire permit period must be submitted with the application. • Operates 6 or more consecutive months per year. <p style="text-align: center;">Permit expires December 31st each year.</p>	\$440	\$264
	5a Low-Medium Risk Seasonal	<ul style="list-style-type: none"> • Menu for the entire permit period must be submitted with the application. • Operates less than 6 consecutive months. 	\$220	\$132
	6 High Risk Annual	<ul style="list-style-type: none"> • Menu for the entire permit period must be submitted with the application. • Operates 6 or more consecutive months per year. <p style="text-align: center;">Permit expires December 31st each year.</p>	\$525	\$315
	6a High Risk Seasonal	<ul style="list-style-type: none"> • Menu for the entire permit period must be submitted with the application. • Operates less than 6 consecutive months. 	\$260	\$156
	Add-on Permit:	<ul style="list-style-type: none"> • Temporary Booths for Permanent Permitted Establishments • Up to 10 temporary events per permit period. • Menu for the entire permit period must be submitted with the application. <p style="text-align: center;">Permit expires December 31st each year.</p>	\$170	N/A
	7	Judged cooking contests-1 permit for 10 booths;1 event coordinator; Applications submitted together at least 2 weeks prior to event (no fast track option)	Based on menu and risk level	
	8	Sampling event - 1 event coordinator; Applications submitted together at least 2 weeks prior to event (no fast track option)	\$335	
	Processing Fee for Cancelled Permits		30% of permit fee	
	Fast Track Fee #1: Application submitted 1-6 days prior to the event.		\$155 + permit fee	
	Fast Track Fee #2: Application submitted the day of the event or establishment found operating without a permit.		\$190 + permit fee	

TEMPORARY FOOD ESTABLISHMENT REQUIREMENTS

Lewis County Public Health Department
360 NW North Street
Chehalis, WA 98532

360-740-1222 or
800-562-6130, ext. 1222

Food Worker Cards

Food worker cards are available at:
www.foodworkercard.wa.gov

Cost: \$10.00

This information has been developed to help temporary food establishment operators set up and run food operations in a sanitary and healthful manner to minimize the risk of foodborne illnesses.

Operators are encouraged to contact the Public Health Department as early as possible when planning an event, so that any potential issues can be resolved in advance. Check with other agencies for permission to operate, such as City Hall and the Fire Department, to ensure that their requirements are also met.

**Applications should be submitted with the permit fee at least
fourteen (14) days prior to the event.**

**Fast Track Fees (\$155-\$190) will be added to applications
received fewer than 7 days prior to the event**

STRUCTURAL STANDARDS

1. Food preparation areas must be protected from all sources of contamination, including dirt, dust, and inclement weather.
 - a. A roof, awning, canopy, or other top covering is required over the entire food preparation, service, clean-up, and storage area.
 - b. Ground covering is required for establishments located on dirt, gravel, dry grass, or any other material that may pose a contamination risk, especially in windy conditions.
 - c. Two sidewalls are recommended and are required if needed to prevent contamination from dust and dirt.
2. Counters, shelves, preparation tables, grills, and all other food contact surfaces must be made of non-toxic materials that are smooth and easily cleanable.
3. Food preparation tables must be located away from serving counters.

10. All food, food containers, and ice must be stored at least 6" off the ground and located within the booth.
11. Open condiment containers are prohibited (relish, onions, catsup, etc.) Condiments must be pre-packaged, in squeeze bottles, in containers fitted with plungers, or dispensed by another approved method.
12. All drink dispensing units must drain into catch containers.
13. Garbage cans must be provided for each booth and the booth must be kept free of garbage and litter.
14. Those preparing and serving food shall wear clean clothing with hair properly restrained.
15. Smoking is prohibited within 25 feet of food booths. If you do smoke, remember to wash your hands before going back to work.
16. An approved sanitizing solution must be available for storing wiping towels to be used on table tops, counters, etc. A separate solution must be available for towels used to sanitize surfaces in contact with raw meat products.

WIPING TOWEL AND DISH SANITIZING SOLUTIONS

Bleach Water

1 teaspoon of bleach in 1 gallon of cool water (~50-100 ppm)

OR

Quaternary Ammonium

200 ppm or as directed on the bottle. Temperature should be 75° F (cool to slightly warm).

FOODS AND TEMPERATURE CONTROL

16. **Foods that require temperature control for safety (TCS foods)** are foods that will support the rapid growth of bacteria that could make people sick. This includes eggs, milk products, meat, chicken, seafood, cooked potatoes and pasta, cut melons and tomatoes, cut or torn leafy greens (lettuce, spinach, etc.) and sprouts. These foods must be kept at safe temperatures at all times.

** See page 5 for safe cold holding, hot holding, and cooking temperatures. **

17. **Ready-to-Eat Foods** Bare hand contact with ready-to-eat foods is not allowed. Foods are considered ready to eat if they will not be further cooked or processed to kill germs before being served. This includes hot dog or hamburger buns, cooked pizza, cooked pastries, rinsed produce, etc. You must use single-use gloves, tongs, or some other approved tool when working with these foods.

This rule must be followed at all times!

Bare hand contact with ready to eat foods is one of the leading factors in foodborne illnesses.

18. **Meats** All meat and poultry must be USDA inspected.

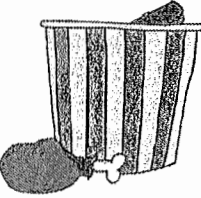

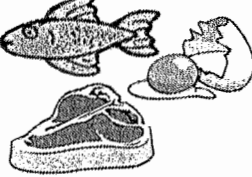

19. **Seafood** All seafood must come from approved sources, with receipts and shellfish tags available at all times, as applicable.

20. **Thawing**--Never thaw food out at room temperature. Thaw food:

- a. in the refrigerator;
- b. completely immersed under cold running water; or
- c. as part of a cooking process (i.e. hamburgers, hot dog, and French fries).

21. **Cooking** helps destroy germs that cause foodborne illnesses. All foods requiring temperature control for safety (TCS foods) must be cooked to the temperatures listed on page 5 and then served immediately or held at 135°F or above.

Cooking Temperatures

<p>165°F (instantaneous)</p>		<ul style="list-style-type: none"> • Poultry (chicken and turkey) • Stuffed foods or stuffing • Casseroles • All raw animal products cooked in a microwave • All reheated TCS foods
<p>158°F (instantaneous)</p>		<ul style="list-style-type: none"> • Hamburger • Sausage
<p>145°F (for 15 seconds)</p>		<ul style="list-style-type: none"> • Eggs • Fish • Beef • Pork
<p>135°F</p>		<ul style="list-style-type: none"> • Vegetables that will be hot held • Packaged ready-to-eat foods (such as hot dogs and canned chili) that are heated for hot holding

Note: Additional cooking times and temperatures are available. Beef or pork roasts have different cooking requirements. Please see the Washington State Food Rule or contact your local health department for more information.

Foods Requiring Temperature Control for Safety (TCS Foods) include:

Animal Products

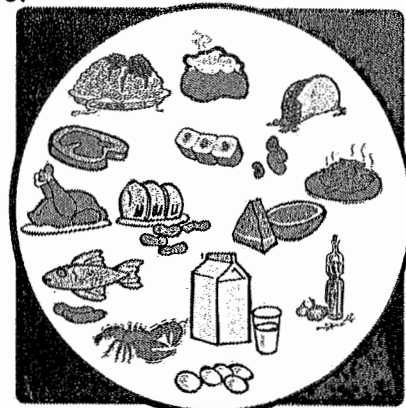
- Meat, fish, poultry, seafood, eggs.
- Dairy products.

Cooked Starches

- Cooked rice, beans, pasta, potatoes.

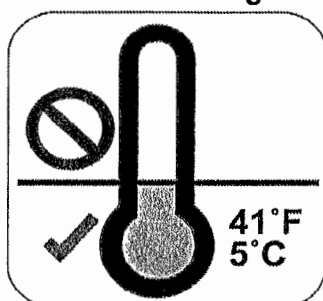
Fruits and Vegetables

- Cooked vegetables.
- Tofu.
- Sprouts (such as alfalfa or bean sprouts).
- Cut melons, cut tomatoes, and
- Cut leafy greens.
- Garlic or herbs bottled in oil.



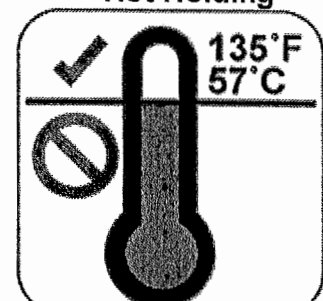
TCS Foods

Cold Holding



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Hot Holding



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ALL ITEMS MUST BE COMPLETED BEFORE YOUR PERMIT CAN BE APPROVED!

At least one person with a WA State food worker card (fwc) must be in the temporary food establishment at all times.

Food Worker's Name			
FWC Expiration Date			

Type of Structure:

- A permanent building (a church, concession stand, or grange, for example)
- A temporary booth or tent
- An enclosed mobile food unit (a trailer or truck, for example)
- An open mobile unit (a hot dog cart, for example)

Note: Mobile food units must be approved by WA State Dept. of Labor & Industries (L&I). Please contact them for approval.

Water Supply:

Name of public water system _____ If not in a plumbed building, how will you get water to operate?

- Directly connected to mobile unit with a food-grade hose
- Holding Tanks
- Portable Containers
- Only Using Commercially Bottled Water

Wastewater:

- All wastewater must be disposed of in a sanitary sewer or septic system.

Separate hand washing facilities with hot water, soap and paper towels are required at the bathrooms **and** at the booth.



Please describe both below.

Hand Washing in Food Preparation and Service Areas:

- Permanently plumbed, dedicated hand wash sink with hot and cold running water, hand soap, paper towels, and garbage can
- Portable hand washing station with holding tanks, equipped with warm (100-120°F) running water, hand soap, paper towels, and garbage can
- Insulated 5-gallon container of warm (100-120°F) water with continuous-flow spigot, hand soap, paper towels, a 5-gallon wastewater bucket, and garbage can

Bathroom Facilities within 200 feet (Bathroom hand washing facilities are required in addition to those in the booth.)

- Permanent facilities with a hand wash sink, warm running water (100-120°F), soap, paper towels, and garbage can
- Portable toilets, with a temporary hand wash station that includes the following:
 - A 5-gallon insulated container with a continuous flow spigot, warm (100-120°F) water, hand soap, paper towels, a 5-gallon wastewater bucket, and garbage can
 - A portable hand wash station with holding tanks, equipped with at least 5 gallons of warm water (100-120°F), soap, paper towels, and garbage can

Approximate distance of bathroom facilities from food booth: _____

Dish Washing:

- Manual (wash, rinse, sanitize, air dry):**
 - 3-compartment sink 2-compartment sink plus a portable basin for sanitizing rinse 3 portable basins

Automatic Dishwasher

None— Only allowed for single-day permits. All events lasting more than one day must have dishwashing facilities.

Utensils used to serve TCS foods must be kept at 41°F or below, 135°F or above, or replaced every 4 hours.

Sanitizing Surfaces:

- A container will be provided with wiping cloths and the following sanitizer solution. Test strips are required for multiple events or events lasting more than one day. A separate container is required for use with raw meats.
 - Bleach, between 50-100 ppm (~1 tsp. per gallon of water)
 - Quaternary Ammonium, 200 ppm

Fresh Fruits and Vegetables (Fresh produce must be rinsed well under running water):

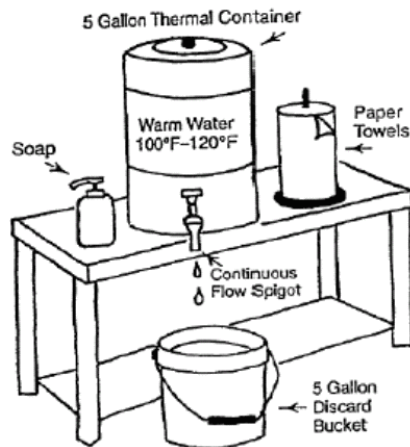
- Washed in a plumbed produce sink
- Washed in a plumbed 3-compartment sink
- Washed in a temporary produce washing station--Please describe _____
- Purchased pre-washed and ready to eat (packages will be available for confirmation)
- No fresh produce will be used

TEMPORARY FOOD ESTABLISHMENT OPERATOR CHECKLIST

Keep this checklist to ensure that you have everything you need to comply with food safety regulations.

1. **Hand Washing Facilities** are required in all food preparation areas and near the toilets (away from food prep areas). If you're not operating in a building with warm running water in these areas, you must provide temporary hand wash stations.

There must be at least a 5-gallon capacity, with water between 100°-120°F., hand soap, paper towels, and waste receptacles for water and used paper towels.



2. **Thermometer**--A metal probe thermometer is required. The thermometer must be able to accurately measure the temperatures of all foods requiring temperature control for safety (TCS foods) and must have a range of **0-220°F**. For most foods, a tip-sensitive, thin-tipped digital thermometer is required. A dial thermometer may only be used for thick foods, such as roasts, if it is inserted at least 1.5" into the food.

Note: Thin-tipped digital thermometers are available for purchase at the Lewis County Public Health Department, as well as many restaurant supply stores and websites.

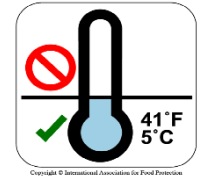


Digital Thermometer

3. **Food Preparation**--All foods must be prepared in the temporary establishment or in a kitchen listed on the temporary application and approved by Lewis County Public Health. No foods may be prepared in a private home kitchen!
4. **Bare hand contact** is not allowed with any ready to eat foods. You must use gloves, tongs, or some other utensil when working with these items. Ready to eat foods include hamburger or hot dog buns, cheese, and cleaned produce that will not be cooked, like lettuce, tomatoes, and onions in a salad or sandwich.
5. **No Cooling**--Cooling of foods that require temperature control for safety (TCS foods) is not allowed under a temporary permit. All TCS foods must be cooked the same day they will be served and kept hot. Leftover TCS Foods may not be cooled for later service. Examples of TCS foods include spaghetti, spaghetti sauce, turkey, and pulled pork. In addition, foods like potato salad and pasta salads must be purchased pre-made from an approved source, such as a grocery store or deli.

TEMPORARY FOOD ESTABLISHMENT OPERATOR CHECKLIST

6. **Food Safety Temperatures**--All foods must be kept at safe temperatures.



a. All TCS foods must be kept cold at 41°F or below until they are served or cooked.

b. All TCS foods must be brought to the following temperatures when cooking:

i. **165°F** Poultry (chicken and turkey)

Stuffed foods and stuffing

Casseroles

All raw animal products cooked in a microwave

165°F

ii. **158°F** Ground beef or ground pork

Beef or pork sausage

Cube steak

158°F

iii. **145°F** Eggs

Fish

Intact pieces of beef or pork, like roasts

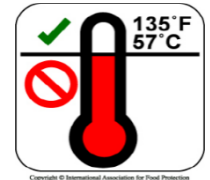
145°F

iv. **135°F** Vegetables that will be hot held

Packaged ready-to-eat foods (such as hot dogs and canned chili)
that are heated for hot holding

135°F

c. All cooked TCS foods that are not immediately served must be held at 135°F or higher at all times.



7. **Ill Food Workers**, especially those with vomiting or diarrhea within the previous 24 hours, may not work in a temporary food establishment.
8. **Food Worker Cards**—There must be at least one person in charge with a food worker card in the booth or food preparation area at all times. Lewis County Public Health recommends that all food workers have valid cards. Food worker cards can be obtained online in about an hour at www.foodworkercard.wa.gov.
9. **Food Protection**--All unpackaged food items, including cleaned produce, must be protected from possible contamination. Provide covered containers and sneeze guards as needed.
10. **Preventing Cross Contamination**—Raw meats must be kept below and away from all ready to eat foods. If you're using ice chests with ice for cold holding, you must store raw meats and ready to eat foods in completely separate coolers.
11. **Sanitizing Cloths**—You must provide a bucket with sanitizing solution and wiping cloths for sanitizing counters, tables, and other surfaces.
12. **Dish Washing**—You must have facilities to wash, rinse, sanitize, and air dry your dishes. Ensure you have a hot water source, dish soap, sanitizer, and a place to air dry all clean dishes. If you don't have a dishwasher or 3-compartment sink, ensure you have 3 tubs.
13. **Liquid Wastes** from food preparation, hand washing, dish washing, etc. must not be dumped into streets, storm drains or onto the ground. Use containers to collect the dirty water and then discard into a sewer drain or designated waste water container, if available.
14. **Cooking/Grilling**--When barbecuing or using a grill, you must separate (rope off) the equipment from the public by at least 4 feet to protect them from burns or splashes of hot grease. Cooking should be done near the back of the booth, as far away from the public as possible.