

# Lewis County 2020 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
<b>S I N G L E E V E N T S</b>	<b>1 Low Risk Sampler</b>	<ul style="list-style-type: none"> <li>• Establishments that provide samples of low risk products that do not require cooking or hot holding.                             <ul style="list-style-type: none"> <li>○ Examples include samples of cheese, dips, and dressings.</li> </ul> </li> </ul>	\$75	\$45
	<b>2 Low-Medium Risk Menu</b>	<ul style="list-style-type: none"> <li>• Establishments that only prepare non-potentially hazardous foods or foods that have been fully cooked or pasteurized in a food processing plant.                             <ul style="list-style-type: none"> <li>○ Examples include the preparation of elephant ears, funnel cakes, espresso, hot dogs, pre-cooked hamburgers, or pasteurized eggs.</li> </ul> </li> </ul>	\$90	\$54
	<b>3 High Risk Menu</b>	<ul style="list-style-type: none"> <li>• Establishments that prepare all other types of potentially hazardous foods, including cooking raw meat or unpasteurized shell eggs.                             <ul style="list-style-type: none"> <li>○ Examples include hamburger stands, spaghetti dinners, and barbecues.</li> </ul> </li> </ul>	\$110	\$66
<b>M U L T I P L E E V E N T S</b>	<b>4 Low Risk Sampler</b>	<ul style="list-style-type: none"> <li>• Establishments that provide samples of low risk products that do not require cooking or hot holding.                             <ul style="list-style-type: none"> <li>○ Examples include samples of cheese, dips, and dressings.                                     <ul style="list-style-type: none"> <li>• <b>Permit expires December 31<sup>st</sup> each year.</b></li> </ul> </li> </ul> </li> </ul>	\$135	\$81
	<b>5 Same Location</b>	<ul style="list-style-type: none"> <li>• Menu for the entire permit period must be submitted with the application.</li> <li>• Operates 6 or more consecutive months per year.                             <ul style="list-style-type: none"> <li>• <b>Permit expires December 31<sup>st</sup> each year.</b></li> </ul> </li> </ul>	\$240	\$144
	<b>5a Same Location Seasonal</b>	<ul style="list-style-type: none"> <li>• Menu for the entire permit period must be submitted with the application.</li> <li>• Operates less than 6 consecutive months.</li> </ul>	\$120	\$72
	<b>6 Different Locations</b>	<ul style="list-style-type: none"> <li>• Menu for the entire permit period must be submitted with the application.                             <ul style="list-style-type: none"> <li>• <b>Permit expires December 31<sup>st</sup> each year.</b></li> </ul> </li> </ul>	\$300	\$180
	<b>6a Additional Booths</b>	<ul style="list-style-type: none"> <li>• Same owner with a Category 6 permit.</li> <li>• Limit 5 <b>total</b> booths.                             <ul style="list-style-type: none"> <li>• <b>Permit expires December 31<sup>st</sup> each year.</b></li> </ul> </li> </ul>	\$135	\$81
<b>7 Judged Cooking Contests</b>	<ul style="list-style-type: none"> <li>• 1 permit for each 10 booths</li> <li>• Permit fee is based on Categories 2 and 3 listed above.</li> <li>• 1 event coordinator represents the contestants.</li> <li>• Must meet conditions of <u>Food Safety Requirements For Judged Cooking Contests</u></li> </ul>	Varies based on menu	Varies based on menu	
<b>Add-on Permit:</b>	<ul style="list-style-type: none"> <li>• Temporary Booths for Permanent Permitted Establishments</li> <li>• Up to 10 temporary events per permit period.</li> <li>• Menu for the entire permit period must be submitted with the application.                             <ul style="list-style-type: none"> <li>• <b>Permit expires December 31<sup>st</sup> each year.</b></li> </ul> </li> </ul>	\$110	N/A	
Processing Fee for Cancelled Permits			30% of permit fee	
Fast Track Fee #1: Application submitted 1-6 days prior to the event.			\$100 + permit fee	
Fast Track Fee #2: Application submitted the day of the event or establishment found operating without a permit.			\$125 + permit fee	



*Public Health & Social Services*

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Chehalis WA 98532

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## TEMPORARY FOOD ESTABLISHMENT PERMIT

**PERMIT MUST BE POSTED IN THE FOOD BOOTH DURING OPERATION**

**COMPLETED FORM SHOULD BE RETURNED AT LEAST TWO WEEKS PRIOR TO EVENT**

**FAST TRACK FEES (\$100-\$125) WILL BE ADDED TO APPLICATIONS RECEIVED FEWER THAN 7 DAYS PRIOR TO AN EVENT!**

BUSINESS/ESTABLISHMENT NAME \_\_\_\_\_

OWNER/OPERATOR NAME \_\_\_\_\_ 1<sup>st</sup> PHONE # (\_\_\_\_) \_\_\_\_\_

E-MAIL ADDRESS \_\_\_\_\_ 2<sup>nd</sup> PHONE # (\_\_\_\_) \_\_\_\_\_

MAILING ADDRESS \_\_\_\_\_

Street/P.O. Box

City

State

Zip

EVENT DATES	EVENT DAYS	EVENT NAME	ADDRESS OR SPECIFIC LOCATION	TIME FOOD SERVICE BEGINS	TIME FOOD SERVICE ENDS

PERMIT CATEGORY \_\_\_\_\_ FEE RECEIVED \$ \_\_\_\_\_ CASH CK# \_\_\_\_\_ CREDIT CARD

RECEIVED BY \_\_\_\_\_ DATE RECEIVED \_\_\_\_\_

PERMIT # \_\_\_\_\_

APPROVED BY \_\_\_\_\_ DATE \_\_\_\_\_

**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 will 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 potentially hazardous foods (PHFs) 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

**Equipment List:**

**Cooking:** Barbecue Stove Oven Grill Deep Fryer Other \_\_\_\_\_

**Hot Holding:** Barbecue Stove Oven Grill Steam Table Other \_\_\_\_\_

**Cold Holding:** Refrigerator Freezer Ice Chests with Ice Other \_\_\_\_\_

**Transport Equipment:** Insulated boxes Ice Chests with ice Other \_\_\_\_\_

**Food Thermometer (Required)** Digital (for almost all foods) Dial, with a range of 0-220°F (for thick foods, like roasts)

**MENU ITEMS**

Please list **all menu items** that may be served during the permit period.  
For example: tacos, cheeseburgers, deli wraps, store-bought potato salad.


Please list **all ingredients** that you plan to use, prepare, and serve. Foods not listed here may not be served.

RAW MEATS OR SHELL EGGS THAT WILL BE COOKED	MEATS PURCHASED PRE-COOKED OR PASTEURIZED EGGS	DAIRY	FRESH FRUITS OR VEGETABLES	BREADS	OTHER

**\*\*\*Please complete the following if any food is to be prepared off-site in advance.  
All food must be prepared in an approved kitchen\*\*\***

**The owner or operator allowing use of an approved kitchen/commissary must complete the following:**

I, \_\_\_\_\_ allow \_\_\_\_\_ to use \_\_\_\_\_  
(Commissary Owner or Operator) (Temporary Food Establishment Owner) (Name of Commissary)

for the following:

Cold food storage      Produce washing      Cooking      Potable water  
Dishwashing      Produce chopping/portioning      Hot holding      Wastewater disposal

Please list all other tasks: \_\_\_\_\_

**Note: Cooling of potentially hazardous foods is not allowed.**

The commissary will be used during the following dates and times: \_\_\_\_\_

Commissary address: \_\_\_\_\_

Commissary owner's email address and phone number: \_\_\_\_\_

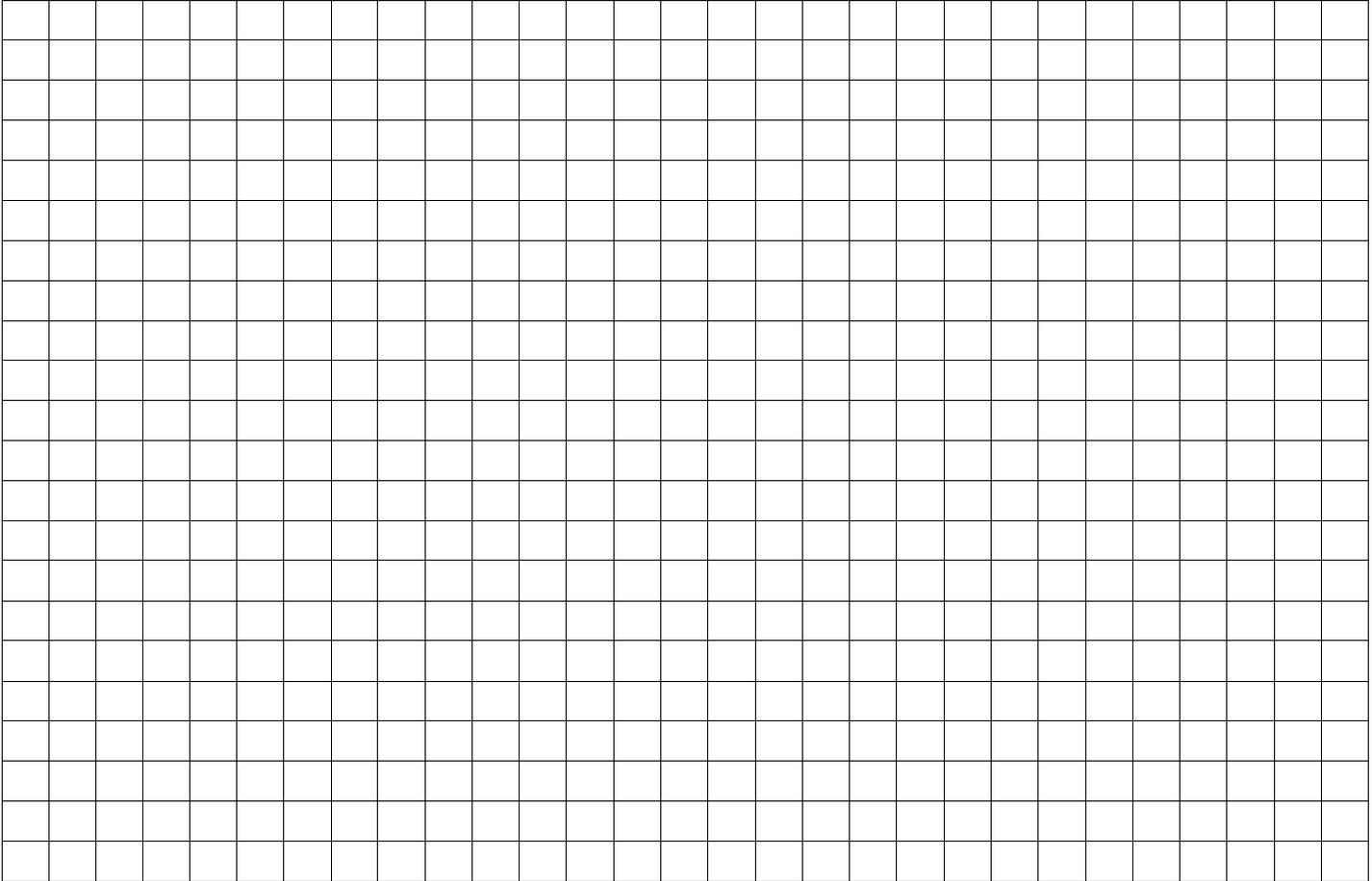
Is the commissary permitted/licensed by:    local health department?    WSDA?    Other? \_\_\_\_\_

# FLOOR PLAN

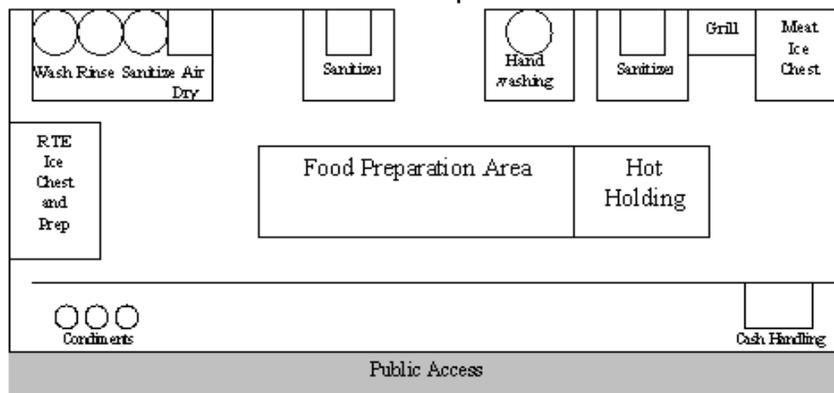
Draw a basic FLOOR PLAN with equipment arrangement. Show locations for the following:

**Hand washing, food preparation, cooking, hot and cold holding, storage, dishwashing/sanitizing, and serving.**

DOES NOT HAVE TO BE TO SCALE.



Example



**All conditions for food preparation and service must comply with the handout entitled:**

**TEMPORARY FOOD ESTABLISHMENT REQUIREMENTS.**

**FAILURE TO COMPLY MAY RESULT IN SUSPENSION OF THE FOOD ESTABLISHMENT PERMIT AND CLOSURE OF THE BOOTH.**

Operator's Signature

Operator's Printed Name

Date

# TEMPORARY FOOD ESTABLISHMENT OPERATOR CHECKLIST

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

- Hand Washing Facilities** are required in all food preparation areas and near the toilets (away from food prep areas). If you are not 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.**



- Thermometer**--A metal probe thermometer is required. The thermometer must be able to accurately measure the temperatures of all potentially hazardous foods (PHF) and must have a range of **0-220°F**. For most foods, a tip-sensitive, thin-tipped digital thermometer is required. For thick foods, like roasts or turkeys, a dial thermometer may be used, but must be inserted at least 1.5" into the food.

Note: Tip sensitive, 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

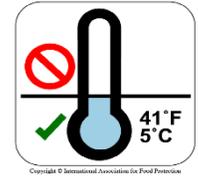


Dial Thermometer

- 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!
- 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.
- No Cooling**--Cooling of potentially hazardous foods (PHFs) is not allowed under a temporary permit. All PHFs must be cooked the same day they will be served and kept hot. Leftover PHFs may not be cooled for later service. Examples of PHFs 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 PHFs must be kept cold at 41°F or below until they are served or cooked.

b. All PHFs 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. **155°F** Ground beef or ground pork

Beef or pork sausage

Cube steak

**155°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 PHFs 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](http://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 wastewater 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.