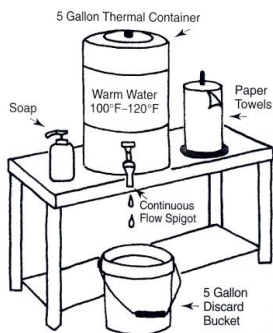




Courtesy Application for Food Sampling

Application should be submitted 14 days before the event. Incomplete applications will not be accepted.

- A courtesy application must be submitted if you are providing samples of non-potentially hazardous, commercially prepared foods.
- If any products require temperature control, you must submit a temporary food establishment application and permit fee.
- Examples of foods that require this application: beef jerky, commercial popcorn, candy, fudge, jam, jellies or honey.
- Submit a copy of your processing license. (Example: WSDA processing)
- Temporary hand washing station:



Event Information

Event Name _____

Event Street Address _____

Event Dates _____

Food Service Begins _____ am/pm & ends _____ am/pm

Name of Event Coordinator _____

Phone Number _____ E-mail _____

Vendor Information

Booth Name _____

Name of Business/Organization _____

Billing Address _____

Person(s) in Charge (PIC) _____

Primary Phone _____ Secondary Phone _____

E-mail _____

List of Foods to be Sampled

Food Safety Requirements

All food workers are required to follow food safety rules. Please read our [Temporary Food Service Requirements](http://www.lewiscountywa.gov/environmental-health/food-safety-program), which are available at the Health Department or at www.lewiscountywa.gov/environmental-health/food-safety-program.

- _____ At least one person in the booth will have a valid WA State Food Worker Card.
- _____ Booth will have a hand wash station, consisting of, at minimum, a 5-gallon insulated container with a continuous flow spigot, 100°F to 120°F water, soap, paper towels, and a 5-gallon bucket to catch the waste water.
- _____ Booth will have an open container of sanitizer and wiping towels available.
- _____ Samples will be protected by sneeze guards or individually handed out.
- _____ Barriers, such as tongs or gloves, will be used to avoid bare hand contact with ready to eat foods.
- _____ Food workers who are ill with symptoms of diarrhea, vomiting, persistent coughing or sneezing will not work.
- _____ All produce items will be washed before use in an approved designated food preparation sink.
- _____ Check here if you have further questions and would like to speak with a Health Inspector.