



## TEMPORARY FOOD SERVICE APPLICATION

This application includes only those food establishments that operate at a fixed location in conjunction with a single event or celebration. Please note that a higher fee is charged if the application is received or postmarked less than fourteen (14) calendar days prior to the event. No applications or fees will be accepted at the event. Unpermitted establishments will be closed.

Check the box(es) that applies:

<input type="checkbox"/> Temporary food service establishments serving EXEMPT foods ONLY, at one site (Category 1)	\$0
<input type="checkbox"/> Non-profit Organizations: Temporary Food Permit, at one site (applies to non-profit organizations with a 501c(3) letter or tax-exempt ID Number. (Category 2 or 3)	\$ 75.00
<input type="checkbox"/> Temporary Food Permit, at one site (Category 2 or 3)	\$ 150.00
<input type="checkbox"/> Late submittal fee (applications received less than fourteen calendar days prior to the event will be assessed a late fee of \$450.00) (Category 2 or 3)	\$ 450.00

**Fees are subject to change by resolution of County Commissioners.**

Event: \_\_\_\_\_

Event Location: \_\_\_\_\_

Event Date(s): \_\_\_\_\_ Event Times: \_\_\_\_\_

Event Coordinator: \_\_\_\_\_

Organization/Booth Name: \_\_\_\_\_

Mailing Address: \_\_\_\_\_ Site Address: \_\_\_\_\_

Contact Person: \_\_\_\_\_ Contact Telephone: \_\_\_\_\_

Have you set up and served food for a temporary event in Skamania County before:

Yes  No

**\* FOODS PREPARED AT HOME, EXCEPT DRY BAKED GOODS,  
MAY NOT BE SERVED TO THE PUBLIC \***

Location of food preparation:  On-site mobile unit  
 L&I Permit Number: \_\_\_\_\_  
 Temporary booth or tent  
 Approved facility  
 Name of approved facility: \_\_\_\_\_  
 Address of approved facility: \_\_\_\_\_

Below, list all food that will be served to the public from this temporary food establishment. Contact the Skamania County Community Development Department if you make any changes to the items listed below; the Department must approve all late additions to the menu. Attach an additional sheet if necessary.

FOOD ITEM	OFF SITE PREPARATION	ON SITE PREPARATION	HOLDING HOT OR COLD	SERVING HOT OR COLD
	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Hot <input type="checkbox"/> Cold	<input type="checkbox"/> Hot <input type="checkbox"/> Cold
	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Hot <input type="checkbox"/> Cold	<input type="checkbox"/> Hot <input type="checkbox"/> Cold
	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Hot <input type="checkbox"/> Cold	<input type="checkbox"/> Hot <input type="checkbox"/> Cold
	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Hot <input type="checkbox"/> Cold	<input type="checkbox"/> Hot <input type="checkbox"/> Cold
	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Hot <input type="checkbox"/> Cold	<input type="checkbox"/> Hot <input type="checkbox"/> Cold
	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Hot <input type="checkbox"/> Cold	<input type="checkbox"/> Hot <input type="checkbox"/> Cold
	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Hot <input type="checkbox"/> Cold	<input type="checkbox"/> Hot <input type="checkbox"/> Cold
	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Yes <input type="checkbox"/> No	<input type="checkbox"/> Hot <input type="checkbox"/> Cold	<input type="checkbox"/> Hot <input type="checkbox"/> Cold

Ice supplier: \_\_\_\_\_

Ready-to-eat food supplier(s): \_\_\_\_\_

Dates and times of food preparation: \_\_\_\_\_

Describe food preparation, where prepared, etc: \_\_\_\_\_

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Describe cooking procedures: \_\_\_\_\_

\_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

## 2 – Temporary Food Service Application

Describe Temperature Control Methods:

Hot holding (steam table, oven, stove, etc.)

\_\_\_\_\_

Cold holding (refrigerator, ice chest, etc.)

\_\_\_\_\_

Transport (insulated chest, hot holding boxes, etc.)

\_\_\_\_\_

**Note: Mechanical refrigeration may be required for potentially hazardous foods at events lasting longer than eight (8) hours.**

Describe how cross contamination of raw meat product and ready-to-eat food will be prevented:

Separate cutting boards for vegetables and meat

Separate ice chest for raw meat storage

Raw meat will be stored on the bottom refrigerator shelf

Other, explain: \_\_\_\_\_

**During each shift, a person-in-charge must be on-site at all times with a valid Washington State Food Worker Card. Please list those people:**

Name: _____	Shift Hours: _____
Name: _____	Shift Hours: _____
Name: _____	Shift Hours: _____
Name: _____	Shift Hours: _____

Number of people in booth during cooking and serving: \_\_\_\_\_

Water Supply: \_\_\_\_\_

Wastewater cannot be dumped down a storm drain or on the ground. Where will the waste water be disposed?  Sewer  Holding Tank

Describe the source of power for the event (electric, propane, generator, etc), and amperage from each: \_\_\_\_\_

Stem-type food thermometer (0-220° F) available:  Yes  No

**A roast thermometer or a glass candy thermometer CANNOT be used. They do not have the required range.**

Hand washing facilities:  Plumbed sink

Gravity flow container (must hold a minimum of five (5) gallons of warm water)

Utensil washing facility:  Three-compartment sink  
 Three tubs

Sanitizing solution:  Bleach water  
 Other: \_\_\_\_\_

Garbage disposal:  Cans  
 Dumpsters

Location of restrooms (distance from booth): \_\_\_\_\_

Disposable food-grade gloves and food handling utensils available?  Yes  No  
 (No bare hand contact with ready to eat food is allowed, example: touching hot dog or hamburger buns.)

Will the food booth/concession be inside a building?  
 Yes  
 No, if no what is the overhead covering? \_\_\_\_\_  
 What is the ground surface? \_\_\_\_\_

How will the cooking and hot holding equipment be separated from the public? \_\_\_\_\_  
 \_\_\_\_\_

**Please attach a sketch of the floor plan of your proposed booth/area.**

**NOTICE:**

- **To be accepted, the application must be accompanied by the temporary food service application fee (unless a Category 1 event). Fees are subject to change by resolution of County Commissioners.**
- **An Environmental Health Specialist will review this application. The review may result in limiting some preparation steps, limiting some menu items and/or imposing additional requirements as necessary to protect public health.**

I hereby consent to inspection of the temporary food establishment by the Skamania County Community Development Department and acknowledge that issuance and retention of a temporary food service establishment permit is contingent upon satisfactory compliance with temporary food service regulations. I understand that permit suspension may occur if I violate food service regulations. I understand the requirements and know that all food for this event must be prepared on-site on the day of the event or in a licensed kitchen.

\_\_\_\_\_  
 Applicant Signature Date

<b>For Department Use Only:</b>	Date received:
Fee:	Receipt Number: