



Skamania County Community Health

Rock Creek Center
710 SW Rock Creek Drive
PO Box 1492
Stevenson, WA 98648
(509) 427-3850 Fax: (509) 427-0188
www.skamaniacounty.org

TEMPORARY FOOD SERVICE - EXEMPT STATUS APPROVAL APPLICATION INTAKE CHECKLIST

This checklist must be completed and submitted with all required documents for the application to be considered complete. Review will not begin on the project until all of the requirements below are submitted.

STAFF APPLICANT

Complete Temporary Food Service - Exempt Status Approval Application. If you qualify for exempt status, no license fee is collected.

Application is signed.

Reviewed by _____ Complete: Yes _____ No _____ Date: _____

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Temporary Food Service - Exempt Status Approval Application

Instructions:

1. Applications must be submitted to the Department at least 14 days prior to the event.
2. If you qualify for Exempt Status, no license fee is collected.
3. Complete both sides of the application, incomplete applications will not be accepted.
4. Applications will not be accepted at an event. Unapproved establishments at any event will be closed.

A temporary food service establishment is a food establishment 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. A temporary food service permit is valid for only one event at one location.

VENDOR INFORMATION

Name of Organization/Business: _____
 Name of Booth: _____
 Mailing Address: _____
 Contact Person: _____ Telephone Number: _____

EXEMPT FOOD ITEMS

Check or list all food that will be sold to the public.

- | | |
|---|--|
| <input type="checkbox"/> Commercially packaged, non-potentially hazardous popcorn, kettle corn, candy, fudge | <input type="checkbox"/> Caramel apples |
| <input type="checkbox"/> Cotton candy | <input type="checkbox"/> Roasted nuts, including candy coated |
| <input type="checkbox"/> Dried herbs and spices
<i>If processed in an approved facility.</i> | <input type="checkbox"/> Chocolate-dipped bananas prepared from bananas peeled and frozen in an approved facility. |
| <input type="checkbox"/> Machine crushed iced drinks
<i>If made with non-potentially hazardous ingredients and the ice is from an approved source.</i> | <input type="checkbox"/> Chocolate-dipped ice cream bars prepared from prepackaged ice cream bars produced in a food processing plant. |
| <input type="checkbox"/> Corn on the cob
<i>If prepared for immediate service</i> | <input type="checkbox"/> Deep fried pork skins
<i>If made with pork skins from a food processing plant.</i> |
| <input type="checkbox"/> Whole roasted peppers
<i>If roasted for immediate service.</i> | <input type="checkbox"/> Pre-packaged non-potentially hazardous foods |
| <input type="checkbox"/> Sliced fruits and vegetable samples
<i>If used for individual samples of non-potentially hazardous produce.</i> | <input type="checkbox"/> Non-potentially hazardous baked or fried items made from commercial mixes or dough. Specify item(s): _____ |
| <input type="checkbox"/> Beef jerky | <input type="checkbox"/> Other: _____ |
| <input type="checkbox"/> Jams, jellies, honey | _____ |

EVENT INFORMATION

Event Name: _____
 Event Location (Site address): _____
 Event Date(s): _____ Event Time(s): _____
 Event Coordinator: _____ Telephone Number: _____

FOOD SAFETY REQUIREMENTS

Food workers are required to make sure that food safety rules are followed.

Read the statements below and check the appropriate boxes:

Yes No

- At least one person in the booth will have a valid WA State Food Worker Card.
- The booth will have a 5 gallon thermal container with a continuous flow spigot, 100°F to 120°F water, soap, paper towels, and a 5 gallon catchment bucket.
- The 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.
- You will enforce an illness and hand washing policy and provide a hand washing facility during food preparation. Food workers who are ill with symptoms of diarrhea, vomiting, persistent coughing, or sneezing may not work.
- All produce items will be washed before use in an approved designated food preparation sink.
- You will provide water, ice, and food from approved sources. Home storage or preparation is **not allowed**.
- Employees will have access to restrooms. All employees must wash their hands after using the restroom.
- You will provide an adequate amount of clean utensils or a 3 basin dishwashing facility. All utensils will be washed in hot, soapy water (basin 1), rinsed in clean water (basin 2), sanitized (basin 3), and air dried before use.
- You will store all food, ice, and single-serving products off the ground and away from sources of contamination. You will only use food-grade containers for food storage and transport.
- You will make sure that all food-contact surfaces are sanitized prior to, and during food preparation.

NOTE:

- **The review of this application 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 Health and acknowledge that issuance and retention of a temporary food service establishment license is contingent upon satisfactory compliance with temporary food service regulations. I understand that license suspension may occur if I violate food service regulations. I understand that all food I serve at this event must meet the criteria for exempt food status.

Applicant Signature

Date

For Department Use Only:

Date Received: