



Yakima Health District

1210 Ahtanum Ridge Drive
 Union Gap, Washington 98903
 Phone (509) 249-6508
 Fax (509) 575-7894

<http://www.yakimahealthdistrict.org>

For Office Use:

CASE # _____
 Date _____ Initial _____
 Amt _____ Check# _____
 Code _____ Rec# _____

**YAKIMA HEALTH DISTRICT
 TEMPORARY FOOD SERVICE/SEASONAL/FARMERS MARKET
 APPLICATION**

**Must be submitted 7 days prior to the event to avoid \$50.00 late fee.
 NO APPLICATIONS WILL BE ACCEPTED WITHIN 48 HRS OF EVENT
 THIS SECTION MUST BE COMPLETE**

Name of Event: _____
 Date of Event: _____ Hours of Service: from _____ am/pm to _____ am/pm
 Location address: _____ City: _____
 Indoor _____ Outdoor _____ Name of Person in charge on site: _____

CONTACT INFORMATION:

(Name)	
(Address)	
(City, State, Zip)	
Email Address	Phone:

SERVICE FEES

SERVICE AND FEES			
CLEARLY MARK YOUR SELECTION IN THE RIGHT COLUMN			
Temporary Food Establishment(TFE) / community events, fairs, festivals (less than	\$54	H_HIF001 \$54	
Late Fee for TFE less than 7 days from event date	\$50	H_HIF003 \$50	
Seasonal Level 1 / farmers market, seasonal vendors, concessions	\$116	H_HIF008 \$116	
Seasonal Level 2/ farmers market, seasonal vendor, concessions	\$232	H_HIF009 \$232	
Seasonal Level 3/ farmers market, seasonal vendor, concessions	\$348	H_HIF010 \$348	
Above fees are based on an average time estimate. If time commitment exceeds the built-in time allotment, the facility will be billed on an hourly rate of \$132/hr.			

INFORMATION CONCERNING THE PREPARATION OF FOOD AND BEVERAGES – PLEASE NOTE THAT FOOD AND BEVERAGES ARE NOT ALLOWED TO BE PREPARED AT YOUR HOME – A COMMERCIAL KITCHEN OR RESTAURANT IS REQUIRED

NAME OF THE COMMERCIAL KITCHEN/RESTAURANT THAT WILL BE USED IF PREPARATION WILL BE DONE OUTSIDE OF THE EVENT	<i>EXAMPLE: CHURCH OF YAKIMA KITCHEN</i>
ADDRESS OF THE COMMERCIAL KITCHEN/RESTAURANT	<i>EXAMPLE: CHURCH OF YAKIMA KITCHEN 123 1ST AVENUE</i>
WHEN WILL YOU BE PREPARING FOOD (IF AHEAD OF EVENT)?	<i>EXAMPLE: ON THURSDAY, AUGUST 4 WE WILL PREPARE MEAT T AND BEANS BETWEEN 8 AND 11 AM.</i>
CITY OF THE COMMERCIAL KITCHEN/RESTAURANT	<i>EXAMPLE: YAKIMA</i>
WHERE WILL YOU BE PURCHASING YOUR FOOD AND BEVERAGE PRODUCTS	<i>EXAMPLE: CASH & CARRY OF YAKIMA</i>
HOW WILL YOU BE TRANSPORTING YOUR FOOD AND BEVERAGE PRODUCTS TO YOUR EVENT	<i>EXAMPLE: WE WILL BE TRANSPORTING FOOD AND BEVERAGES BY OUR PERSONAL VEHICLE. TIME TO TRANSPORT FROM THE CHURCH KITCHEN TO THE EVENT IS APPROXIMATELY 5 MINUTES</i>
HOW WILL YOU MAINTAIN FOOD AND BEVERAGES THAT MUST BE HELD HOT OR COLD TO YOUR EVENT	<i>EXAMPLE: WE WILL BE TRANSPORTING FOOD AND BEVERAGES IN IGLOO COOLERS TO KEEP FOOD AND BEVERAGES HOT AND COLD</i>

INFORMATION ABOUT THE TYPE OF EQUIPMENT YOU WILL BE UTILIZING AT YOUR EVENT

WHAT IS THE TYPE OF EQUIPMENT YOU WILL BE USING TO KEEP YOUR FOOD AND BEVERAGE COLD AT YOUR EVENT (REFRIGERATION OR ICE)	<i>EXAMPLE: WE WILL BE USING ICE PURCHASED AT CASH AND CARRY TO KEEP OUR BEVERAGE AND FOOD COLD IN IGLOO COOLERS</i>
WHAT IS THE TYPE OF EQUIPMENT YOU WILL BE USING TO KEEP YOUR FOOD AND BEVERAGE HOT AT YOUR EVENT (GAS STOVE, STEAM TABLE OR OTHER TYPE OF CONTAINER TO MAINTAIN HOT TEMPERATURES)	<i>EXAMPLE: WE WILL BE USING A PROPANE GRILL AND STEAM TABLE TO KEEP OUR FOOD HOT AT THE EVENT</i>

WHAT IS THE TYPE OF EQUIPMENT THAT YOU WILL USE TO PREPARE FOOD AND DRINKS AT YOUR EVENT (GAS STOVE, GRILL, ETC.)	<i>EXAMPLE: WE WILL BE USING A PROPANE GRILL TO COOK AND STEAM TABLE TO KEEP FOOD HOT FOR SERVING</i>
WHAT IS THE TYPE OF EQUIPMENT THAT YOU WILL USE TO REHEAT FOOD AT YOUR EVENT	<i>EXAMPLE: WE WILL BE USING A PROPANE GRILL TO REHEAT FOOD AT THE EVENT AND WILL TRANSFER FOOD TO THE STEAM TABLE TO KEEP IT HOT</i>
WHAT IS THE WATER SOURCE AT YOUR EVENT (INDICATE IF IT IS MUNICIPAL/POTABLE OR CONTAINERS YOU WILL USE TO STORE WATER)	<i>EXAMPLE: THERE IS MUNICIPAL/POTABLE WATER AT THE EVENT. WE WILL BE STORING WATER IN 5 GALLON WATER CONTAINERS</i>
HOW WILL YOU DISPOSE OF WASTE WATER AT THE EVENT (MUNICIPAL SEWER OR STORAGE CONTAINERS)	<i>EXAMPLE: THERE ARE NO SEWER DRAINS AT THE EVENT, WE WILL STORE WASTE WATER IN 5 GALLON CONTAINERS AND DISPOSE OF THE WASTE WATER AT THE CHURCH KITCHEN AT THE END OF THE EVENT</i>
HOW WILL YOU WASH YOUR HANDS AT THE EVENT (INDICATE THE METHOD YOU WILL USE TO WASH YOUR HANDS IF THERE ARE NO HAND WASHING SINKS AT YOUR EVENT)	<i>EXAMPLE: THERE ARE NO HANDWASHING SINKS AT THE EVENT, WE WILL KEEP A 5 GALLON CONTAINER OF HOT POTABLE WATER WITH HAND SOAP AND PAPER TOWELS TO WASH OUR HANDS - SPIGOT MUST BE ABLE TO LOCK IN OPEN FLOW POSITION</i>
HOW WILL YOU WASH YOUR DISHES AT THE EVENT (INDICATE THE METHOD YOU WILL USE IF THERE ARE NO SINKS AT YOUR EVENT TO WASH DIRTY DISHES)	<i>EXAMPLE: WE WILL BE USING DISPOSABLE PLATES AND CUPS FOR OUR CUSTOMERS. ALL OF THE DIRTY DISHES AND PANS WILL BE WASHED AT THE END OF OUR EVENT AT THE CATHOLIC CHURCH KITCHEN</i>
HOW WILL YOU COVER YOUR SERVICE SITE TO AVOID ENVIRONMENTAL CONTAMINATION OF YOUR FOOD	<i>EXAMPLE: WE WILL USE A VINYL POP UP TENT OR CANOPY OVER AREAS OF FOOD PREPARATION TABLES AND COOKING SURFACES</i>

MAINTAINING YOUR FOOD AND BEVERAGES SAFE TO THE PUBLIC

HOW WILL YOU CHECK THE TEMPERATURE OF POTENTIALLY HAZARDOUS FOODS AT YOUR EVENT? FOODS MUST BE KEPT AT 41° F OR LESS AND HOT FOODS AT 135° F OR HIGHER. MONITOR YOUR TEMPERATURES FREQUENTLY. YOU MUST HAVE A THERMOMETER AT YOUR EVENT TO MONITOR YOUR TEMPERATURES. **KEEP IN MIND THAT AN INSPECTOR WILL CLOSE YOUR EVENT IF YOU DO NOT HAVE A THERMOMETER ON SITE FOR THE SAFETY OF THE PUBLIC.**

TYPE OF THERMOMETER YOU WILL USE ON SITE	<i>EXAMPLE: WE WILL HAVE 2 DIGITAL FOOD THERMOMETERS AT THE EVENT</i>
--	---

NAME OF PERSON(S) WITH VALID WASHINGTON STATE FOOD HANDLER CARDS

LIST THE NAME(S) OF THE PERSONS WITH VALID WASHINGTON STATE FOOD HANDLER CARDS AT YOUR EVENT. **AT LEAST ONE FOOD WORKER WITH A VALID FOOD HANDLER CARD MUST BE PRESENT AT YOUR EVENT AT ALL TIMES OF OPERATION. KEEP IN MIND THAT AN INSPECTOR WILL CLOSE YOUR EVENT IF YOU DO NOT HAVE A PERSON AT YOUR EVENT WITH A VALID FOOD HANDLER CARD TO PROTECT THE PUBLIC HEALTH.**

NAME	EXPIRY DATE
<i>EXAMPLE: MR. PAUL GARCIA</i>	<i>18 NOVEMBER 2020</i>

(SIGNATURE) _____ (DATE) _____

(I UNDERSTAND THAT ISSUANCE AND RETENTION OF ANY PERMIT DEPENDS UPON SATISFACTORY COMPLIANCE WITH YAKIMA HEALTH DISTRICT REQUIREMENTS.)

**THESE REQUIREMENTS MUST BE POSTED IN THE BOOTH AND
MUST BE READ & SIGNED BY ALL FOOD WORKERS**

YAKIMA COUNTY HEALTH DISTRICT REQUIREMENTS:

- 1) Gravity flow handwashing facilities must be provided in your booth. This consists of an insulated container with a spigot that can lock in open position – with adequate capacity - filled with hot water between 100°F and 120°F, a tub or bucket to catch waste water, pump soap and paper towels. **WASH HANDS FREQUENTLY!**
- 2) Sanitizer for wiping cloths must be provided in your booth. This solution consists of 1 teaspoon of bleach per gallon of cool water (or other approved sanitizer) and wiping cloths.
- 3) Stem-type thermometers are required if you serve any potentially hazardous foods. Monitor temperatures frequently.
- 4) Leak-proof garbage containers must be provided in your booth.
- 5) Water must be obtained from an approved source.
- 6) Waste water must be disposed in a sanitary sewer. Disposal in storm drains or on the ground is unacceptable.
- 7) Restrooms must be adjacent to the booth. Restrooms must have hand sinks with hot and cold running water. Food workers who don't wash their hands after using the bathroom can spread HEPATITIS A and other illnesses; **WASH HANDS BEFORE RETURNING TO THE BOOTH.** (Portable toilets are not allowed unless portable handwashing facilities with HOT water, soap and paper towels are provided).
- 8) Dishwashing facilities (within 200 feet) must be provided by you or the event coordinator when foods are prepared at an event. Dishwashing must include three compartments to 1) Wash, 2) Rinse, and 3) Sanitize and then air-dry the dishes. Soap and sanitizer must also be provided.
- 9) The Yakima Health District permit must be posted in the booth.
- 10) At least one food worker with a food handler's card must be present in the booth during all times of operation.
- 11) Bare Hand Contact with Ready-To-Eat foods is prohibited. Barrier such as tongs, spoons and gloves must be used.
- 12) All mobile food vendors must provide proof of a Labor and Industries (L & I) inspection.
- 13) * If raw, undercooked or cooked to order foods are going to be served to the public a Consumer Advisory must be posted on your menu to remind and inform the public of the risks associated with consuming such foods. The Advisory may read as follows:

**INSERT FOOD ITEM/S HERE IS/ARE SERVED EITHER RAW OR UNDERCOOKED.
CONSUMING RAW OR UNDERCOOKED FOODS MAY BE HAZARDOUS TO YOUR HEALTH.**

HANDWASHING

An approved handwashing facility must be available in each booth during all hours of operation. The handwashing set-up must be a five-gallon or larger insulated container kept supplied with warm water, between 100°F and 120°F, delivered through a continuous-flow spigot, if permanent plumbing is not available. Handwashing set-up must also have soap, and paper towels (see the diagram for an example of an approved facility). Food workers must wash their hands before starting work, after using the toilet, after handling raw meat, poultry, or seafood, after eating or smoking, and after handling unclean items.

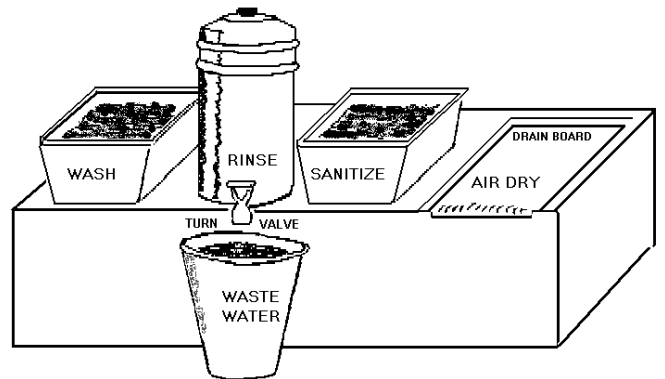
FOOD PREPARATION



Only foods from approved sources may be used. No home processed foods are allowed. **All food must be prepared in a licensed kitchen or in the temporary establishment. Food may not be prepared in a private home or unlicensed kitchen. Food may not be cooled in the temporary establishment. Food may be reheated if it reaches proper temperature within 1 hour.**

CLEANING UTENSILS AND EQUIPMENT

All temporary facilities must have access, within 200 feet, to a 3-compartment sink with running water to wash, rinse, and sanitize utensils. If there is no 3-compartment sink available and no health hazard will exist, the booth may use the set-up shown in the example at the right. **Utensils must be washed, rinsed, sanitized, and air-dried (no cloth towel drying).** Use 1-teaspoon bleach only, per gallon of cool water for sanitizing.



FOOD TEMPERATURES

Potentially hazardous foods must be cooked or reheated to the following temperatures:

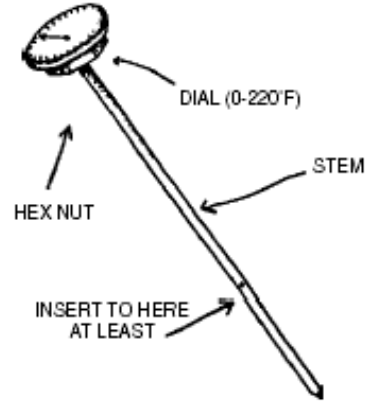
Poultry and all foods containing poultry	165° F
Hamburger and all foods containing ground meat	155° F
Pork and all foods containing pork	145° F
Roast beef or beef steak	145° F
Eggs and all foods containing uncooked eggs	145° F
Seafood	145° F
Reheated food items	165° F

A METAL-STEM THERMOMETER MUST BE AVAILABLE AND USED TO CHECK INTERNAL FOOD TEMPERATURES.

Thermometers may be purchased from restaurant supply companies or from large department stores. It must be able to measure from 0° to 220°F

HOT HOLDING FOODS (CONSERVANDO LOS ALIMENTOS CALIENTES)

Hot foods must be covered and held at **135°F or greater**. Foods will not maintain 135°F with only a cover; a mechanical method is required (such as a hot plate or steamer). Hot, potentially hazardous foods may not be cooled down in a temporary food facility.



COLD HOLDING FOODS

Cold food must be covered and held at **41°F or less**. If using ice, the container must be buried in the ice to the depth of the food.

FAILURE TO FOLLOW THESE RULES CAN RESULT IN CLOSURE OF THE BOOTH.

**THESE RULES MUST BE POSTED IN THE BOOTH.
ALL WORKERS MUST READ AND SIGN.**

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____



Failure to comply could result in closure!