



Yakima Health District

Environmental Health Division

1210 Ahtanum Ridge Dr, Union Gap

Catering and Event Vendor Endorsement Application

Phone: (509) 249-6508

Email: yhd.help.desk@co.yakima.wa.us

Website: www.yakimahealthdistrict.org

For Office Use Only

Case #

Date

Initial

Amt

Check#

Rec#

Status Updated

Complete application and submit, along with the appropriate fee, to the Yakima Health District along with the **license renewal/application form**. If applying as a new establishment, a **plan review packet** will be required as well.

Per WAC 246-215 (Rules and Regulations of the State Board of Health for Food Service-- Temporary Food Establishments and Catering Operation).

A copy is available at your request.

Incomplete applications will not be accepted

Select one or both: (\$180.00)

Catering Endorsement

Event Vendor Endorsement

APPLICANT INFORMATION

Applicant Name:	Phone #:
Person In charge of catering/events:	Phone #:
Email:	Name of Licensed Establishment:

MULTI-EVENT VENDORS ONLY:

List of Events - List at least three events you plan to attend during the next 12 months.

Event Name:	Coordinator Phone #:		
Location:			
Event Coordinator (if known):	Coordinator Phone #:		
Event Date (s):	# of Days at Event:	Hours:	Recurring Event: Y/N

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ALL APPLICANTS:

Equipment - Check all equipment that will be used for the following tasks:

Handwashing	Cold Holding	Cooking/Reheating	Hot Holding
<input type="checkbox"/> Plumbed hand wash sink within 15 feet	<input type="checkbox"/> Refrigerator	<input type="checkbox"/> Oven <input type="checkbox"/> Roaster Oven	<input type="checkbox"/> Oven <input type="checkbox"/> Chafing Dish
<input type="checkbox"/> Water jug with free-flowing spout and catch bucket	<input type="checkbox"/> Ice Chest	<input type="checkbox"/> Steamer <input type="checkbox"/> Wok	<input type="checkbox"/> Stove <input type="checkbox"/> Barbecue
<input type="checkbox"/> Portable handwash station	<input type="checkbox"/> Refrigerated Truck	<input type="checkbox"/> Gas Grill <input type="checkbox"/> Fryer	<input type="checkbox"/> Gas Grill <input type="checkbox"/> Roaster Oven
<input type="checkbox"/> Other (list):	<input type="checkbox"/> Freezer	<input type="checkbox"/> Stove <input type="checkbox"/> Barbecue	<input type="checkbox"/> Steam Table
	<input type="checkbox"/> Other (list):	<input type="checkbox"/> Other (list):	<input type="checkbox"/> Other (list):

Menu and Preparation Steps - Any changes to menu must be approved prior to the event. Additional page(s) available.

If the menu has not changed from the previous year's approved menu, please make a note in the space below.

Hazard Rating

TCS means Time/Temperature Control for Safety

High Hazard - 3

COOKING raw animal meats (hamburgers, chicken, bacon, raw shelled eggs, etc.)

Serving foods that require a consumer advisory (sushi, ceviche containing raw shrimp, etc.)

Cooking and COOLING foods in advance at an approved food establishment ***Note*cooling at a temporary event is prohibited**

Moderate Hazard - 2

REHEATING commercially processed foods for HOT HOLDING

COOKING items other than raw animal meats (pizza, vegetables, pasta, rice, tofu, powdered eggs, etc.)

Low Hazard - 1

Preparing/assembling food for service (including unpackaged baked goods)

RINSING, cutting, and serving produce

COLD HOLDING TCS-foods (milk, cheese, sliced meats, commercially processed TCS-produce, etc.)

APPENDIX: additional space for menu and preparation steps (Any changes to menu must be approved prior to the event)

Operators Responsibilities - Items in Red indicate potential immediate closure	Initials
1. Provide a hand washing facility that will be available before food preparation begins and will always remain operable that workers are in the booth with warm water and fully supplied	
2. Ensure that at least one food worker with a valid Washington State Food Worker Card is in the booth at all times	
3. Provide water, ice and food from approved sources and keep receipts for foods used at the event. All foods must be prepared at a licensed kitchen.	
4. If you have Time/Temperature Control for Safety foods (TCS), monitor the temperature with an accurate metal stem thermometer . Cooling at a temporary food event is prohibited	
5. Use barriers including utensils, paper wraps and gloves to prevent bare hand contact with all ready-to-eat foods	
6. Provide an adequate number of utensils or a 3-basin dish washing facility.	
7. Provide an approved sanitizer solution for wiping cloths or spray containers in your booth.	
8. Provide overhead covering for exposed foods, flooring must minimize dust and mud.	
9. A separate food prep sink or container with clean, running water and catch bucket will be used to wash fresh produce	
10. All wastewater will be disposed of in a sanitary sewer (no dumping; no storm drains). All garbage will be held in a leak-proof container and disposed of in an appropriate manner (no dumping).	
11. All other necessary departments have been notified of this event (<i>Fire, L&I, Planning, etc.</i>)	

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

A valid WA State Food Handler Card will be required 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. An inspector will close your event if you do not have a person at your event with a valid WA State food handler card to protect the public health.

By signing, I understand that issuance and retention of any permit is contingent upon satisfactory compliance with Yakima County Health District requirements and adherence to WAC 246-215.

Applicant Signature: _____ Date: _____

Reviewed By: _____ Date: _____

PLEASE SUBMIT PAGES 1-4 OF THIS APPLICATION WITH PAYMENT

READ, SIGN, AND POST THE FOLLOWING PAGES AT YOUR FOOD EVENT

Approved <input type="checkbox"/>	Rejected <input type="checkbox"/>	Approved with Restrictions <input type="checkbox"/>
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Temporary Food Event Requirements

Please have posted on site

**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 hand washing 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 85°F and 100°F, a tub or bucket to catch wastewater, pump soap and paper towels. **WASH HANDS BEFORE GLOVE USE AND 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. System-type thermometers are required if you serve any time/temperature control for safety 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. Wastewater 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 do not 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 hand washing facilities with HOT water, soap and paper towels are provided).
8. Dish washing facilities (within 200 feet) must be provided by you or the event coordinator when foods are prepared at an event. Dish washing 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 visible to customers
10. At least one food worker with a valid Washington State food worker card must be present in the booth at all times.
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:

- a. **Insert food item(s) below that is/are served either raw or undercooked.**

Food Item _____

Food Item _____

Food Item _____

HANDWASHING

An approved hand washing facility must be available in each booth during all hours of operation. The hand washing 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. Hand washing 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, before putting gloves on and after handling unclean items.

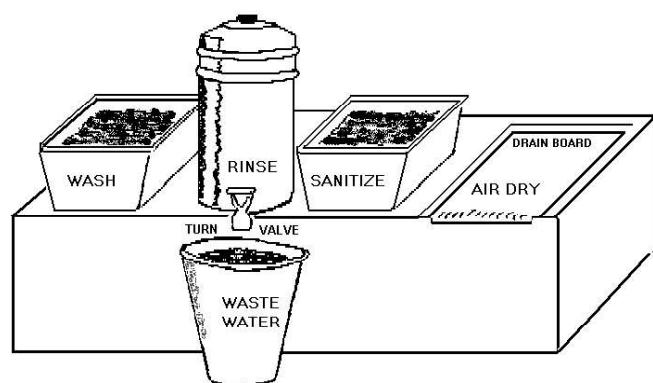
FOOD PREPARATION



Only foods from approved sources may be used. No home processed foods are allowed. **All food must be prepared in a licensed kitchen or at the temporary event. Food may not be prepared in a private home or unlicensed kitchen. Food may not be cooled at the temporary event. 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 or another approved method.



FOOD TEMPERATURES

Time/Temperature Control for Safety foods must be cooked or reheated to the following temperatures:

Poultry and all foods containing poultry	165°F
Hamburger and all foods containing ground meats	158°F
Pork and all foods containing pork	145°F
Roast beef or beef steak	145°F
Eggs and all foods containing uncooked eggs	158°F
Seafood	145°F
Reheated food items	165°F

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

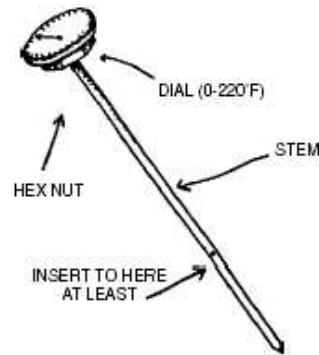
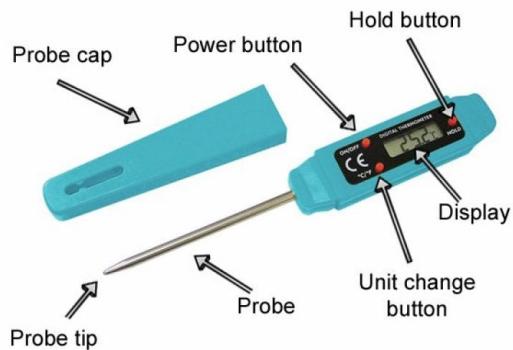
Thermometers may be purchased from restaurant supply companies or from large department stores. It must be able to measure from 0 to 220°F

HOT HOLDING FOODS

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.



MAINTAINING PROPER TEMPERATURE OF FOOD AND BEVERAGES

Food and beverages must be kept at 41°F or less OR at 135°F or higher for food safety. Monitor your temperatures frequently. You must have a thermometer at your event that can monitor these temperatures. An inspector will close your event if you do not have a thermometer on site.

TYPE OF THERMOMETER YOU WILL USE ON SITE *e.g., digital*

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.**
