

Temporary Food Event Guide for Event Coordinators

The Yakima Health District (YHD) issues food permits and inspects all public events where food is sold, including markets, festivals, and street fairs. Event coordinators are encouraged to review the following requirements to help ensure food vendors are set up to operate safely and in compliance with local food safety standards. For additional questions, contact our Environmental Health Help Desk at (509) 249-6508 or YHD.Help.Desk@co.yakima.wa.us.

Food Permit Requirements

When is a Food Permit Required?

A food permit is required for anyone who sells or prepares food at public events. ***A food worker card alone does not meet the requirements for a food permit.***

Types of Food Permits

Vendors may apply for one of the following food permits based on their setup:

- **Temporary Food Establishment Permit** (For temporary booths set up at events)
 - The permit must list the specific event name and date
- **Catering or Restaurant/Catering Permit** (For approved businesses that serve food off-site)
 - A restaurant permit alone does not allow food service at public events.
- **Mobile Unit Permit** (For food trucks or trailers)

Food made at home cannot be sold at public events unless the vendor has a WSDA Cottage Food License. Food may be prepared on-site, in an approved mobile unit, or commercial kitchen.

WSDA Cottage Food License

MADE IN A HOME KITCHEN THAT HAS NOT BEEN
SUBJECT TO STANDARD INSPECTION CRITERIA

Patty Cake's Peanut Brittle

Permit #: _____

Peanut brittle

Ingredients: Peanuts, sugar, corn syrup, butter (cream (milk)), baking soda, vanilla extract (vanilla bean extractives in water, alcohol), salt

This product contains liquor and the alcohol content is one percent or less of the weight of the product.

Net weight: 6 ounces

Permit Exemptions

Some vendors may qualify for a permit exemption from YHD if they only sell the following items:

- Commercially pre-packaged dry or non-perishable goods
- Commercially pre-packaged frozen treats
- Popcorn, cotton candy, snow cones
- Chicharrones de grasa (***non-meat only***)
- Corn on the cob without toppings (***esquite is not exempt***)

Examples of YHD Permits

Temporary Food Permit

YAKIMA HEALTH DISTRICT

Temporary Food License

Issued To: James Brown

Event: ST. PATRICK'S DINNER & DESSERT AUCTION

Event Dates: 03/15/2025 - 03/15/2025

Location: 1210 Athlunum Ridge Dr, Yakima WA 98902

Temporary License #: HPF2025-00000 Date Issued: 2/21/2025

Has met the necessary requirements and agreed to comply with the regulations for preparing, serving, and/or vending food to the public. If this business is sold to a new owner, seller must notify the Yakima County Health District to avoid future liability under this license agreement. This license is issued to the above named business, location, and owner and is by law NON TRANSFERABLE. Any person or entity operating under this license are subject to all requirements on this license agreement, including any delinquencies from past operation.

By: *Shawn Magee*
Shawn Magee, EH Director

Restaurant/Catering Permit

YAKIMA HEALTH DISTRICT
FOOD SERVICE LICENSE

Lucky's Restaurant

LICENSE # HPF2025-00000
1210 Athlunum Ridge Dr
YAKIMA

Restaurant/Catering

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PERMIT EXPIRES ON 05/01/2026

By: *Shawn Magee*
Shawn Magee, EH Director

Mobile Unit Permit

YAKIMA HEALTH DISTRICT
FOOD SERVICE LICENSE

Taqueria Yakima

LICENSE # HPF2025-00000
1210 Athlunum Ridge Dr
YAKIMA

Mobile

Has met the necessary requirements and agreed to comply with the regulations for preparing, serving, and/or vending food to the public. If this business is sold to a new owner, seller must notify the Yakima County Health District to avoid future liability under this license agreement. This license is issued to the above named business, location, and owner and is by law NON TRANSFERABLE. Any person or entity operating under this license are subject to all requirements on this license agreement, including any delinquencies from past operation. Prior to sale of this business, the new owner must contact the Yakima County Health District and abide by all reissuing and renewing requirements set forth by the Yakima County Health District.

PERMIT EXPIRES ON 05/01/2026

By: *Shawn Magee*
Shawn Magee, EH Director

Exemption Permit

Yakima Health District
1210 Athlunum Ridge Drive
Union Gap, Washington 98903
Phone (509) 275-6800
Fax (509) 275-7884
<http://www.co.yakima.wa.us/ehd>

For Office Use:
Approved ☐ Denied ☐
Plan Specifications required ☐

FOOD SERVICE EXEMPT FROM PERMIT APPLICATION

Applicant Name	Daytime Contact Phone
Event Date	Event Location
Email or Mailing Address to Receive Exemption Notice (Note: to receive by mail may take 3-5 business days)	
Business Name (if applicable)	
Exempt Food Items (check all that apply): <input type="checkbox"/> Chocolate-dipped bananas (if made with bananas peeled and frozen in an approved facility) <input type="checkbox"/> Chocolate-dipped ice cream bars (if made with commercially packaged ice cream bars) <input type="checkbox"/> Caramel Cakes <input type="checkbox"/> Cakes on the cob (if roasted for immediate service) <input type="checkbox"/> Dried herbs and oils (if processed in an approved facility) <input type="checkbox"/> Machine-crushed ice drinks (if made with non-potentially hazardous ingredients and ice from approved source) <input type="checkbox"/> Popcorn (including kettle corn) <input type="checkbox"/> Roasted nuts and peanuts (including candy-coated) <input type="checkbox"/> Shredded fruits and vegetables (for consumption, if used for individual samples of non-potentially hazardous products) <input type="checkbox"/> Whole roasted peppers (if roasted for immediate service) <input type="checkbox"/> Shaved Ice/Cream Cakes <input type="checkbox"/> Commercially prepackaged, non-potentially hazardous food (such as baked goods) <input type="checkbox"/> Non-potentially hazardous hot beverages (if served directly into a single-use article) <input type="checkbox"/> Other: _____	
After receiving your application, an inspector will review your plan. You may be asked to provide additional information. Once the application is approved, you'll be notified by email. Culture approval from this department.	
Please see the following page for food service requirements and signatures.	

Yakima Health District - Exemption from Permit
Rev. 05/2025 - 11

Permit Applications

Temporary food event and exemption permit applications should be submitted at least one week before the event to allow adequate time for review. A \$50 late fee will apply to TFE applications submitted less than seven days in advance. Mobile units and catering establishments are encouraged to contact YHD ahead of time to verify permit requirements and applicable fees.

Inspections

YHD staff will conduct inspections before or during an event to verify food permits. Vendors without an approved permit or who are not in compliance with food safety requirements may be asked to stop food service. To help ensure proper setup, vendors are encouraged to review our ***Booth Checklist for Temporary Food Vendors*** for a complete list of required supplies.

General Requirements

- All vendors must show a printed or digital copy of their YHD food permit or exemption. ***A City of Yakima Business License does not meet the requirement for a YHD permit.***
- Mobile food units must show proof of a Labor & Industries (L&I) inspection.
- At least one food worker with a food worker's card must be present in the booth during all times of operation.
- Each booth must have a handwashing station that includes:
 - An insulated container with a spigot that locks open
 - Soap, paper towels, and a waste bin
 - Hot water
- All water used at the event must come from an approved source, such as bottled water or a tap water from a public water system. Water from private homes is not allowed.
- Wastewater must be properly disposed of in a sanitary sewer. Disposal into storm drains or directly on the ground is not allowed.
- Restrooms must be located nearby and equipped with handwashing sinks that provide hot and cold running water.
Portable toilets are not allowed unless accompanied by portable handwashing stations with hot water, soap, and paper towels.

City of Yakima License

