



Office Use			
Case #	Date	Initial	_____
Amt _____	Check # _____	Code _____	Receipt # _____
<input type="checkbox"/> Status Updated			

## TEMPORARY FOOD ESTABLISHMENT APPLICATION

Complete application and submit, along with the appropriate fee, to the Yakima Health District at least **7 days** (168 hours) prior to the event. **Applications submitted within 7 days of the event will incur a \$50 late fee. YHD reserves the right to deny applications submitted within 48 hours of the event.** Incomplete applications will **not** be accepted.

Facility Type:  Indoors  Tent  Food Truck/Trailer  Other: \_\_\_\_\_

I have previously operated a temporary food establishment in Yakima County

### APPLICANT INFORMATION

Applicant Name:	Phone #:	Email:
Person In charge of foodservice (if different):	Phone #:	
Mailing Address:	City:	ZIP:

### EVENT INFORMATION:

**A copy or photo of the event advertisement must be submitted with this application.**

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

### Risk Level - TCS means Time/Temperature Control for Safety

<b>Low Hazard</b>	Assembling food for service (including unpackaged baked goods) Reheating commercially processed foods for immediate service Preparing produce Cold holding TCS-foods (milk, cheese, sliced meats, produce, etc.)	<input type="checkbox"/>
<b>Moderate Hazard</b>	Hot holding of any food items (beans, rice, meats, vegetables, etc.) Cooking foods from raw (meat, vegetables, pasta, etc.)	<input type="checkbox"/>
<b>High Hazard</b>	Serving raw or undercooked animal products (sushi, ceviche containing raw shrimp, medium-rare meat, runny eggs, etc.) Cooking and Cooling foods in advance at an approved food establishment <b>*Note*cooling at a temporary event is prohibited</b>	<input type="checkbox"/>

### Service and Fees

Clearly mark your selection(s) in the right column

<b>Temporary Event (up to 21 days of service for a single event at one location)</b>	<b>\$54</b>	<b>H_HIF001</b>	<input type="checkbox"/>
<b>Seasonal (up to 2 days per week for 6 months) – Flea/Farmers' Markets, Concessions</b>			
<b>Low Hazard (Level 1)</b>	<b>\$116</b>	<b>H_HIF008</b>	<input type="checkbox"/>
<b>Moderate Hazard (Level 2)</b>	<b>\$232</b>	<b>H_HIF009</b>	<input type="checkbox"/>
<b>High Hazard (Level 3)</b>	<b>\$345</b>	<b>H_HIF010</b>	<input type="checkbox"/>
<b>Late Fee</b>	<b>\$50</b>	<b>H_HIF003</b>	<input type="checkbox"/>
<b>Hourly Rate for extended services</b>	<b>\$132</b>	<b>H_HFD051</b>	<input type="checkbox"/>

If any food is prepared in advance or off-site, an approved kitchen facility must be used.

**Home-prepared foods CANNOT BE SERVED at events open to the public.**

**Water from home or other unapproved sources CANNOT BE USED at events open to the public.**

Please provide commercial kitchen information (if applicable):

Kitchen Name: \_\_\_\_\_ Owner/Manager: \_\_\_\_\_

Address: \_\_\_\_\_ Phone: \_\_\_\_\_

Date(s) for food to be prepared: \_\_\_\_\_ Time(s): \_\_\_\_\_

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

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

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

Foods/Beverages List item and ingredients	Meats Purchased raw or pre-cooked?	Produce Purchased whole or prepackaged and cut	Cooking/reheating List equipment and final temperature	Transportation Hot or cold transport? List equipment	Cold hold equipment (41°F or less)	Hot hold equipment (135°F or more)
Example: <i>Hamburger</i>	<input checked="" type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut	<i>Hamburger cooked on BBQ to 158°F</i>	<i>Cold transport – ice chest with ice in company van</i>	<i>Ice chest at 41°F or less</i>	<i>held in au jus in slow cooker at 135°F or higher</i>
	<input type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut				
	<input type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut				
	<input type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut				
	<input type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut				
	<input type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut				
	<input type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut				
	<input type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut				
	<input type="checkbox"/> raw <input type="checkbox"/> precooked	<input type="checkbox"/> whole <input type="checkbox"/> pre-washed/cut				

<b>Operator's Responsibilities - Items in Red indicate potential immediate closure</b>		<b>Initials</b>
1. Provide a <b>handwashing facility</b> with warm water (100°F-120°F), soap, and paper towels that will be available and accessible before food preparation begins, and at all times that workers are in the booth.		
2. Ensure that at least one food worker with a valid Washington <b>Food Worker Card</b> is in the booth at all times ( <a href="http://Foodworkercard.wa.gov">Foodworkercard.wa.gov</a> ).		
List the name(s) of each person with a valid WA Food Worker Card, and the date of its expiration:		
<b>NAME(S):</b>	<b>EXPIRATION DATE(S):</b>	
3. Provide water, ice and food from <b>approved sources</b> and <b>keep receipts</b> for foods used at the event. <b>Any items prepared in a home kitchen may not be served.</b>		
Where will all food products, water, and ice be sourced? (list business names)		
4. If you have Time/Temperature Control for Safety foods (TCS), monitor the temperature with an <b>accurate metal stem thermometer</b> (0°F - 220°F). <b>Cooling at a temporary event is prohibited.</b>		
What type of thermometer will be used?		
5. Use barriers including utensils, paper wraps and gloves to <b>prevent bare hand contact</b> with all ready-to-eat foods		
6. Provide an adequate number of utensils or a 3-basin <b>dishwashing</b> facility.		
7. Provide an approved <b>sanitizer solution</b> for wiping cloths or spray containers in your booth.		
What type of sanitizer will be used?		
8. Provide <b>overhead covering</b> for exposed foods, <b>flooring</b> must minimize dust and mud.		
9. A separate <b>food prep sink</b> or container with clean, running water and catch bucket will be used to wash fresh produce, if applicable		
10. All wastewaters 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, Planning, LCB, L&amp;I, etc</i> )		
Mobile Food Units Only: Provide L&I Tag ID Number:		

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

<b>Applicant Signature</b>	<b>Date</b>			
<b>Reviewed By</b>	<b>Date</b>	<input type="checkbox"/> <b>Approved</b>	<input type="checkbox"/> <b>Rejected</b>	<input type="checkbox"/> <b>Approved with Restrictions</b>

**Please submit pages 1-3 and keep pages 5-7 with you during the event. All workers must read pages 5-7 and sign the bottom of the last page. Permit must be posted visibly on site.**

## **Temporary Food Event Requirements**

The following requirements must be reviewed and signed by all workers & posted in the booth.



## Temporary Food Event Requirements

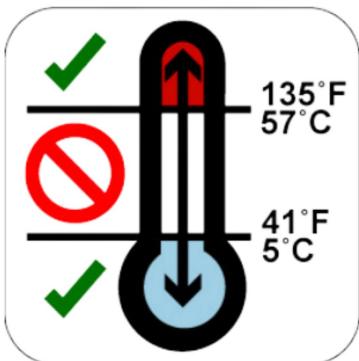
1. Gravity-flow handwashing facilities must be provided **in your booth**. This may be a plumbed sink with hot, running water OR an insulated water dispenser with a spigot that can lock in open position, filled with hot water between 100°F and 120°F. If an insulated water dispenser is used, a tub or bucket must be in place to catch wastewater. Soap and paper towels must be available and used. **HANDS MUST BE WASHED FREQUENTLY AND BEFORE PUTTING ON GLOVES.**
2. Bare hand contact with ready-to-eat foods is prohibited. Barriers such as tongs, spoons, and gloves must be used.
3. Sanitizer and wiping cloths must be provided in your booth. Sanitizer solution can be prepared using one teaspoon of bleach (must be unscented, cannot be low-splash/splash free) per gallon of cool water. Commercial sanitizers must state "no rinse for food contact surfaces."
4. A metal-stem thermometer must be available and used if you serve any foods that require temperature control. The thermometer must be able to read temperatures from 0°F to 220°F. Monitor temperatures frequently.
5. Leak-proof garbage receptacles must be provided in your booth.
6. Water must be obtained from an approved source. Water from home is **not** an approved water source.
7. Wastewater must be disposed of in a sanitary sewer. Disposal in storm drains or on the ground is not permitted.
8. Restrooms must be available on site at the event. Restrooms must have handwashing sinks with hot and cold running water, soap, and paper towels. Hands must be washed immediately after using the restroom and again upon returning to your booth.
9. All dishes and utensils must be either replaced or cleaned every four hours. If dishes or utensils will be cleaned at any time, dishwashing facilities must be available. Dishwashing facilities must include three compartments to **wash, rinse, and sanitize** dishes. Dish soap and an appropriate sanitizer must be available. Dishes must be air-dried; towel drying is not permitted.
10. At least one worker with a valid Washington State Food Worker Card must be present in the booth at all times. The Washington State Food Worker Card is the only acceptable type of certification – "national" or out-of-state cards are not accepted.
11. The Yakima Health District permit must be displayed on site in a location visible to customers.
12. All mobile food units must be inspected and approved by the Washington State Department of Labor and Industries. Proof of L&I approval must be available during the inspection.
13. If raw, undercooked, or cooked to order foods will be served, a consumer advisory must be posted to inform customers of the risks. (*e.g. rare meats, sushi, ceviche with raw fish/shrimp, sauces with raw egg, etc.*) The consumer advisory must identify foods and state: "**Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness**"

## THERMOMETERS

Foods that require temperature control for safety must be kept hot or cold at all times. Temperatures must be monitored frequently with a metal-stem thermometer. Metal-stem thermometers can be purchased from restaurant supply stores, department stores, or online. Your thermometer must be able to measure from 0°F to 220°F.



## HOLDING TEMPERATURES



### HOT HOLDING FOODS

Hot foods must be kept covered and hot (**above 135°F**) with an appropriate appliance (e.g. steam table, grill, slow cooker, etc.). Hot foods may not be cooled down in a temporary food facility.

### COLD HOLDING FOODS

Cold foods must be kept covered and cold (**below 41°F**). If using ice, the container must be submerged in the ice to the same depth as food in the container.

## COOKING TEMPERATURES

Final cooking temperatures must meet the minimums required under WAC 246-215 and be measured with a metal-stem thermometer.



**145°F**

- Fish and shellfish
- Eggs
- Whole cuts of beef and pork



**158°F**

- Ground, chopped, or tenderized beef and pork
- Eggs for hot holding



**165°F**

- All poultry
- Previously cooked and cooled foods for hot holding

## **HANDWASHING**



**An approved handwashing facility must be available in each booth during all hours of operation.** The handwashing setup must be either a plumbed sink with hot, running water, or an insulated water dispenser (minimum 5 gallons) with a continuous-flow spigot. Water must be between 100°F and 120°F. If an insulated water dispenser is used, a tub or bucket must be in place to catch wastewater. Soap and paper towels must be available and used.

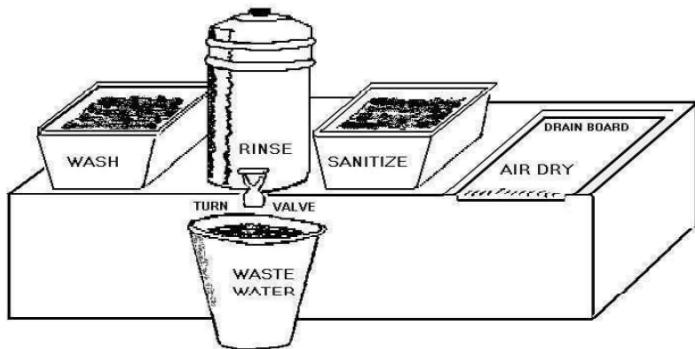
Food workers must wash hands before starting work, before putting on gloves, after using the restroom, after handling raw animal products, after eating or smoking, and when otherwise unclean.

## FOOD PREPARATION

Only foods from approved sources may be used. All food must be prepared in an approved kitchen or at the temporary event. **Food may not be prepared in a home kitchen.** Food may not be cooled at the temporary event.



## CLEANING UTENSILS AND EQUIPMENT



All dishes and utensils must be either replaced or cleaned every four hours. If dishes or utensils will be cleaned at any time, dishwashing facilities must be available within 200 feet. Utensils and equipment must be **washed, rinsed, sanitized, and air-dried** (no towel drying). Dish soap and an appropriate sanitizer must be available. Sanitizer can be prepared using 1 teaspoon of unscented bleach per gallon of cool water.

## FAILURE TO FOLLOW THESE RULES CAN RESULT IN CLOSURE

***All workers must read these rules and sign below:***