

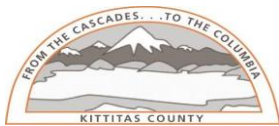
# Application for exemption from permit

This application is based on WAC 246-215-191 (Rules and Regulations of the State Board of Health for Food Service)

Office use only:  
 Approved  
 Denied  
 Plans and specifications requested

## Food items that may be exempted from permit:

- **Popcorn**  
(including kettle corn)
- **Cotton candy**
- **Dried herbs and spices**  
(if processed in an approved facility)
- **Machine-crushed ice drinks** (if made with non-potentially hazardous ingredients and ice from an approved source)
- **Corn on the cob**
- **Whole roasted peppers**  
(if roasted for immediate service)
- **Roasted nuts** (including candy-coated)
- **Deep-fried pork skins**  
(if made with pork skins from a food processing plant)
- **Caramel apples**
- **Sliced fruits and vegetables for sampling** (if used for individual samples of nonpotentially hazardous produce)



[www.co.kittitas.wa.us/health/](http://www.co.kittitas.wa.us/health/)

## PUBLIC HEALTH DEPARTMENT

**Administration**  
**Community Health Services**  
**Health Promotion Services**  
507 N. Nanum Street, Ste 102  
Ellensburg, WA 98926  
Phone: (509) 962-7515  
Fax: (509) 962-7581

**Environmental Health**  
411 North Ruby Street, Ste 3  
Ellensburg, WA 98926  
Phone (509) 962-7698  
Fax (509) 962-7052

## Applicant and Event Information:

\_\_\_\_\_  
*Applicant Name* *Daytime Contact Phone*

\_\_\_\_\_  
*Business Name, if applicable*

\_\_\_\_\_  
*Mailing Address* *City, State, Zip*

## Food Items, check all that apply:

- |   |   |
|---|---|
| <input type="checkbox"/> Popcorn          | <input type="checkbox"/> Roasted nuts                     |
| <input type="checkbox"/> Cotton candy     | <input type="checkbox"/> Fruit and vegetable samples      |
| <input type="checkbox"/> Herbs and spices | <input type="checkbox"/> Commercially made caramel apples |
| <input type="checkbox"/> Iced drinks      | <input type="checkbox"/> Pork skins                       |
| <input type="checkbox"/> Corn on the cob  | <input type="checkbox"/> Whole peppers                    |

## Food Safety Requirements:

Food handlers are required to make sure that food safety rules are followed. Read the statements below and mark Yes (Y), No (N), or Not Applicable (N/A).

Y N N/A

- 1. At least one person in the booth will have a valid **Washington State Food Worker Card**.
- 2. You will **enforce an illness and handwashing policy** and provide a handwashing facility during food preparation.
- 3. You will provide **water, ice and food from approved sources**. Home storage or preparation is not allowed.
- 4. You will use approved barriers including utensils, paper wraps, and gloves (which must be changed when contaminated, ripped, or after changing tasks) to **prevent Bare Hand Contact** with all ready-to-eat foods.
- 5. You will make sure that your employees have accessible restrooms. All **employees must wash their hands** after using the restroom.
- 6. You will provide an adequate number of clean utensils or a 3 basin dishwash 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.
- 7. You will store all food, ice and single-service products off the ground and **away from sources of contamination**. You will only use food-grade containers for food storage and transport.
- 8. You will make sure **all food-contact surfaces are sanitized** prior to, and during, food preparation. A copy of this approved exemption application must be maintained at the site of operation.

A copy of this approved exemption application must be maintained at the site of operation.

\_\_\_\_\_  
*Signature of Applicant Date*

\_\_\_\_\_  
*Signature of Regulatory Authority Date*