

Office Use Only:

- Approved
 Denied
 Plans and Specs Requested

TEMPORARY FOOD SERVICE PERMIT EXEMPTION APPLICATION

Applicant Name:		Daytime Contact Phone:
Event Date	Event Location	Mailing Address
Business name (if applicable)		City, State, Zip
EXEMPT FOOD ITEMS (Check all that apply)		
<input type="checkbox"/>	Chocolate-dipped bananas <i>(if made with bananas peeled and frozen in an approved facility)</i>	
<input type="checkbox"/>	Chocolate-dipped ice cream bars <i>(if made with commercially packaged ice cream bars)</i>	
<input type="checkbox"/>	Cotton candy	
<input type="checkbox"/>	Corn on the cob <i>(if roasted for immediate service)</i>	
<input type="checkbox"/>	Dried herbs and spices <i>(if processed in an approved facility)</i>	
<input type="checkbox"/>	Machine-crushed ice drinks <i>(if made with non-potentially hazardous ingredients and ice from an approved source)</i>	
<input type="checkbox"/>	Popcorn <i>(including kettle corn)</i>	
<input type="checkbox"/>	Roasted nuts and peanuts <i>(including candy-coated)</i>	
<input type="checkbox"/>	Sliced fruits and vegetables for sampling <i>(if used for individual samples of non-potentially hazardous produce)</i>	
<input type="checkbox"/>	Whole roasted peppers <i>(if roasted for immediate service)</i>	

After receiving your application, an inspector will review your plan with you. You may be asked to provide additional information. Once the application is approved, NO changes may be made without approval from this department.

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).			
	Yes	No	N/A
1. At least one person in the establishment will have a valid Washington State Food Worker Card.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
2. You will enforce an illness and handwashing policy and provide a handwashing facility during food preparation.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
3. You will provide water, ice and food from approved sources. Home storage or preparation is not allowed.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
5. You will make sure that your employees have accessible restrooms. All employees must wash their hands after using the restroom.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6. You will provide an adequate number of clean utensils or a 3 basin dish- wash 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.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
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.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
8. You will make sure all food-contact surfaces are sanitized prior to, and during, food preparation.	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

Signature of Applicant **Date** **Signature of Regulatory Authority** **Date**