

507 N. Nanum Street, Suite 102 Ellensburg, WA 98926 T: 509.962.7515 F: 509.962.7581 www.co.kittitas.wa.us/health/

FOR OFFICIAL USE ONLY
Accepted By:
Permit #:
Date Processed:
Receipt #:

TEMPORARY FOOD SERVICE PERMIT APPLICATION

Application Instructions: Submit the fee with the completed application to the Public Health office. Make checks payable to KCPHD. Applications cannot be received on weekends or holidays. Temporary food permits must be submitted at least 3 business days before the event. Applications submitted after this deadline will not be accepted.

Incomplete applications will not be accepted.								
Type A (fees are rated for 1 event, \$60 for additional days)	Туре В		Fair/ Rodeo					
Risk Level 1 \$115	Risk Level 1 \$195		Risk Level 1 \$320					
Risk Level 2 \$255	Risk Level 2 \$295		Risk Level 2 \$450					
Risk Level 3 \$320	Risk Level 3	\$350	Risk Level 3 \$515					
Event Information								
Event Name:								
Coordinator:		Phone Number:						
Location:								
Start/End Date:								
Start/Finish Time:								
Business/Establishment Information								
Applicant Name:								
Business/Establishment Name:								
Mailing Address (City, State, Zip):								
Phone Number								
Email Address:								
Food Preparation Start/End Time:								
Is Business/Establishment a mobile? Ye	es NO Labor and	Industry approval will need to	be submitted for all mobile units					
RWC 43.22 requires all mobile units board		•	purposes to have the Washington State					
Department of Labor and Industries appro	val before operati	ng.						
I certify that the information provided is ac Environmental Public Health and other app access to the establishment and records as	olicable regulation	s regarding the above-no	amed establishment. I agree to provide					
Signature:			Date:					

Equipment Requirements									
Cold Holding: ☐ Refrigerator ☐ Ice chest ☐ Drained ice ☐ Freezer ☐ Refrigerated truck ☐ Other:									
Hot Holding: ☐ Oven ☐ Roaster ☐ BBQ ☐ Wok ☐ Gas Grill ☐ Steam table ☐ Holding cabinet ☐ Other:									
Cooking /Reheating: ☐ Oven ☐ Roaster ☐ BBQ ☐ Wok ☐ Gas Grill ☐ Steam table ☐ Holding cabinet ☐ Other:									
Food Transportation - Time in Travel:									
Method of Keeping Cold/Hot during tra	ansport:								
Handwashing Facilities: ☐ Plumbed Sir	nk 🗖 Gravity Flow	w Container with	Continuous Drip Spout						
Utensil Washing Facilities: Approved	d 3 Compartment	Sink 3 Tubs O	n-Site						
Public Water Supply: ☐ Yes ☐ No									
Waste Water Disposal: ☐ Sewer ☐ Holding Tank									
Food Items	Off-Site Prep	On-Site Prep	Cooking Status (Raw/Cooked)	Holding (Hot/Cold)	Serving (Hot/Cold)				
	(1714)	(1714)	(nam, cocked)	(1100) 0010)	(1100) 0010)				