



CLARK COUNTY PUBLIC HEALTH

1601 E. Fourth Plain Blvd.
P.O. BOX 9825
Vancouver, WA 98666-8825
Phone (360) 397-8428

FOR OFFICE USE ONLY:

Date received: _____

Received By: _____

TEMPORARY FOOD ESTABLISHMENT - EXEMPT FROM PERMIT APPLICATION

An Environmental Health Specialist will review this application. If food service does not meet Chapter 246-215 WAC for exemption from permit, the applicant will be notified by phone to either: 1) limit some menu items, 2) apply and pay for a temporary permit, and/or 3) apply additional requirements as necessary to protect public health.

Name of Concession _____

Owner / Organization Name _____ Non-profit organization:
Tax exempt ID # 501 (c)(3) _____

Person in Charge of Concession _____ Email _____ Concession Phone _____

Person to call if the permit exemption requirements are not met or if more information is needed.

Contact Name _____ Email _____ Phone _____

Name of Event _____

Date of Event _____ Time of Food Sales _____

Event Location **AND** Street Address _____

Event Coordinator Name _____ Event Coordinator Phone _____

To apply, complete both pages of this application and submit to CCPH at least ONE MONTH IN ADVANCE of the event.

By Mail	Mail to: Clark County Public Health – EPH, P.O. Box 9825 Vancouver, WA 98666-8825
In Person	1601 East Fourth Plain Blvd. Vancouver, Washington Office hours: Monday, Tuesday, Thursday and Friday:-8:00 AM- 4:00 PM, Wednesday: 9:00 AM - 4:00 PM
By Email	Send to EPH@clark.wa.gov

Signature of Applicant _____ Date _____

SOME NON-POTENTIALLY HAZARDOUS FOODS (Non-phf) ARE APPROVED TO BE EXEMPT FROM PERMIT UNDER WAC 246-215. PLEASE CHECK THE EXEMPT ITEMS THAT YOU WILL BE SELLING OR SAMPLING TO THE PUBLIC AND LIST ANY ADDITIONAL FOODS BELOW.

- Popcorn and flavored popcorn
- Cotton candy
- Corn on the cob (for immediate service)
- Whole peppers (for immediate service)
- Crushed ice drinks with no phf ingredients dispensed from a self-contained machine that makes its own ice.
- Dried herbs & spices from an approved facility
- Fruit & vegetable samples (non-phf only)
- Chocolate-dipped bananas
- Chocolate-dipped ice cream bars
- Roasted or candy coated nuts
- Non-phf baked goods (*see question 10*)
- Dept of Ag non-phf food items (*see question 11*)

Other Food Items (include ice and/or to be used as food)	Food supplier (where will you purchase the food?)	Check if samples will be provided.	Check if there will be on site preparation.	Indicate if the items will be served hot or cold,

1. **ALL SAMPLING METHODS MUST BE APPROVED BY A CLARK COUNTY PUBLIC HEALTH FOOD INSPECTOR** Will samples be provided? Yes No
If yes, describe how samples will be handled: _____
2. **A hand washing station must be set up in the concession stand. All food employees must wash their hands before any food service begins. Lack of a complete hand wash station will result in immediate closure. Hand sanitizer is not an approved substitute for a hand wash station.**
Will there be a 5-gallon (or larger) insulated container with a continuous flow spigot, warm water, a pump soap dispenser, paper towels, and a catch bucket for dirty water? Yes No
If no, describe alternative access to hand washing station: _____
3. A valid Washington State Food & Beverage worker card is required by at least one employee at all times. List the names and shifts of individuals with a valid card:
Name: _____ Shift: _____ - _____ Name: _____ Shift: _____ - _____
4. There can be no bare hand contact with ready-to-eat food (example: pretzels, buns, food samples).
What barriers will be provided for food employees to use? _____
5. What equipment/units will be used on-site to cook food? (Note, Sterno™ is not allowed at outdoor events for hot holding) Grill Fryer Roaster oven Gas grill Stove Other _____
6. How will you protect the public from the above cooking or hot holding units? _____
7. Will food booth/concession be inside a building? Yes No
If no: What is the overhead covering? _____ What is the ground surface? _____
8. What sanitizer solution will provided on site (note: sufficient clean towels and appropriate test strips must be provided)? Bleach at 50-100ppm or Quaternary ammonium at 200-400ppm
9. Wastewater **cannot** be dumped down a storm drain or on the ground.
Where will the wastewater be disposed? _____
10. **Non-potentially hazardous baked goods**, such as brownies, cookies and fruit pies prepared and wrapped in a sanitary manner are only exempt when sold by a non-profit organization (e.g.501-C3) operating for religious, charitable or educational purposes AND with a sign, clearly visible to customers, stating that these items are prepared in a kitchen that is not inspected by Clark County Public Health.
Provide your non-profit organization name and tax exempt ID # 501 (c)(3) _____
11. **If selling non-potentially hazardous foods regulated by the Department of Agriculture**, you will be required to provide your current commercial or Cottage Food license. Do you have your license available for inspection? Yes No