

What does it mean to be “Exempt for Permit?”

What is exempt?

Certain foods have been identified in the **Washington Administrative Retail Food code** as not requiring a permit. These foods include: popcorn and flavored popcorn, cotton candy, dried herbs and spices **processed in an approved facility**, machine-crushed ice drinks containing non-potentially hazardous ingredients, corn on the cob prepared for immediate service (**not held hot**), roasted nuts and roasted candy-coated nuts, chocolate-dipped ice cream bars produced in a **USDA or WSDA** food processing plant, chocolate-dipped bananas



peeled and frozen in an **approved facility**, individual samples of non-potentially hazardous sliced fruits and vegetables, whole and uncut fresh fruit and vegetables, whole peppers roasted for **immediate service**.

What do I have to do if I want to sell exempt foods?

Selling “exempt from permit” foods still requires notification to the health department. The following steps are required to sell exempt food to the public:

- Obtain a **Washington State Food Worker Card**. This can be obtained online at <https://www.foodworkercard.wa.gov> or at the Center for Community Health at 1601 E Fourth Plain Blvd. Vancouver, WA 98661
- Complete and submit an **Exempt from Permit Application**. There is no fee associated with this application. This application can be found at <https://www.clark.wa.gov/public-health/exempt-permit>.

How to safely sample open food products?

Sampling is a great way to showcase your product and increase sales. There are many safety precautions that should be considered and implemented to prevent your food from becoming a source of food borne illness. Below are some general requirements and best practices.

- **Do not work when ill.** Ill food workers are the leading cause of food borne illness.
- Ensure your food service booth has an **overhead covering** such as a tent.
- Wash your hands at a hand wash station with running water, soap and paper towels. **Hand sanitizer does not replace the need for a hand wash station.**
- Use gloves, tissues, toothpicks, tongs or other utensils to **prevent bare hands** from touching the food.
- If the food is potentially hazardous, only prepare enough samples to **last 25-30 minutes**. If any samples are left over after this amount of time, **they should be discarded and replaced with fresh samples**.
- Use **cutting surfaces** and utensils that are **clean and sanitized, free of cracks, and in good repair**.
- Use **single service disposable utensils** such as food papers, napkins, toothpicks, spoons or sample cups for all samples.
- **Do not have a grab bowl** as your customers may accidentally contaminate the samples for other customers.
- Keep the **food covered and protected** from customers by using a sneeze guard or lids.
- Wear **clean clothing** and keep **hair restrained**.



Exempt from Permit Food Service

Temporary Hand Wash Stations

Whenever you are serving food to the public, including offering open food samples or open cup beverages, a temporary hand wash station must be set up and used before preparing any food items.



A temporary hand wash station must include the following:

- A five-gallon insulated container with a continuously flowing spigot
- Warm water
- Soap in a dispenser
- Single-use paper towels
- A five-gallon bucket to collect wastewater.

*** Hand sanitizer does not replace the need for a hand wash station. ***

Requirements for serving food to the public that are exempt from a Clark County Public Health Permit



CLARK COUNTY WASHINGTON

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