



CLARK COUNTY PUBLIC HEALTH FOOD SAFETY PROGRAM 2022 FEE SCHEDULE

The definitions and fees listed below are for general informational purposes only.
Please consult Clark County Public Health (CCPH) with the specifics of your operation.
All Environmental Public Health fees are reviewed and updated annually.

FOOD PLAN REVIEW	
The Food Plan Review fee varies, depending on the type of food establishment. You must obtain an approved Plan Review and purchase an Annual Permit prior to opening or operating a food establishment.	
New Construction	\$ 1,335
New building or existing building that has not previously prepared and/or sold food. This also includes the ghost kitchen concept.	
Remodel/Modifications/Change of Ownership	
Existing and currently operating food establishment to undergo structural or equipment changes; previously operating establishment that is reopening; significant changes in approved menu, food preparation steps, or complexity level; ownership changes that result in ownership not associated with the original plan review. Plan Review fee is based on complexity level.	
Level 1	\$ 1,049
Level 2	\$ 1,335
Level 3	\$1,573
Mobile Units, Multiple Event, Caterers	
Includes non-permanent structures, mobile units, food booths, and caterers. Food booth operation generally occurs only in conjunction with scheduled events or celebrations. Annual Commissary Agreement with a permitted kitchen is required. Permitted kitchen must be used for all food and equipment storage, warewashing, and water supply.	
Sampling Only	\$ 403
Full Operation & Sales	\$ 1,027
Mobile Unit Reciprocity (application required)	No fee
Variance Review	\$ 165
This is an additional fee for documentation and approval required for any process, facility, and/or equipment that does not meet food code requirements.	
HACCP Review	\$ 1,335
This is an additional fee for documentation and approval required prior to a permit holder using any Specialized Process identified in WAC 246-215-03445 and -03535, such as adding components or food additives to render a product shelf stable; curing, smoking, or drying certain foods; and reduced oxygen packaging.	

COMPLEXITY LEVEL	
Depending on the complexity of the menu, different food establishments have varying Annual Permit Fees and inspection frequency.	
Level 1	1 inspection/year
Pre-packaged foods requiring very limited or no preparation, heating and hot holding. Examples: grocery carrying pre-packaged products such as dairy, eggs, and pre-packaged sandwiches made in an approved facility; espresso stands; beverage only establishments serving in re-usable wares; ice cream/yogurt; most baked goods* such as cakes, donuts, and breads; meat markets.	
*Foods such as quiche, custard, and pumpkin pies are level 2 or 3 complexity items requiring a level 2 or 3 operation permit.	
Level 2	2 inspections/year
Limited menu. Proteins must be purchased fully cooked; cooling not permitted; hot held leftovers must be discarded daily. Pre-cooked hamburgers and proteins. Preparation of foods such as salad, sandwiches, and pizza.	
Level 3	3 inspections/year
Complex menu. Handling of raw proteins; preparation steps may include cooking, cooling, and/or reheating. Full-service establishment such as bars, grills, and restaurants; menu items such as lasagna, premade sauce, refried beans, soup, fried rice, roasts, meat loaf, tamales, baked goods containing custard; preparation of raw proteins.	
Donated Food Distribution Organization (DFDO)	No fee
A 501(c) organization or other non-profit organization formally partnered with a 501(c) that provides food at no cost to those experiencing homelessness or otherwise are in need of additional food support. No fee for plan review or permit is required but a review, inspection, and yearly notification is required.	
Exempt from Permit	No fee
No fees but application approval and compliance with food safety regulation, including handwashing station and the use of barriers when handling food is required. A complete list of permit exempt foods are available on our website. Examples include: cotton candy, popcorn, roasted nuts and commercially pre-packaged foods that do not require time or temperature control for safety.	



ESTABLISHMENT TYPES, DESCRIPTIONS, & FEE

Food establishments may have varying permit levels depending on type and complexity. Annual Fee amounts are listed.

<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th colspan="3" style="text-align: left;">Food Establishment Annual Permit</th> </tr> <tr> <td colspan="3">Food establishments within a permanent structure, including ghost kitchen concepts. Permitted establishment may cater private events within approved complexity level. Fees based on complexity and annual gross revenue of the business within the previous calendar year.</td> </tr> <tr> <td rowspan="3" style="text-align: center;">Level 1</td> <td style="text-align: center;">\$0-\$500K</td> <td style="text-align: center;">\$ 471</td> </tr> <tr> <td style="text-align: center;">\$501K-\$1M</td> <td style="text-align: center;">\$ 560</td> </tr> <tr> <td style="text-align: center;">\$1M+</td> <td style="text-align: center;">\$ 650</td> </tr> <tr> <td rowspan="3" style="text-align: center;">Level 2</td> <td style="text-align: center;">\$0-\$500K</td> <td style="text-align: center;">\$ 1,025</td> </tr> <tr> <td style="text-align: center;">\$501K-\$1M</td> <td style="text-align: center;">\$ 1,230</td> </tr> <tr> <td style="text-align: center;">\$1M+</td> <td style="text-align: center;">\$ 1,360</td> </tr> <tr> <td rowspan="3" style="text-align: center;">Level 3</td> <td style="text-align: center;">\$0-\$500K</td> <td style="text-align: center;">\$ 1,885</td> </tr> <tr> <td style="text-align: center;">\$501K-\$1M</td> <td style="text-align: center;">\$ 2,190</td> </tr> <tr> <td style="text-align: center;">\$1M+</td> <td style="text-align: center;">\$ 2,365</td> </tr> <tr> <td colspan="2">HACCP Permit (Add-on)</td> <td style="text-align: center;">\$ 835</td> </tr> <tr> <td colspan="2">Bed & Breakfast</td> <td style="text-align: center;">\$367</td> </tr> <tr> <td colspan="3">Private home or inn offering 8 or less lodging units on a temporary basis to travelers. Offers only breakfast. Foods must be prepared for immediate service, cold holding, or hot holding only. No cooling. Leftovers must be discarded daily.</td> </tr> <tr> <td colspan="2">Caterer</td> <td style="text-align: center;">\$ 880</td> </tr> <tr> <td colspan="3">A person contracted to prepare food in an approved food establishment for final cooking or service at another location, for a private or public event (point of sale at a public event requires an additional permit). Personal chef where equipment and/or food isn't stored at the client's home. Annual Commissary Agreement with a permitted kitchen is required unless caterer has their own permitted kitchen. Permitted kitchen must be used for all food, equipment storage, warewashing, and water supply.</td> </tr> <tr> <td colspan="3">Grocery</td> </tr> <tr> <td colspan="3">Establishment offering range of groceries including produce, dairy, and/or other packaged foods with cold holding requirements. Permits for additional departments / operations may be added to the base grocery permit. Permit level for additional departments / operations is determined by the food processes and complexity level.</td> </tr> <tr> <td colspan="2">Base Permit</td> <td style="text-align: center;">\$ 293</td> </tr> <tr> <td colspan="2">Add Level 1</td> <td style="text-align: center;">\$ 183</td> </tr> <tr> <td colspan="2">Add Level 2</td> <td style="text-align: center;">\$ 733</td> </tr> <tr> <td colspan="2">Add Level 3</td> <td style="text-align: center;">\$ 1,540</td> </tr> </table>	Food Establishment Annual Permit			Food establishments within a permanent structure, including ghost kitchen concepts. Permitted establishment may cater private events within approved complexity level. Fees based on complexity and annual gross revenue of the business within the previous calendar year.			Level 1	\$0-\$500K	\$ 471	\$501K-\$1M	\$ 560	\$1M+	\$ 650	Level 2	\$0-\$500K	\$ 1,025	\$501K-\$1M	\$ 1,230	\$1M+	\$ 1,360	Level 3	\$0-\$500K	\$ 1,885	\$501K-\$1M	\$ 2,190	\$1M+	\$ 2,365	HACCP Permit (Add-on)		\$ 835	Bed & Breakfast		\$367	Private home or inn offering 8 or less lodging units on a temporary basis to travelers. Offers only breakfast. Foods must be prepared for immediate service, cold holding, or hot holding only. No cooling. Leftovers must be discarded daily.			Caterer		\$ 880	A person contracted to prepare food in an approved food establishment for final cooking or service at another location, for a private or public event (point of sale at a public event requires an additional permit). Personal chef where equipment and/or food isn't stored at the client's home. Annual Commissary Agreement with a permitted kitchen is required unless caterer has their own permitted kitchen. Permitted kitchen must be used for all food, equipment storage, warewashing, and water supply.			Grocery			Establishment offering range of groceries including produce, dairy, and/or other packaged foods with cold holding requirements. Permits for additional departments / operations may be added to the base grocery permit. Permit level for additional departments / operations is determined by the food processes and complexity level.			Base Permit		\$ 293	Add Level 1		\$ 183	Add Level 2		\$ 733	Add Level 3		\$ 1,540	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th colspan="2" style="text-align: left;">Mobile Unit</th> </tr> <tr> <td colspan="2">Readily moveable food establishment. Self-contained and equipped with hot & cold holding equipment, permanent handwashing stations, and potable/wastewater storage. Annual Commissary Agreement with a permitted kitchen required for all food and equipment storage, warewashing, and water supply needs unless unit meets all criteria for commissary exemption. Washington State Labor & Industries approval must be obtained prior to operating.</td> </tr> <tr> <td colspan="2">NOTE: All mobile units applying for reciprocity will be subject to a permit fee.</td> </tr> <tr> <td style="text-align: center;">Level 1</td> <td style="text-align: center;">\$ 330</td> </tr> <tr> <td style="text-align: center;">Level 2</td> <td style="text-align: center;">\$ 807</td> </tr> <tr> <td style="text-align: center;">Level 3</td> <td style="text-align: center;">\$ 1,788</td> </tr> <tr> <th colspan="2" style="text-align: left;">Multiple Event</th> </tr> <tr> <td colspan="2">Food booth operation generally occurs only in conjunction with scheduled events or celebrations (farmer's market, community festivals, etc.). Limited menu. Preparation of menu items must be done only in a CCPH permitted kitchen or on-site. Foods must be prepared for immediate service, cold holding, or hot holding only. Cooling at events is not allowed. Leftovers must be discarded daily. May cater events only within approved menu. Annual commissary agreement with a permitted kitchen is required. The permitted kitchen must be used for all food and equipment storage, warewashing, and water supply.</td> </tr> <tr> <td style="text-align: center;">Level 1</td> <td style="text-align: center;">\$ 293</td> </tr> <tr> <td style="text-align: center;">Level 2</td> <td style="text-align: center;">\$ 807</td> </tr> <tr> <td style="text-align: center;">Level 3</td> <td style="text-align: center;">\$ 1,540</td> </tr> <tr> <td colspan="2">Samples Only</td> <td style="text-align: center;">\$ 293</td> </tr> <tr> <td colspan="2">Sampling Only permit applies to level 2/3 complexity level that are only offering free samples</td> </tr> <tr> <td colspan="2" style="text-align: center;">  </td> </tr> <tr> <td colspan="2" style="text-align: center;"> 1601 E Fourth Plain Blvd Vancouver, WA 98661 564.397.8482 </td> </tr> <tr> <th colspan="2" style="text-align: center;">Hours</th> </tr> <tr> <td style="text-align: center;">Monday, Tuesday, Thursday, Friday</td> <td style="text-align: center;">8am to 4pm</td> </tr> <tr> <td style="text-align: center;">Wednesday</td> <td style="text-align: center;">9am to 4pm</td> </tr> </table>	Mobile Unit		Readily moveable food establishment. Self-contained and equipped with hot & cold holding equipment, permanent handwashing stations, and potable/wastewater storage. Annual Commissary Agreement with a permitted kitchen required for all food and equipment storage, warewashing, and water supply needs unless unit meets all criteria for commissary exemption. Washington State Labor & Industries approval must be obtained prior to operating.		NOTE: All mobile units applying for reciprocity will be subject to a permit fee.		Level 1	\$ 330	Level 2	\$ 807	Level 3	\$ 1,788	Multiple Event		Food booth operation generally occurs only in conjunction with scheduled events or celebrations (farmer's market, community festivals, etc.). Limited menu. Preparation of menu items must be done only in a CCPH permitted kitchen or on-site. Foods must be prepared for immediate service, cold holding, or hot holding only. Cooling at events is not allowed. Leftovers must be discarded daily. May cater events only within approved menu. Annual commissary agreement with a permitted kitchen is required. The permitted kitchen must be used for all food and equipment storage, warewashing, and water supply.		Level 1	\$ 293	Level 2	\$ 807	Level 3	\$ 1,540	Samples Only		\$ 293	Sampling Only permit applies to level 2/3 complexity level that are only offering free samples				1601 E Fourth Plain Blvd Vancouver, WA 98661 564.397.8482		Hours		Monday, Tuesday, Thursday, Friday	8am to 4pm	Wednesday	9am to 4pm	<table border="1" style="width: 100%; border-collapse: collapse;"> <tr> <th colspan="2" style="text-align: left;">Temporary Event</th> </tr> <tr> <td colspan="2">Food service occurs in conjunction with a scheduled event or celebration (fairs, community festivals, etc.) with fixed menu. Preparation of menu items must be completed in an approved kitchen or on-site. An approved food establishment must be used for all food and equipment storage, warewashing, produce rinsing, and water supply. Foods must be prepared for immediate service, cold holding, or hot holding only. Cooling at events is not allowed and leftovers must be discarded daily.</td> </tr> <tr> <td colspan="2">1-3 Consecutive Days (Level 1)</td> <td style="text-align: center;">\$ 135</td> </tr> <tr> <td colspan="2">1-3 Consecutive Days (Level 2/3)</td> <td style="text-align: center;">\$ 245</td> </tr> <tr> <td colspan="2">4-21 Consecutive Days</td> <td style="text-align: center;">\$ 435</td> </tr> <tr> <td colspan="2">Late Fee <i>(when submitted less than 14 days prior to event)</i></td> <td style="text-align: center;">\$ 80</td> </tr> <tr> <td colspan="2">Public Kitchen and Seasonal</td> <td style="text-align: center;">\$367</td> </tr> <tr> <td colspan="2">Kitchens, which do not already have a permit, where food is stored, prepared, portioned, or packaged for service to the public. Kitchens permitted as a Public Kitchen/Seasonal may offer their facility as a commissary (permitted kitchen) continually throughout the year, with approval by CCPH. Following are examples of food services that may qualify for a Public Kitchen/Seasonal permit:</td> </tr> <tr> <td colspan="2"> <ol style="list-style-type: none"> 1. Non- profit organizations (examples: church or grange) offering food service to the public on an intermittent frequency; or 2. An establishment, in a fixed location, operating only on a seasonal basis (6 or fewer consecutive months a year). Examples: concession stands, chef demo booths, holiday mall vendors; or 3. Kitchen offering only cooking classes. </td> </tr> <tr> <th colspan="2" style="text-align: center;">Other Fees</th> </tr> <tr> <td colspan="2">Mandatory Follow-up Inspection</td> <td style="text-align: center;">\$675</td> </tr> <tr> <td colspan="2"><i>Required if a routine inspection results in 40 or more red critical points or the same red critical violation was observed out of compliance during three consecutive inspections.</i></td> </tr> <tr> <td colspan="2">Food Probation Inspection</td> <td style="text-align: center;">\$2,000</td> </tr> <tr> <td colspan="2"><i>Repeat critical violation(s) observed during the mandatory follow-up inspection results in Food Probation Inspections</i></td> </tr> <tr> <td colspan="2">Additional Services (per hour)</td> <td style="text-align: center;">\$ 120.32</td> </tr> <tr> <td colspan="2">Food Handler Card</td> <td style="text-align: center;">\$ 10</td> </tr> <tr> <td colspan="2">Operating without a valid permit</td> <td style="text-align: center;">\$ 325</td> </tr> <tr> <td colspan="2"><i>Issued when food is being served without a valid permit issued by Clark County Public Health.</i></td> </tr> </table>	Temporary Event		Food service occurs in conjunction with a scheduled event or celebration (fairs, community festivals, etc.) with fixed menu. Preparation of menu items must be completed in an approved kitchen or on-site. An approved food establishment must be used for all food and equipment storage, warewashing, produce rinsing, and water supply. Foods must be prepared for immediate service, cold holding, or hot holding only. Cooling at events is not allowed and leftovers must be discarded daily.		1-3 Consecutive Days (Level 1)		\$ 135	1-3 Consecutive Days (Level 2/3)		\$ 245	4-21 Consecutive Days		\$ 435	Late Fee <i>(when submitted less than 14 days prior to event)</i>		\$ 80	Public Kitchen and Seasonal		\$367	Kitchens, which do not already have a permit, where food is stored, prepared, portioned, or packaged for service to the public. Kitchens permitted as a Public Kitchen/Seasonal may offer their facility as a commissary (permitted kitchen) continually throughout the year, with approval by CCPH. Following are examples of food services that may qualify for a Public Kitchen/Seasonal permit:		<ol style="list-style-type: none"> 1. Non- profit organizations (examples: church or grange) offering food service to the public on an intermittent frequency; or 2. An establishment, in a fixed location, operating only on a seasonal basis (6 or fewer consecutive months a year). Examples: concession stands, chef demo booths, holiday mall vendors; or 3. Kitchen offering only cooking classes. 		Other Fees		Mandatory Follow-up Inspection		\$675	<i>Required if a routine inspection results in 40 or more red critical points or the same red critical violation was observed out of compliance during three consecutive inspections.</i>		Food Probation Inspection		\$2,000	<i>Repeat critical violation(s) observed during the mandatory follow-up inspection results in Food Probation Inspections</i>		Additional Services (per hour)		\$ 120.32	Food Handler Card		\$ 10	Operating without a valid permit		\$ 325	<i>Issued when food is being served without a valid permit issued by Clark County Public Health.</i>	
Food Establishment Annual Permit																																																																																																																																																	
Food establishments within a permanent structure, including ghost kitchen concepts. Permitted establishment may cater private events within approved complexity level. Fees based on complexity and annual gross revenue of the business within the previous calendar year.																																																																																																																																																	
Level 1	\$0-\$500K	\$ 471																																																																																																																																															
	\$501K-\$1M	\$ 560																																																																																																																																															
	\$1M+	\$ 650																																																																																																																																															
Level 2	\$0-\$500K	\$ 1,025																																																																																																																																															
	\$501K-\$1M	\$ 1,230																																																																																																																																															
	\$1M+	\$ 1,360																																																																																																																																															
Level 3	\$0-\$500K	\$ 1,885																																																																																																																																															
	\$501K-\$1M	\$ 2,190																																																																																																																																															
	\$1M+	\$ 2,365																																																																																																																																															
HACCP Permit (Add-on)		\$ 835																																																																																																																																															
Bed & Breakfast		\$367																																																																																																																																															
Private home or inn offering 8 or less lodging units on a temporary basis to travelers. Offers only breakfast. Foods must be prepared for immediate service, cold holding, or hot holding only. No cooling. Leftovers must be discarded daily.																																																																																																																																																	
Caterer		\$ 880																																																																																																																																															
A person contracted to prepare food in an approved food establishment for final cooking or service at another location, for a private or public event (point of sale at a public event requires an additional permit). Personal chef where equipment and/or food isn't stored at the client's home. Annual Commissary Agreement with a permitted kitchen is required unless caterer has their own permitted kitchen. Permitted kitchen must be used for all food, equipment storage, warewashing, and water supply.																																																																																																																																																	
Grocery																																																																																																																																																	
Establishment offering range of groceries including produce, dairy, and/or other packaged foods with cold holding requirements. Permits for additional departments / operations may be added to the base grocery permit. Permit level for additional departments / operations is determined by the food processes and complexity level.																																																																																																																																																	
Base Permit		\$ 293																																																																																																																																															
Add Level 1		\$ 183																																																																																																																																															
Add Level 2		\$ 733																																																																																																																																															
Add Level 3		\$ 1,540																																																																																																																																															
Mobile Unit																																																																																																																																																	
Readily moveable food establishment. Self-contained and equipped with hot & cold holding equipment, permanent handwashing stations, and potable/wastewater storage. Annual Commissary Agreement with a permitted kitchen required for all food and equipment storage, warewashing, and water supply needs unless unit meets all criteria for commissary exemption. Washington State Labor & Industries approval must be obtained prior to operating.																																																																																																																																																	
NOTE: All mobile units applying for reciprocity will be subject to a permit fee.																																																																																																																																																	
Level 1	\$ 330																																																																																																																																																
Level 2	\$ 807																																																																																																																																																
Level 3	\$ 1,788																																																																																																																																																
Multiple Event																																																																																																																																																	
Food booth operation generally occurs only in conjunction with scheduled events or celebrations (farmer's market, community festivals, etc.). Limited menu. Preparation of menu items must be done only in a CCPH permitted kitchen or on-site. Foods must be prepared for immediate service, cold holding, or hot holding only. Cooling at events is not allowed. Leftovers must be discarded daily. May cater events only within approved menu. Annual commissary agreement with a permitted kitchen is required. The permitted kitchen must be used for all food and equipment storage, warewashing, and water supply.																																																																																																																																																	
Level 1	\$ 293																																																																																																																																																
Level 2	\$ 807																																																																																																																																																
Level 3	\$ 1,540																																																																																																																																																
Samples Only		\$ 293																																																																																																																																															
Sampling Only permit applies to level 2/3 complexity level that are only offering free samples																																																																																																																																																	
																																																																																																																																																	
1601 E Fourth Plain Blvd Vancouver, WA 98661 564.397.8482																																																																																																																																																	
Hours																																																																																																																																																	
Monday, Tuesday, Thursday, Friday	8am to 4pm																																																																																																																																																
Wednesday	9am to 4pm																																																																																																																																																
Temporary Event																																																																																																																																																	
Food service occurs in conjunction with a scheduled event or celebration (fairs, community festivals, etc.) with fixed menu. Preparation of menu items must be completed in an approved kitchen or on-site. An approved food establishment must be used for all food and equipment storage, warewashing, produce rinsing, and water supply. Foods must be prepared for immediate service, cold holding, or hot holding only. Cooling at events is not allowed and leftovers must be discarded daily.																																																																																																																																																	
1-3 Consecutive Days (Level 1)		\$ 135																																																																																																																																															
1-3 Consecutive Days (Level 2/3)		\$ 245																																																																																																																																															
4-21 Consecutive Days		\$ 435																																																																																																																																															
Late Fee <i>(when submitted less than 14 days prior to event)</i>		\$ 80																																																																																																																																															
Public Kitchen and Seasonal		\$367																																																																																																																																															
Kitchens, which do not already have a permit, where food is stored, prepared, portioned, or packaged for service to the public. Kitchens permitted as a Public Kitchen/Seasonal may offer their facility as a commissary (permitted kitchen) continually throughout the year, with approval by CCPH. Following are examples of food services that may qualify for a Public Kitchen/Seasonal permit:																																																																																																																																																	
<ol style="list-style-type: none"> 1. Non- profit organizations (examples: church or grange) offering food service to the public on an intermittent frequency; or 2. An establishment, in a fixed location, operating only on a seasonal basis (6 or fewer consecutive months a year). Examples: concession stands, chef demo booths, holiday mall vendors; or 3. Kitchen offering only cooking classes. 																																																																																																																																																	
Other Fees																																																																																																																																																	
Mandatory Follow-up Inspection		\$675																																																																																																																																															
<i>Required if a routine inspection results in 40 or more red critical points or the same red critical violation was observed out of compliance during three consecutive inspections.</i>																																																																																																																																																	
Food Probation Inspection		\$2,000																																																																																																																																															
<i>Repeat critical violation(s) observed during the mandatory follow-up inspection results in Food Probation Inspections</i>																																																																																																																																																	
Additional Services (per hour)		\$ 120.32																																																																																																																																															
Food Handler Card		\$ 10																																																																																																																																															
Operating without a valid permit		\$ 325																																																																																																																																															
<i>Issued when food is being served without a valid permit issued by Clark County Public Health.</i>																																																																																																																																																	

