



Temporary Food Service Establishment Info Packet

What is a Temporary Food Establishment:

Operating at a fixed location, with a fixed menu, for no more than 21 consecutive days in conjunction with a single event or celebration, such as a fair or festival; **OR** operating no more than 3 days per week at a fixed location, with a fixed menu, in conjunction with an approved, recurring, organized event such as a farmer’s market (WAC 246-215-01115 (124)).

Asotin County Health District Temporary Event Permits

<p>Temporary Food Service <u>with</u> Potentially Hazardous Foods Permit</p> <p>Potentially hazardous food means a food that requires time/temperature control for safety to limit pathogenic microorganism grown or toxin formation – such as meat products, milk products, cut melons, cut leafy greens, cut tomatoes, fresh herb-in-oil mixtures, garlic-in-oil mixtures, etc. (WAC 246-215-01115(88))</p>	<p>Temporary Food Service with <u>No</u> Potentially Hazardous Foods Permit</p> <p>An event that does not serve food needing time/temperature control. Examples include brownies, bread, cakes (no whipped cream), chocolate, cookies, dried fruits, fresh fruit and vegetables (uncut), fruit pies and pastries, fudge, hard candy, honey, jam and jelly, muffins, popcorn, wine and herb vinegar, toffee</p>
<p>Community, Charity, or Non-Profit Event Permit</p> <ul style="list-style-type: none"> • A business or organization serving food to the public free of charge as a community event • A non-profit 501c3 organization selling food to the public • An organization selling food to the public to raise money for a charitable cause • A fundraising event by any type of organization where food is being sold and all proceeds are going to a specific fund. 	<p>Exempt from Permit</p> <p>Certain food items are listed as exempt from permit under WAC 246-215-191. Exempt vendors must fill out an Application for Exemption, and are still expected to comply with WAC 246-215. Exempt food examples include popcorn, cotton candy, dried herbs and spices, corn on the cob, whole peppers, roasted nuts, chocolate dipped ice cream bars, chocolate dipped bananas, individual samples of sliced fruits and vegetables (Non-PHF).</p>

Permit Application must be submitted 7 days in advance (WAC 246-215-09200 (3a)). Late submissions will not be accepted.

Multiple Temporary Event Permit

If your organization plans to serve multiple times throughout the year in Asotin County, you may be eligible for a multiple temporary event permit. When filling out the application, please specify all events you intend to serve at this year. So long as you are approved, and your menu and operation is consistent, you can receive a permit that will be good for all events.



Temporary Event Permit Steps:

1. Review Temporary Food Establishment Requirements
2. Fill out Temporary Event Application
3. Return Application to Asotin County Health District
4. An inspector will call you to go over your application, menu, plan and inform you of your fee
5. Pay the fee
6. A permit will be issued

Temporary Food Establishment Requirements

1. WA State Food Worker Cards The person in charge must have valid food handler card. At least one person with a valid card **MUST BE PRESENT** at ALL hours of the operation at the Temporary Food Operation.

2. Handwashing: Hands must be washed before and frequently during food handling. Wash hands properly with soap and running water. Dry with single service paper towels. Handwash sinks must be within 25' of booth.

3. Food Source and Preparation: Only food from an approved source can be used. **All** foods must be prepared on-site (at the event) or in an approved kitchen and properly transported to site. **NO FOOD SHOULD BE PREPARED OR STORED IN A PRIVATE HOME**

4. Water Source: Water used for washing hands, cooking, or cleaning must be supplied by city water, or an approved community system.

5. Cooking Temperatures: A spike thermometer is required to monitor cook temperatures.

Poultry = 165°F	Beef = 160°F	Pork = 160°F	Whole Cuts (steaks, chops) = 145°F	Hot Dogs, Sausages = 165°F
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6. Holding Temperatures: All foods must stay out of the Temperature Danger Zone - Monitor frequently! **Cold food must be covered and held at 41°F or lower.** Rapidly chill ALL food to 41°F or less before storing in ice chests or cold holding units. No cooling at the temporary establishment – only at an approved kitchen. Do not cool hot foods down more than once. **Hot foods must covered and held at 135°F or higher** (after they are fully cooked). All cooked foods that have been refrigerated must be rapidly reheated. The reheated foods must reach 165°F in 2 hours.

7. Cleaning Utensils and Equipment: You must wash, rinse and sanitize utensils and cookware. Wash in soapy water, rinse in clear running water, and sanitize in a cool water solution with **1 teaspoon of bleach per 1 gallon of water.** Store wiping cloths used for cleaning equipment, food contact surfaces and spills in a sanitizing solution. **Change solution often.** Do not use soap in sanitizing solution. Any equipment or wiping cloths in contact with raw meat must be separate.

8. Food Service: Use tongs, disposable plastic gloves, napkins, etc; **NO BARE HAND CONTACT WITH FOOD.**

9. Ice: Ice is a food. Only clean ice from an approved source can be served. A scoop with a handle is required.

10. Food on Display: Must be covered, wrapped, or otherwise protected from contamination.

11. Condiments: Single service containers of condiments (ketchup, mustard, relish, butter, syrup, etc;) are encouraged. Instead of any open containers, use squeeze bottles.

12. Garbage and Waste Water Disposal: Garbage must be stored in covered, sealable containers. Do not dump wastewater on the surface of the ground, in dry wells, or in storm sewers. Wastewater may be removed to restrooms in buckets with tight fitting lids.

13. No Ill Employees: If you, or any employee at the temporary event location are ill, said person may **NOT** work with food or near food preparation areas.