FOOD SAFETY PROGRAM

APPROVED

FEE SCHEDULE FOR CALENDAR YEAR

2026

FDA RISK CATEGORY	FDA DESCRIPTION & EXAMPLES	CRITERIA	# OF INSPECTIONS PER YEAR	2026 APPROVED FEE	FSE 100%	PER VENDING MACHINE 10%	ONE TEMP EVENT 15%	6-MO MULTI-EVENT &/or SEASONAL CONCESSIONS 50%	CHARITY ORGS & CIVIC EVENTS 10%	$ FINE FOR OPERATIING WITHOUT A VALID PERMIT AND CLOSURE
1	Examples include most convenience store operations, hot dog carts, and coffee shops. Establishments that serve or sell only pre-packaged, non time/ temperature control for safety (TCS) foods. Establishments that prepare only non-TCS foods. Establishments that heat only commercially processed TCS foods for hot holding. No cooling of TCS foods.	Only Non-TCS(PHF) or Low Risk Ready-To-Eat Foods Drinking Glass Washing Only Cold Holding of TCS (PHF Foods) Prepared Foods Only	1	$ 236.00	$ 236.00	$ 24.00	$ 35.00	$ 118.00	$ 24.00	1.5 TIMES THE PERMIT FEE PLUS IMMEDIATE CLOSURE
2	Examples may include retail food store operations, schools not serving a highly susceptible population, and quick service operations. Most products are prepared/cooked and served immediately. May involve hot and cold holding of TCS foods after preparation or cooking. Complex preparation of TCS foods requiring cooking, cooling, and reheating for hot holding is limited to only a few TCS foods	Handling of Ready to Eat food- PHF Hot Holding Minimal Cooking Prepared for Immediate Service Retail Food Store	2	$ 473.00	$ 473.00	$ 47.00	$ 71.00	$ 236.00	$ 47.00	1.5 TIMES THE PERMIT FEE PLUS IMMEDIATE CLOSURE
3	An example is a full service restaurant. Extensive menu and handling of raw ingredients. Complex preparation including cooking, cooling, and reheating for hot holding involves many TCS foods. Variety of processes require hot and cold holding of TCS food..	Cooling Reheat For Hot Hold Consumer Advisory Cooking With Raw Ingredient Full Service Restraunt	3	$ 709.00	$ 709.00	$ 71.00	$ 106.00	$ 354.00	$ 71.00	1.5 TIMES THE PERMIT FEE PLUS IMMEDIATE CLOSURE
4	Examples include preschools, hospitals, nursing homes, and establishments conducting processing at retail. Includes establishments serving a highly susceptible population or that conduct specialized processes (i.e. smoking and curing, reduced oxygen packaging for extended shelf-life).	HACCP Fermenta-tion Processing Curing Sous Vide/ ROP Serves a Highly Susceptible Population	4	$ 945.00	$ 945.00	$ 95.00	$ 142.00	$ 473.00	$ 95.00	1.5 TIMES THE PERMIT FEE PLUS IMMEDIATE CLOSURE

IMPORTANT: All Temporary Food Applications must be submitted to the Regulatory Authority, Asotin County Public Health, for review at least seven (7) calendar days before intending to provide food service. Any late submissions will NOT be accepted or permitted.

Permit fee for new establishments or change of ownership is reduced by 40% if permit is purchased after June 30th.

Fees adjusted annually based on CPI.

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FDA RISK CATEGORY	FEE DESCRIPTION			2026 APPROVED FEE	FEE AMOUNT
N/A	45 points of critical violation or inspector discretion	1st FSE Re-Inspection		$ 150.00	$ 150.00
N/A	Repeat critical violation from 1st inspect or 45 points of critical violation or inspector discretion	2nd FSE Re-Inspection		$ 300.00	$ 300.00
N/A	Any critical violations	3rd FSE Re-Inspection		$ 450.00	$ 450.00
1	Permit issued after current permit expires due to FSE's non-compliance, ignorance of requirement, failure to meet deadlines, lack of communication, non/late payment, etc.	Penalty - Late Permit Renewal	50%	$ 118.00	$ 118.00
2				$ 236.00	$ 236.00
3				$ 354.00	$ 354.00
4				$ 473.00	$ 473.00
N/A	Plan Review: Is intended to assist regulatory health authorities responsible for the review of food establishment plans. Food establishment plan review is recognized as an important component of a retail food protection program that: • ensures food establishments are built or renovated according to current rules and regulations. • enhances food safety and sanitation by promoting efficient layout and flow of food based on the menu and food preparation processes; and • helps prevent code violations by addressing potential layout and design issues prior to construction.	Plan Review (Per Hr)		$ 60.00	$ 60.00
N/A	Permit Exemption Review: If you sell certain foods and beverages that have a minimal risk of causing foodborne illness, you will not need to obtain a permit. In order for us to grant you exempt status, however, we must review your food items, so you must still submit a Temporary Food Establishment Permit application.	Permit Exemption Review (Per Hr)		$ 60.00	$ 60.00
N/A	Pre-opening Inspection: In accordance with WAC 246-215-230, a pre-opening inspection is required by the health officer to determine compliance with regulations before issuing a new permit to a new food service establishment and following extensive remodeling of an existing food service establishment. A routine inspection may be required for the renewal of a permit, before issuing a new permit to an existing food service establishment, and/or for an existing food service establishment when the on-site management has changed.	Pre-Opening Inspection (Per Hr)		$ 60.00	$ 60.00

N/A	FWC-New Food Worker Card	$	10.00
N/A	On-Line Replacement/Duplicate FWC	$	2.00
N/A	Onsite Food Worker Training (Per Hr)	$	60.00
N/A	Other Special Project (Per Hr)	$	60.00
N/A	Administrative Hearing with Health Officer (Per Hr)	$	95.00