

**TEMPORARY FOOD MODERATE OR COMPLEX FOOD SERVICE APPLICATION**

Apply on-line at [www.kingcounty.gov/health/portal](http://www.kingcounty.gov/health/portal)

**COMPLETE ALL SECTIONS, BOTH PAGES. TYPE OR PRINT LEGIBLY. DUE AT LEAST 14 DAYS PRIOR TO EVENT.**

- Will food be cooked from raw animal products or will animal products be served raw?  Yes  No
- Will any foods be cooked and then cooled (cooling not allowed in booth)?  Yes  No

**\*If question 1 or 2 above is answered YES, apply for the Complex Permit.**

→ Select the permit you would like to purchase below (include late fees, if applicable):

<b>Moderate</b> - Sampling potentially hazardous foods; reheating commercially made foods (USDA/WSDA); hot holding unpackaged		
Permit type	Fee	Office code
<input type="checkbox"/> Moderate Single Event	\$290	6242
<input type="checkbox"/> Moderate Multiple* - First of 5 permits	\$640	6243
<input type="checkbox"/> Moderate Multiple Additional* - Permits 2 to 5	\$0	6244
<input type="checkbox"/> Moderate Unlimited* - First permit	\$750	6245
<input type="checkbox"/> Moderate Unlimited Additional* - Permits 2+ until 12/31/2017	\$0	6246
<input type="checkbox"/> <b>Late Fee</b> , application made 3-5 days prior to the event	\$50	S620
<input type="checkbox"/> <b>Late Fee</b> , application made 1-2 days prior to event, submitted in-person and requires approval	\$100	S620
<b>*You must have a Certified Booth Operator for your business to purchase a moderate or complex multiple or unlimited permit package.</b>		

<b>Complex</b> - Food cooked from raw animal products; serving raw animal products; foods cooked and cooled		
Permit type	Fee	Office code
<input type="checkbox"/> Complex Single Event	\$350	6247
<input type="checkbox"/> Complex Multiple* - First of 5 permits	\$700	6248
<input type="checkbox"/> Complex Multiple Additional* - Permits 2 to 5	\$0	6249
<input type="checkbox"/> Complex Unlimited* - First permit	\$850	6250
<input type="checkbox"/> Complex Unlimited Additional* - Permits 2+ until 12/31/2017	\$0	6251
<input type="checkbox"/> <b>Late Fee</b> , application made 3-5 days prior to the event	\$50	S620
<input type="checkbox"/> <b>Late Fee</b> , application made 1-2 days prior to event, submitted in-person and requires approval	\$100	S620
<b>→ Total:</b>		

**1. Event or Market:** \_\_\_\_\_ **Coordinator:** \_\_\_\_\_

**Coordinator Email:** \_\_\_\_\_ **Coordinator Phone:** \_\_\_\_\_

**Location:** \_\_\_\_\_ **City:** \_\_\_\_\_ **Zip:** \_\_\_\_\_

**Start Date:** \_\_\_\_\_ **End Date:** \_\_\_\_\_ **Start Hour:** \_\_\_\_\_ **End Hour:** \_\_\_\_\_

**2. Name of Booth:** \_\_\_\_\_ **Contact Person:** \_\_\_\_\_

**Email:** \_\_\_\_\_ **Phone:** \_\_\_\_\_

**Home Address:** \_\_\_\_\_ **City:** \_\_\_\_\_ **Zip:** \_\_\_\_\_

**Certified Booth Operator ID number, REQUIRED if applying for multiple or unlimited permit (CI + 7 digits):** \_\_\_\_\_

**3. Prep Kitchen.** All advance food preparation, cooling, and storage must be done in an approved kitchen facility.

**Kitchen Name:** \_\_\_\_\_ **Kitchen Contact Person:** \_\_\_\_\_ **Phone:** \_\_\_\_\_

**Address:** \_\_\_\_\_ **City:** \_\_\_\_\_ **Zip:** \_\_\_\_\_

Completing this application does not constitute approval to operate. An inspector will contact you prior to issuing a permit.

**ONCE THE APPLICATION IS APPROVED, NO CHANGES MAY BE MADE WITHOUT APPROVAL. TEMPORARY FOOD VENDORS WITH FAILED INSPECTIONS, FOUND TO HAVE ONE OR MORE IMMINENT HEALTH HAZARDS, WILL BE ASSESSED A \$160 REINSPECTION FEE. IF THE VIOLATIONS CAN BE CORRECTED THE BOOTH MAY REOPEN AND CONTINUE TO OPERATE FOR THE REST OF THE MARKET OR EVENT.**

**There is a \$25 refund processing fee for approved refunds, and a \$35 fee for returned checks.**

**Please submit your application to:**

**EASTGATE**  
14350 S.E. Eastgate Way, Bellevue, WA 98007  
(206) 477-8050

**DOWNTOWN SEATTLE**  
401 - 5<sup>th</sup> Avenue, Suite 1100, Seattle, WA 98104  
(206) 263-9566

For Office Use Only:
Booth ID #: _____
AR #: _____
Invoice #: _____
Payment Date: _____
District Code: _____

Available in alternative format upon request

**4. Food preparation and menu**

If this is an application for a multiple or unlimited permit where the initial application has already been approved, only complete the menu section if you have additional menu items.

<b>LIST ALL FOODS</b> Include beverages and condiments (indicate if bought packaged)	Purchased raw or pre-cooked?	Produce washing location	Where prepared (sliced, mixed, etc.)	Cooking/reheating equipment used? Final cook/reheat temperature?	Method used if cooling (kitchen only)	Transported hot or cold? Type of equipment used to transport?	Cold holding equipment used at event? (41°F or below)	Hot holding equipment used at event? (135°F or above)
<i>Example: Hamburger</i>	<i>Raw</i>	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event: <i>grill, 155°F</i>		<i>Ice chest</i>	<i>Ice Chest</i>	<i>Grill</i>
		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				
		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				
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		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				

NOTE: Use a separate sheet of paper if all of your menu items do not fit onto this form.

Temperatures to know: cold hold 41°F or below; hot hold 135°F or above; reheat for hot holding 165°F or above; final cook: eggs, fish, meat 145°F; ground meat 155°F; poultry 165°F