2012
Farmers Market Temporary Application
Public Health - Seattle & King County

New! Now you can apply on-line at http://www.kingcounty.gov/healthservices/health/ehs/portal.aspx

TYPE OR PRINT LEGIBLY -DUE AT DISTRICT OFFICE AT LEAST *14 DAYS PRIOR TO THE MARKET*

			For Office Use Only
$281 _____	6202 (P/E)	**Farmers Market Temporary Permit**	
$55 _____	6204 (P/E)	**Farmers Market Limited Temporary Permit** (includes samples/demonstration -no raw oysters, raw milk, melon or cooking raw meat/poultry/fish.)	Permit No. (Service Request)
$50 _____		**Late fees apply to Farmers Market Limited Temporary and Farmers Market Temporary Permits.** **Late Fee,** application made 3-5 days prior to the event.	Inspection Code (District)
$100 _____		**Late Fee**, application made 1-2 days prior to event. Must be submitted in-person and requires supervisor approval.	Event Code (Accounts. Rec. ID)
$_____		**Total**	Invoice No.

1. **Name of Booth:** **Contact Person:** **Email:**
   Home Address: **City:** **Zip:** **Phone: ( )**
2. **Farmers Market:** **Market Coordinator:** **Phone: ( )**
   Market/Address **City:** **Zip:**
   Market Dates: **Market Hours:**
3. **Where is the food prepared and stored? What agency permits the location**? No home storage of foods.
   Facility Name: **Address:** **City:** **Zip:**
   Permitting Agency: **Days and Times Kitchen Used:**
4. **MENU** (include beverages and all extra ingredients served with each item) and **PREPARATION PROCEDURES**:

   a) Check which preparation procedure each menu item requires at the ***KITCHEN FACILITY***:

FOOD	thaw	cut/ assemble	cook/ bake	cool	cold holding	reheat	hot holding	portion/ package	storage
1.									
2.									
3.									
4.									

   b) Check which preparation procedure each item requires at the ***MARKET*:**

FOOD	cold holding	cook/ grill	reheat	hot holding	assemble	other
1.						
2.						
3.						
4.						

NOTE: Use a separate sheet of paper if you are cannot fit all of your menu items onto this form.

5. How will you provide temperature control for potentially hazardous foods? Circle as many as you will be using.
   Foods must be 41°F or colder, <u>or</u> 140°F or hotter. Reheat to 165°F.

Check with your thermometer.

Hot holding: steam table, oven, BBQ, gas grill, wok, steamers, stove, hot holding case, other (list) _____

Reheating or cooking: oven, BBQ, gas grill, wok, steamers, stove, other (list) _____

Cold holding: refrigerator, refrigerated truck, refreezable ice/cooler, dry ice/cooler, drained iced, freezer, other (list) _____

During Transport: _____

6. Booth walls and ceiling must be made of wood, canvas, or material that protects the interior from dirt and weather**.** Floors may not be grass or dirt. All activity and food storage must fit inside the booth.

ADDITIONAL REQUIREMENTS:

1. Provide a gravity flow handwashing facility in your booth. This consists of an insulated container with a spigot that can lock in open position – capacity of 5 gallons or more filled with warm water about 100°F, a tub or bucket for waste water, pump soap and paper towels. Check the handwash facilities throughout the day and refill when needed. WASH HANDS FREQUENTLY!

2. No bare hand contact with ready to eat foods. No sick food workers present.

3. Provide sanitizer solution for wiping cloths. This solution consists of 1 teaspoon of bleach per gallon of water.

4. A digital stem thermometer is required if you serve potentially hazardous foods. Check temperatures frequently

5. Foods prepared, cooked or displayed on the front counter must be protected with a sneeze guard.

6. Have copies of food worker cards in the booth.

7. Provide water from an approved source.

8. Dispose wastewater in a sanitary sewer. Disposal of wastewater in storm drains or on the ground is not allowed.

9. Provide restrooms for your employees. Restrooms must have hand sinks with hot and cold running water. WASH HANDS BEFORE RETURNING TO THE BOOTH. (Portable toilets are not allowed, unless portable hand washing facilities with hot water, soap and paper towels are provided.)

10. If you are preparing food at the market, use coordinator provided dishwashing facilities or bring extra utensils and food equipment.

11. All food and single service utensils, napkins, etc., must be stored off the ground.

YOUR APPLICATION MUST BE RECEIVED AT LEAST 14 DAYS PRIOR TO THE MARKET. APPLICATIONS RECEIVED LESS THAN 1-2 DAYS PRIOR TO THE EVENT MAY NOT BE APPROVED OR THE MENU MAY BE RESTRICTED. ONCE THE APPLICATION IS APPROVED, NO CHANGES MAY BE MADE WITHOUT APPROVAL BY THE HEALTH OFFICER. UNAUTHORIZED CHANGES MAY BE SUBJECT TO PERMIT SUSPENSION.

_____ Signature of Operator
(Signing this application indicates that all guidelines will be met.)

_____ Signature of Health Officer

Verified permit and operational information with _____Date:_____

Please submit your application to:

EASTGATE	**DOWNTOWN SEATTLE**
14350 S.E. Eastgate Way	401 - 5th Avenue, Suite 1100
Bellevue , WA 98007	Seattle, WA 98104
(206) 296-4932	(206) 296-4632

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