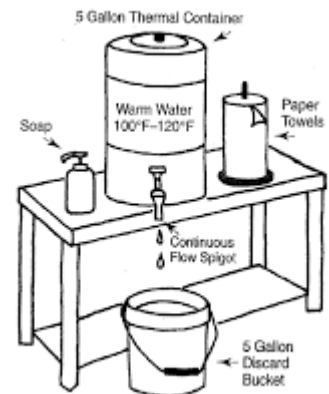


- Submit fees and completed application at least 14 days before the event. A Late fee of \$50 will be charged for applications received 3-5 days before the event; applications received 1-2 days before the event require in-person approval at our office and a \$100 late fee.
- Submit applications at our offices or online: <https://www.kingcounty.gov/healthservices/health/ehs/portal.aspx>
- Permit categories:
  - **Minimal** – packaged potentially hazardous food made under permit, no handling of unpackaged foods no sampling (single event permit \$120, unlimited event permit \$236)
  - **Moderate** – sampling potentially hazardous foods, reheating commercially made foods (USDA/WSDA), hot holding (single event permit \$290, multiple (5) event permit \$640, unlimited event permit \$750)
  - **Complex** – food cooked from raw animal products, serving raw animal products, foods cooked and cooled in a prep kitchen (single event permit \$350, multiple (5) event permit \$700, unlimited event permit \$850) Multiple or Unlimited event permits (moderate or complex category)
- Multiple or unlimited permit packages
  - Certified Booth Operator certification is required for Moderate and Complex multiple or unlimited permits. <http://www.kingcounty.gov/healthservices/health/ehs/foodsafety/FoodBusiness/temporary.aspx>
  - A certified booth operator must be in the booth during operation

## TEMPORARY FOOD SERVICE REQUIREMENTS

- **Food preparation and storage location:** advance food preparation, the use of fruits or vegetables that are not purchased prewashed or pre-cut, or events longer than one day (access to a 3-compartment sink for dishwashing is required) require a kitchen facility. Examples could be a restaurant, church, school or community center. The facility must support your event menu, preparation and storage. No home storage or preparation of foods is allowed.
- **Handwashing:** a 5 gallon or larger gravity flow, insulated container is required for handwashing in the booth. The container needs a spigot that can lock in the open position to wash both hands. Fill the container with hot water, refill as needed. Provide soap, paper towels, and a bucket for waste water. **Wash hands frequently.**
- **No bare hand contact with ready to eat foods:** use barriers like tongs, bakery papers or gloves.
- **Illness:** workers with symptoms of diarrhea, vomiting, jaundice or sore throat with fever cannot work with food.
- **Food workers cards:** provide copies in booth (at least one worker must have).
- **Thermometer:** a digital stem thermometer is required. Check temperatures of potentially hazardous foods.
  - **Hot hold 135°F or above;** discard hot foods at the end of the day. Cooling at the event not allowed.
  - **Cold hold 41°F or below**
  - **Reheat to 165°F for hot hold**
  - **Final cook temperature for eggs, fish, meat 145°F, ground meat 155°F, poultry 165°F**



- **Sanitizer:** provide sanitizer solution (1 teaspoon chlorine bleach per gallon of water) and wiping cloths.
- **Employee restrooms:** food worker restrooms must have handwash sinks with hot running water. Double handwash is required, at restroom and at the booth. Portable toilets are allowed only if handwash sinks with hot water, soap and paper towels are provided next to the portable toilet.
- **Dish washing:** for one day events, bring extra utensils and food equipment to change out as needed. For events two days or more plumbed dishwashing facilities are required. Soap, sanitizer and sink drain plugs must also be provided. Dish tubs are not acceptable.
- **Waste water:** do not dump waste water into storm drains or on the ground.
- **Booth setup:**
  - Provide overhead cover to protect the booth from weather and dirt.
  - Floors must be cleanable (such as a plastic tarp), not grass or dirt.
  - Foods prepared, cooked, or displayed on the front counter must be protected from with sneeze guards.
  - Provide a barrier between hot surfaces (grills, steam tables, fryers) and the public.
  - Store utensils and paper products off the ground.
  - All food storage, equipment, and preparation must fit inside the booth.

*Temporary food vendors found to have one or more imminent health hazards will be closed.*

*For multiple and unlimited temporary permit holders a \$160 reinspection fee will be assessed for failed inspections.*

*More information and applications can be found on our website:*

<http://www.kingcounty.gov/healthservices/health/ehs/foodsafety/FoodBusiness/temporary.aspx>

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