

Office use only:

Approved

Denied

Expires _____

Application for exemption from permit

This application is based on WAC 246-215-08305 (Washington State Retail Food Code).

Only the following food items may be exempted from the permit.

Check all the boxes that apply to your food business.

- Individual samples of non-TCS* sliced fruits and vegetables.
- Popcorn and flavored popcorn prepared from commercially packaged non-TCS* ingredients.
- Dried herbs and spices processed in an approved facility.
- Crushed ice drinks containing only non-TCS* ingredients and dispensed from a self-contained machine that makes its own ice. Snow cones, and shaved ice are not included.
- Corn on the cob (prepared with butter, shake on spices or commercial mayonnaise in squeeze bottle only).
- Whole roasted peppers.
- Roasted nuts, roasted peanuts, and roasted candy-coated nuts.
- Chocolate-dipped ice cream bars prepared from prepackaged ice cream bars produced in a food processing plant.
- Chocolate-dipped bananas prepared from bananas peeled and frozen in an approved facility.
- Cotton candy.

***TCS Food** (Time/Temperature Control for Safety Food) – food that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation. Examples include meat, fish, milk, eggs, cut melons, cut leafy greens, sprouts, and cooked plant foods.

Applicant

Phone

Business Name

Email

Mailing Address

City, State, Zip

The Washington State Food Code allows for selling specific food items without a Food Establishment permit. All applicable food safety rules are required to be followed during food service. This permit exemption must be submitted at least 14 days prior to serving food and must be approved by the Public Health - Seattle & King County. Once approved, this exemption will be valid for two years. Please review a list of exempt food items on the left and the food safety rules below.

Food Safety Requirements: All food safety rules must be followed, or the exemption will no longer be valid. Read the statements below and check the box to indicate that you will comply with the rules. **All items must be checked and completed for approval.**

- Have copies of Washington State Food Worker Cards in the booth.
- 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 warm water. Provide soap, paper towels, and a bucket for wastewater.
- No bare-hand contact with ready-to-eat foods. Use barriers like tongs, bakery papers, or gloves. Workers with symptoms of diarrhea, vomiting, jaundice, or sore throat with a fever cannot work.
- Food workers must have restrooms with warm water for handwash. Workers must wash their hands after using the restroom and again when they return to the booth.
- All utensils will be washed, rinsed, sanitized, and air-dried before use.
- Bring extra utensils to change out as needed.
- Water, ice, and food are from approved sources. Homemade food or home storage of food, utensils, or equipment is not allowed.
- Store food, utensils, and single service items off the ground.
- Dishwashing, cleaning equipment, storage, and limited preparation will occur at an approved commissary kitchen facility.
- Name & address of commissary (REQUIRED):

Commissary Name

Commissary Address

Signature of Applicant Date

Regulatory Authority Date

SEATTLE
401 5th Ave, Suite 1100
Seattle, WA 98104
206-263-9566

EASTGATE
14350 SE Eastgate Way
Bellevue, WA 98007
206-477-8050

A copy of this approved exemption application must be at the site of operation.