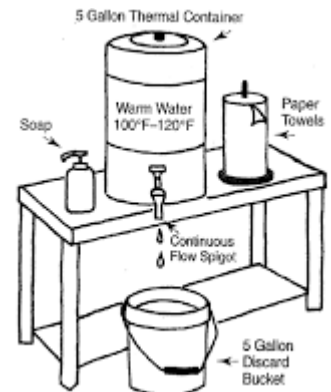


# Temporary Food Establishment Guidelines & Fee Schedules

- 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 2 days before the event require in-person approval at our office and a \$100 late fee.
- Submit applications at our offices or online: [www.kingcounty.gov/health/portal](http://www.kingcounty.gov/health/portal)
- Permit categories:
  - **Minimal** – packaged time/temperature control for safety (TCS) foods made under permit, no handling of unpackaged foods no sampling (single event permit \$128, unlimited event permit \$252)
  - **Moderate** – sampling time/temperature control for safety (TCS) foods, reheating commercially made foods (USDA/WSDA), hot holding (single event permit \$309, multiple (5) event permit \$684, unlimited event permit \$801)
  - **Complex** – food cooked from raw animal products, serving raw animal products, foods cooked and cooled in a prep kitchen (single event permit \$374, multiple (5) event permit \$748, unlimited event permit \$908)
- Multiple or Unlimited event permits (moderate or complex category)
  - Certified Booth Operator certification is required for each business applying for a Moderate or Complex multiple or unlimited permit package.
  - The Certified Booth Operator is not required to be on-site during the market or event.

## TEMPORARY FOOD SERVICE REQUIREMENT

- **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).
- **Food preparation and storage location:**
  - No home storage or preparation of foods is allowed. *Examples of an approved commissary include a restaurant, church, school or community center.*
  - All fruits and vegetables must be purchased pre-washed, pre-cut or washed at an approved commissary. Limited cutting is allowed in the booth.
  - Preapproval may allow minimal portioning cuts of raw meat or seafood in the booth. Requires an additional hand wash set up, separate cutting board, and either a separate sanitizer bucket with wiping cloths or use of a spray bottle sanitizer solution with paper towels.



- **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 158°F, poultry 165°F**
- **Raw shellstock and raw fish:**
  - Raw shellstock (mussels, clams, oysters, and geoduck) is allowed at an event where a distributor is selling fresh raw shellstock to a customer for take home consumption. No sampling or shucking is allowed. Must maintain temperature control, shellstock tags with the product and prevent comingling.
  - Shucking and or/serving raw oysters for immediate consumption (i.e. oyster shooters) could be proposed with limitations and additional requirements.
  - Sushi, including poke bowls, is permitted with a consumer advisory prominently displayed and visible to the public.
- **Sanitizer:** provide sanitizer solution in a bucket with wiping cloths or provide sanitizer solution in a spray bottle and use with single use (paper) towels. (1 teaspoon chlorine bleach per gallon of water)
- **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 \$171 reinspection fee will be accessed for failed inspections.*

More information and applications can be found on our website: [www.kingcounty.gov/foodsafety/temporary](http://www.kingcounty.gov/foodsafety/temporary)

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