



SEASONAL FOOD ESTABLISHMENTS

Individuals or groups selling and/or serving food at multiple temporary events may apply for a Seasonal Food Service Establishment permit. **Seasonal permits are good for six (6) months from the date of issue.** A seasonal permit establishment operates at a fixed location not to exceed twenty-one (21) calendar days in conjunction with a single event or operates at a fixed location not more than three days a week. Groups or individuals planning to serve food from a fixed location for a period exceeding twenty-one (21) consecutive days or more than three days a week must apply for an Annual Food Service Establishment Permit.

PROCEDURE

Submit **(1) facility setup plans, (2) a Temporary Establishment Permit application, and (3) Food Preparation Procedures of Menu Items form** to the Health District for review and approval. Include all plumbing, types of equipment, and placement. Give capacities of fresh water and wastewater tanks, and location of dishwashing facilities. Please note the source of the water being used, the proposed wastewater disposal site, and all menu items. Include your name, name of the business, mailing address, and daytime phone number.

The Temporary Food Establishment Permit will be issued by a Health District inspector after conducting an inspection of your set-up. The inspection will be conducted at your first event. At the time of the first inspection submit your Event Itinerary for the season.

GENERAL REQUIREMENTS

1. The same menu must be used for each event. Menu items may only be changed by additional review and approval. **All food must be prepared and cooked on-site or an approved facility (e.g., a licensed restaurant or department-approved kitchen).** Cooling is not permitted on-site at a temporary event.
2. The water used for food preparation, handwashing, sanitizing solutions, and dishwashing must be from a water system approved by the health department. Freshwater holding tanks are to be made of food-grade sanitizable materials, and must be sanitized daily.
3. Wastewater from your Seasonal Food Establishment must be disposed of in an approved manner. If a wastewater holding tank is used, it must be made of durable, leak-proof construction, and be at least 15% larger than the freshwater tank in size. The dumping site for the holding tank must be

approved. **There is to be NO dumping wastewater down storm sewers, into waterways, onto the ground surface, or in residential septic systems.**

4. A hand washing station must be set up in the food preparation area. The hand washing station must be set-up before food preparation begins. **The hand washing station requires an adequate supply of running hot and cold, or warm, water between 100° F - 120° F. Soap and paper towels are required at each handwashing station.**
5. All food contact equipment requiring drainage, such as refrigerators (non-evaporator style), ice, pop, and espresso machines, must be plumbed into the wastewater holding tank.
6. The restroom must be available within 200 feet of the temporary event setup for employees. As per the Washington State Retail Food Code, **hand washing facilities must be immediately available to the toilet facilities.** The restroom must be available during all business/preparation times.
7. All food contact surfaces must be smooth, durable, non-absorbent, and easily cleanable. No bare wood surfaces are to be used for food preparation.
8. Enough hot- or cold-holding equipment must be available to maintain hot food at 140° F or above, and/or cold foods at 41° F or below, at all times.
9. There must be at least one person with a current Washington State Food Worker's Card present in the food preparation area at all times during the event.
10. Booths must have a roof or canopy extending over all food preparation, storage, and service areas as appropriate.
11. Approved sanitizer and wiping cloths must be present at all times during food preparation, service and cleanup.
12. A metal-stem thermometer that reads temperatures from 0 - 220° F must be present and properly calibrated.
13. Dishwashing facilities must be public or semi-public for inspection purposes. Home-use kitchens are NOT approved. Dishwashing facilities must contain, at a minimum a three-compartment sink with drainboards.
14. Food Worker Cards or copy must be available on site.

A complete event itinerary must be submitted. If you plan to add events to your itinerary, you must notify the Health District within 5 working days prior to the event. **If you are at an event that is not on your itinerary, you will be required to purchase a Temporary Event Permit.**

A minimum of two routine inspections will be conducted per season. If there are any critical item violations found during the inspection, a follow-up inspection will be conducted. Only the first follow-up inspection will be conducted at no charge. If more than one follow-up inspection is needed, there will be a charge for each additional inspection conducted during the season.

