

**APPLICATION FOR TEMPORARY  
FOOD SERVICE PERMIT**

Applications must be received 14 days before the event to avoid a late fee of \$50% base fee

Clallam County Dept. of Health & Human Services  
Environmental Health Division, Food Service Section  
223 East 4<sup>th</sup> Street, Suite 14, Port Angeles, WA 98362  
Phone (360) 417-2328, Fax (360) 565-2615

EH Office Use: Waiver Yes No		Mail Permit to:	Booth	Mobile												
Date(s) of Event:	Name of Event:	Event Location:														
Name of Applicant: <i>(Company/Organization)</i>		Phone:														
Applicant's Mailing Address:		E-Mail Address														
Name of Food Supervisor: <i>(responsible for applicant's booth/kitchen)</i>		Phone:														
Event Coordinator:		Phone:														
Where will foods be prepared? If at a licensed facility, please give name.																
Describe your cold-holding equipment: <i>(refrigerator, ice chest, etc.)</i>		Describe your hot-holding equipment: <i>(stove, oven, steam, etc.)</i>														
Describe your temperature monitoring devices and when they will be used: <i>(stem thermometer, oven thermometer, etc.)</i>																
Describe your temporary hand-wash station if you are not operating at a licensed facility: <i>(on-site, portable, handwash sink, etc.)</i>																
Describe your utensil and equipment washing facilities:		Describe your sanitizing solution:														
Describe your source of potable water: <i>(City, well, etc.)</i>		Describe your waste water disposal system: <i>(City, septic, etc.)</i>														
Describe your restroom facilities: <i>(on-site, portable, etc.)</i>		Describe your garbage disposal: <i>(City, on-site, etc.)</i>														
Applicant Signature:		Date:														
<b>Fees for single events:</b> <table style="width:100%; border: none;"> <tr> <td style="width: 70%;"></td> <td style="text-align: right;"><b>\$29.00</b></td> <td style="text-align: right;"><b>\$43.50</b></td> </tr> <tr> <td>- Non-Potentially Hazardous foods include, cookies, cakes-</td> <td style="text-align: right;"><b>\$115.00</b></td> <td style="text-align: right;"><b>\$172.50</b></td> </tr> <tr> <td>- Potentially Hazardous Foods include beef, pork, fish, poultry, dairy products, pasta-</td> <td style="text-align: right;"><b>\$138.00</b></td> <td style="text-align: right;"><b>\$207.00</b></td> </tr> <tr> <td>- Seasonal Farmers Market/Recurring Temporary Events same menu at same location-</td> <td></td> <td></td> </tr> </table>						<b>\$29.00</b>	<b>\$43.50</b>	- Non-Potentially Hazardous foods include, cookies, cakes-	<b>\$115.00</b>	<b>\$172.50</b>	- Potentially Hazardous Foods include beef, pork, fish, poultry, dairy products, pasta-	<b>\$138.00</b>	<b>\$207.00</b>	- Seasonal Farmers Market/Recurring Temporary Events same menu at same location-		
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Permit #:	Sanitarian Signature:	Date:														
Permit Fee:	<u>Total</u> Fees:	Date Paid:	Check #:	Receipt #:												
Late Fee:																



### FOOD PREPARATION

- Fill in the blank for each food item to be served including all preparation steps.
- Please circle preparation steps that are done at a licensed facility or commissary.

#### COOKING THEN COOLING AND REHEATING FOOD IS NOT ALLOWED AT TEMPORARY FOOD SERVICE BOOTHS.

Many foodborne illness outbreaks are traceable to improper food handling in these stages of preparation.

Food & Source	Food Transportation to Site	Thawing Method	Cold-Holding	Cut and/or Assemble	Cooking Temperature	Hot-Holding	Serving Methods
<b>Example:</b> Raw Chicken drumsticks from Wholesale	To Site in Iced Coolers	Ice Chest / Refrigerator	Refrigerator 41°F	Yes	Grill to 165° F	Steam table 140°F	To plate with tongs
<b>Example:</b> Commercial Hot Dogs from Jim's Foods	To Site in Iced Coolers	<b>None</b>	Ice Chest 41°F	<b>No</b>	Boil to 140°F	On BBQ 140°F	To bun with tongs handle bun with gloves
1.							
2.							
3.							
4.							
5.							
6.							
7.							
8.							
9.							
10.							

Applicant:	Event:	Event Date:
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If you have a mobile unit, is it L&I approved?	If approved, when?
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Please list names of workers with current food handler cards: 1. \_\_\_\_\_ 2. \_\_\_\_\_  
 3. \_\_\_\_\_ 4. \_\_\_\_\_ 5. \_\_\_\_\_  
 6. \_\_\_\_\_ 7. \_\_\_\_\_ 8. \_\_\_\_\_