

Requirements to Operate A Temporary Food Service Facility

1. Complete an application for a Temporary Food Service Permit and submit it with the correct fees at least 14 days before the event.
2. All temporary food booths shall have at least one staff person with a valid food worker card on duty at all times. This person is responsible for compliance with the Environmental Health Division requirements and regulations.
3. No person who is infected with a cold or the flu, or who has any open sores or infected cuts on his/her hands, shall work in any temporary food establishment.
4. Have available receipts for verification that food, water and ice are from an approved source.
5. A digital thermometer with a range of 0°-220°F is required for cooking and refrigeration and must be kept on-site and calibrated.
6. Handwashing facilities' minimum requirements shall consist of an insulated 5-gallon container with a continuous-flow spigot supplied with warm water and a basin to collect dirty water, soap, and paper towels. .
7. Bare hand contact of ready to eat foods prohibited. Food-service gloves, tongs or bakery paper must be provided.
8. All food preparation must be done in the booth or in an approved kitchen facility (under Environmental Health Division permit) to minimize the potential for food poisoning. **Home preparation of food is prohibited.**
9. Food preparation areas shall be separated and protected from the public.

10. Smoking or eating in booths is prohibited Drinks must have lids. All non-working persons are to be kept out of the booth.
11. Foods must be cooked to the appropriate internal temperature and held hot at 140°F or above. Cooking temperatures are as follows:
Hamburger, Sausage – 155°F
Chicken, Turkey – 165°F
Beef, Pork, Seafood, Eggs – 145°F
Vegetables, hot dogs, chili - 140°F
12. All potentially hazardous foods must be kept out of the danger zone of 41°F to 140°F.
13. Crock pots, steam tables or other hot holding devices are not to be used as a means for heating up foods. They are to be used only for hot holding purposes. **Cooling and reheating cooked food at temporary events is prohibited.**
14. All raw meats and shell eggs must be stored in a separate container, below and away from other foods.
15. Sanitizer must be labeled and present for rinsing and storing wiping cloths. One teaspoon of bleach to one gallon of cool water will be acceptable. Solution must be changed frequently during the day.
16. Chemicals such as liquid bleach must be stored in a separate area away from food preparation and display areas.
17. A refuse container with a tight fitting lid must be available for garbage.
18. All liquid waste must be discarded in a holding tank or sewer. Disposing of liquid waste in storm drains or on the street is prohibited.
19. Single-service articles, such as paper plates, cups, and plastic utensils are required for use by consumers. Washing single-service plates, cups and utensils is prohibited

Recurring Temporary Events

Those temporary events that:

- Occur multiple weeks and operate for no more than 3 consecutive days per week
- Occur at the same location each week

Vendors must meet requirements for temporary food service establishments as stated in WAC 246-215-131. In accordance with this code, the Health Officer may limit food preparation steps and prohibit some menu items based on the hazards of the products or procedures.

Recommendations:

- A. Bring extra gloves, paper towels, utensils and thermometer
- B. Mechanical - refrigeration is advised. However, a hard-sided ice chest (not styrofoam) with ice from approved source (store-bought, bagged ice) may work better than a poorly functioning refrigerator on a hot day.
- C. Post Permit
- D. Copies of Food Worker Card

Fees

Single Event

Non-potentially hazardous foods	\$29.00
Potentially hazardous foods	\$115.00
Farmers Market/Recurring Temporary Event	\$138.00

Late Fee*

*Late fees are an additional 50 % of the base fee for all temporary food service permit applications not received 14 days prior to the event for which the permit is being requested. All fees must be paid before a permit will be issued.

Clallam County
Health and Human Services
Division of
Environmental Health



CLALLAM COUNTY
Environmental Health
SERVICES

If you have questions...

Call the Clallam County Dept. of Health
and Human Services
Environmental Health Division
(360) 417-2328
or come by Room 130
8:30 am – 4:30 pm Mon.-Fri.

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Temporary Food Permits

This brochure explains the process to
obtain approval for a temporary food
establishment.

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