



# CLARK COUNTY PUBLIC HEALTH

1601 E. Fourth Plain Blvd. ♦ P.O. BOX 9825  
Vancouver, WA 98666-8825  
(360) 397-8428 ♦ Fax (360) 397-8091

FOR OFFICE USE ONLY:

Date received: \_\_\_\_\_

Received By: \_\_\_\_\_

## TEMPORARY FOOD ESTABLISHMENT - EXEMPT FROM PERMIT APPLICATION

### APPLICATION BY MAIL:

1. Complete both pages of information.
2. **Mail this application at least ONE MONTH IN ADVANCE of the event.**
3. Mail to: Clark County Public Health - Environmental Public Health  
P.O. Box 9825  
Vancouver, WA 98666-8825

### APPLICATION IN PERSON:

1. Complete both pages of this application form.
2. **Turn in this permit exemption application at least 14 CALENDAR DAYS IN ADVANCE of the event.**
3. Location: Clark County Public Health - Environmental Public Health  
1601 East Fourth Plain Blvd. Vancouver, Washington  
Office hours: Monday, Tuesday, Thursday and Friday:-8:00 AM- 4:30 PM  
Wednesday: 9:00 AM - 4:30 PM

### APPLICATION BY FAX

1. Complete both pages of this application form.
2. Fax to (360) 397-8091

An Environmental Health Specialist will review this application. If food service does not meet Chapter 246-215 WAC for exemption from permit, the applicant will be notified by phone to either: 1) limit some menu items, 2) apply and pay for a temporary permit, and/or 3) apply additional requirements as necessary to protect public health.

Name of Concession \_\_\_\_\_

Owner / Organization Name \_\_\_\_\_ Non-profit organization: \_\_\_\_\_  
Tax exempt ID # 501 (c)(3) \_\_\_\_\_

Person in Charge of Concession \_\_\_\_\_ Phone No. \_\_\_\_\_ Concession Phone \_\_\_\_\_

Name of Event \_\_\_\_\_

Date of Event \_\_\_\_\_ Time of Food Sales \_\_\_\_\_

Event Location **AND** Street Address \_\_\_\_\_

Event Coordinator \_\_\_\_\_ Phone No. \_\_\_\_\_

Signature of Applicant \_\_\_\_\_

Print Applicant Name \_\_\_\_\_

**Person to call if the permit exemption requirements are not met or if more information is needed.**

NAME \_\_\_\_\_ PHONE NO. \_\_\_\_\_

ADDRESS \_\_\_\_\_

CITY \_\_\_\_\_ STATE \_\_\_\_\_ ZIP CODE \_\_\_\_\_

PLEASE CHECK OR LIST BELOW ALL FOOD THAT WILL BE SERVED or SAMPLED TO THE PUBLIC.

Include ice supplier and water supply.

- |  |   |   |
|--|---|---|
| <input type="checkbox"/> Popcorn and flavored popcorn          | <input type="checkbox"/> Pork skins   | <input type="checkbox"/> Chocolate-dipped bananas                     |
| <input type="checkbox"/> Cotton candy                          | <input type="checkbox"/> Caramel apples   | <input type="checkbox"/> Chocolate-dipped ice cream bars              |
| <input type="checkbox"/> Corn on the cob                       | <input type="checkbox"/> Herbs & spices from an approved facility                   | <input type="checkbox"/> Baked goods (non-potentially hazardous only) |
| <input type="checkbox"/> Whole peppers (for immediate service) | <input type="checkbox"/> Fruit & vegetable samples (non-potentially hazardous only) |   |
| <input type="checkbox"/> Roasted or candy coated nuts          |   |   |

Other Food Items	Supplier	Final cooked food temperature	On-site Preparation?		How served?	
			Yes	No	Hot	Cold

- A hand washing station must be set up in the concession stand. All food employees must wash their hands before any food service begins. Lack of a complete hand wash station will result in immediate closure.** Will there be a 5-gallon (or larger) insulated container with a continuous flow spigot, **WARM** water, a pump soap dispenser, paper towels, and a catch bucket for dirty water? Yes  No  If no, please describe. \_\_\_\_\_
- There can be no bare hand contact with ready-to-eat food (example: pretzels, food samples). Will there be gloves, tissues or tongs available for food employees to use? \_\_\_\_\_
- What equipment/units will be used on-site to cook food? Grill Fryer Roaster oven Gas grill Stove Other Describe if "Other" was checked. \_\_\_\_\_
- How will you protect the public from the above cooking or hot holding units? \_\_\_\_\_
- Will food booth/concession be inside a building? Yes  No  If no: What is the overhead covering? \_\_\_\_\_  
What is the ground surface? \_\_\_\_\_
- Describe the sanitizer on site.  A bucket with **1-teaspoon of bleach** per one gallon of water and a clean towel for sanitizing.  A bucket with **200 ppm** of a quaternary ammonium compound and a clean towel for sanitizing.
- Wastewater **cannot** be dumped down a storm drain or on the ground. Where will the wastewater be disposed? \_\_\_\_\_
- Do you have a green Food Vendor Information pamphlet? Yes  No  If **no**, ask for a copy of this pamphlet before you leave the Environmental Health counter. All food employees and volunteers must read this pamphlet before the event.
- Have you set up and served food for a temporary event in Clark County before? Yes  No
- Will there be a food worker on-site for all shifts with a valid Washington State Food & Beverage worker card? Yes  No   
Name \_\_\_\_\_ Shift hours \_\_\_\_\_ - \_\_\_\_\_ Name \_\_\_\_\_ Shift hours \_\_\_\_\_ - \_\_\_\_\_
- Have you previously had an annual permit with Clark County Public Health? Yes  No   
If yes, what was your Client ID# \_\_\_\_\_ or name \_\_\_\_\_

**\*ALL SAMPLING METHODS MUST BE APPROVED BY A CLARK COUNTY PUBLIC HEALTH FOOD INSPECTOR**

However, if group is:

- a **nonprofit organization** operating for religious, charitable or educational purposes **AND**
- selling **non-potentially hazardous baked goods prepared** in private kitchens, **THERE**
- **must be a sign** that is clearly visible at the customer sales location stating these items are **prepared in a kitchen that is not inspected by Clark County Public Health.**

- If group is a **nonprofit organization** operating for religious, charitable or educational purposes **AND** selling no potentially hazardous baked goods prepared in private kitchens, a sign will be clearly visible at the customer sales location stating these items are prepared in a kitchen that is not inspected by Clark County Public Health: Yes  No

Signature of Applicant \_\_\_\_\_ Date \_\_\_\_\_

Printed Name of Applicant \_\_\_\_\_

## **FOODS EXEMPT FROM REQUIRING A PERMIT**

These foods are exempt from requiring a permit when sold or offered to the public. An [EXEMPT FROM PERMIT APPLICATION](#) and [FOOD WORKER CARD](#) are required.

**IMPORTANT:** Read and become familiar with the safety rules in the [FOOD VENDOR INFORMATION](#) pamphlet, which must be posted in your booth.

The sale of commercially packaged, non-potentially hazardous food does not require a permit. A license from the Washington Department of Agriculture is required when packaging any food yourself.

- 1. Popcorn and flavored popcorn**
- 2. Cotton candy**
- 3. Dried herbs and spices processed in an approved facility\***
- 4. Machine-crushed ice drinks containing non-potentially hazardous ingredients and made with ice from an approved source**
- 5. Corn on the cob prepared for immediate service**
- 6. Roasted nuts and roasted candy-coated nuts**
- 7. Caramel apples**
- 8. Chocolate-dipped ice cream bars prepared from pre-packaged ice cream bars produced in a USDA or WSDA food processing plant\*\***
- 9. Chocolate-dipped bananas peeled and frozen in an approved facility**
- 10. Individual samples of non-potentially hazardous sliced fruits and vegetables**
- 11. Whole and uncut fresh fruits and vegetables**
- 12. Whole, roasted peppers for immediate service**
- 13. Non-potentially hazardous baked goods, such as brownies, cookies and fruit pies prepared and wrapped in a sanitary manner by a non-profit organization operating for religious, charitable or educational purposes AND with a sign, clearly visible to customers, stating that these items are prepared in a kitchen that is not inspected by Clark County Public Health.**

\* Approved facility is a kitchen permitted by or otherwise acceptable to the local health department.

\*\* A food processing plant is a commercial operation which manufactures packages, labels, or stores food for human consumption and does not provide food directly to a consumer.

## Make Your Outdoor Event Smokefree



Today, people expect smokefree air where they work, live and play and they appreciate attending outdoor events that are smokefree, too. The air is healthier, and the grounds stay cleaner when smoking is not allowed.

Most people do not smoke. Because smoking restrictions at workplaces and indoor public locations assure healthier, smokefree indoor air, few people want to be around secondhand smoke when they're enjoying the outdoors.

Four Reasons Why Smokefree Outdoor Events Are a Good Idea:

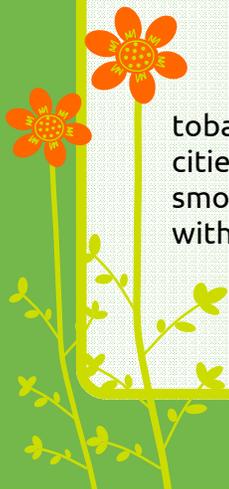
**There is no safe level of secondhand smoke.** The U.S. Surgeon General has said there is no safe level of exposure to secondhand smoke. It is a serious health hazard, even in small amounts. The level of secondhand smoke in the air near a person who smokes outdoors can be as high as indoor secondhand smoke. Harmful chemicals in smoke affect breathing and are especially dangerous to children and people with asthma and heart conditions.

**Smokefree outdoor policies reinforce positive role modeling for children and young people.** When adults smoke in view of children at outdoor events, children get the message that smoking is associated with enjoyable, outdoor activities. Smokefree outdoor places reinforce the message that smoking is NOT the norm. Smokefree environments reduce the likelihood that children and youth will start using tobacco.

**Outdoor smoking bans help people quit.** Smokefree outdoor places support people who are attempting to quit because it is less convenient to smoke. People also smoke less as a result of smokefree policies.

**Restricting outdoor smoking can reduce litter and pollution from discarded cigarette butts.** Discarded cigarette butts pollute land and water. Cigarette butts do not biodegrade. They are poisonous and may be eaten by toddlers, pets, fish and wildlife.

Outdoor smoking bans are becoming more common locally and nationally. Parks and recreation centers in the city of Vancouver are tobacco-free. All farmers markets in Clark County prohibit smoking. Many cities in Washington and across the country have made their outdoor areas smokefree including beaches, water parks and sporting complexes. Places with no-smoking policies have found few problems with enforcement, largely because of the public's own efforts.



### Three Steps to a Smokefree Outdoor Event:

1. Make a commitment to not allow smoking at your next outdoor event.
2. Make sure all event organizers, staff, volunteers and community partners know the event is smokefree. Include the rule in contracts with all vendors.
3. Inform the public and promote the event as smokefree with signs, publicity and reminders. Add a no-smoking symbol like the one below, or use a tagline on your promotional materials.

### Need help? Clark County Public Health offers:

- Examples of no-smoking policy language
- Sample messages, taglines and signage ideas to help promote your smokefree outdoor event
- Information you can share with your vendors. We will also include smokefree outdoor event information in application packets vendors get from us

### Sample taglines:

I  Smokefree Outdoors

Clean Air, It's Ours to Share

Imagine! A Smokefree (fill in the name of your event)

We've Cleared the Air

Play Smokefree and Breathe Easy

Breathe Easy, You're at (fill in the name of your event)



Contact: Theresa Cross, Clark County Public Health

360-397-8000 extension 7378, [Theresa.Cross@clark.wa.gov](mailto:Theresa.Cross@clark.wa.gov)