



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- 4:00 PM
Wednesday: 9:00 AM - 4:00 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 _____ AM/PM

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.