



CLARK COUNTY PUBLIC HEALTH

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REQUIREMENTS FOR FOOD VENDORS

To sell PREPARED FOOD not listed on the Exempt Food List you will need to do the following:

1. Complete an application at least 14 calendar days before the event; and
 - a. If you plan to be at 1 or 2 events during the year, obtain a [TEMPORARY PERMIT](#).
 - b. If you plan to be at multiple events during the year an [MULTI EVENT \(ITINERANT\) PLAN REVIEW & PERMIT APPLICATION](#) may be more appropriate.
 - c. Obtain a [FOOD WORKER CARD](#).
2. Pay the appropriate [FEES](#).
3. Read, become familiar with and comply with the safety rules in the [Food Vendor Information](#) pamphlet, which must be posted in your booth.

To sell or offer to the public ONLY foods from the Exempt Food List (see [list](#)) you will need to do the following:

1. Complete an [EXEMPT FROM PERMIT APPLICATION](#).
2. Obtain a [FOOD WORKER CARD](#).
3. Read, become familiar with and comply with the safety rules in the [Food Vendor Information](#) pamphlet, which must be posted in your booth.

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.