



CLARK COUNTY PUBLIC HEALTH

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www.clark.wa.gov

TEMPORARY FOOD ESTABLISHMENT APPLICATION

PLEASE PRINT

BOOTH NAME _____

PERSON IN CHARGE/BOOTH OPERATOR INFORMATION (A Person In Charge (PIC) must always be present)

PIC Name: _____

PIC Phone Number: () _____ Day of Event Phone Number: () _____

E-mail Address _____ DOB: _____ SR# _____

BOOTH OWNER INFORMATION same as above

Owner Name: _____

Billing Address _____
City _____ Zip _____

Phone Number: () _____ Day of Event Phone Number: () _____

E-mail Address: _____ DOB: (required) _____

EVENT INFORMATION

Event Coordinator Name: _____ E-mail: _____ Phone: _____

Event Name: _____

Event Location (i.e. name of park, church, etc.): _____

Event Address or Cross Streets _____
(required) City _____ Zip _____

Event Dates and Time of Food Sales (be specific): _____

OFF-SITE FOOD PREPARATION Complete this section if food will be prepared off site prior to the event

Name of food preparation facility _____

Facility Address _____
City _____ Zip _____

Facility Contact: _____ Phone# _____ E-mail: _____

Off-site Food Preparation Date: _____ Time: _____ AM/PM Date: _____ Time: _____

HOME FOOD PREPARATION OR STORAGE IS NOT ALLOWED. USE OF FACILITIES OUTSIDE CLARK COUNTY HAS ADDITIONAL REQUIREMENTS.

I have read, understand, and will abide by the food safety requirements.

Signature of Applicant _____ Date _____

COMPLETE APPLICATIONS AND PAYMENT MUST BE RECEIVED AT LEAST 14 DAYS IN ADVANCE.

Permit fees are not refundable. A late fee applies to all application received less than 14 days in advance.

Make checks payable to **Clark County Public Health**

Office Hours: **Mon., Tue., Thurs., Fri. 8:00 AM - 4:00 PM and Wed. 9:00 AM - 4:00 PM**

Applications may be mailed, faxed, or hand delivered.

PERMIT MUST BE POSTED AT BOOTH, WITHIN PUBLIC VIEW

Complete the information requested on the following page.

PLEASE LIST BELOW ALL FOODS TO BE SERVED TO THE PUBLIC FROM THIS TEMPORARY FOOD ESTABLISHMENT.

Food item or beverage	Food source	Is item prepared on-site or prior to the event? (check one)		Equipment to be used for on-site cooking	Final cooked food temperature	Equipment used on-site to keep food at safe temperatures <i>Cold – Less than 41°</i> <i>Hot – Greater than 135°</i>	How served? Hot Cold
		On-site	Prior				
STERNO IS NOT ALLOWED FOR HOT HOLDING AT OUTDOOR TEMPORARY EVENTS							
		<input type="checkbox"/>	<input type="checkbox"/>				
		<input type="checkbox"/>	<input type="checkbox"/>				
		<input type="checkbox"/>	<input type="checkbox"/>				
		<input type="checkbox"/>	<input type="checkbox"/>				
		<input type="checkbox"/>	<input type="checkbox"/>				
		<input type="checkbox"/>	<input type="checkbox"/>				
		<input type="checkbox"/>	<input type="checkbox"/>				
		<input type="checkbox"/>	<input type="checkbox"/>				

- Water Supply Source: _____ Ice Supply Source: _____
Is use of a hose necessary? Yes No If yes, the hose must be food grade and the nozzle must be kept clean and off the ground.
- Bare hands may not contact ready-to-eat food (example: touching hot dog or hamburger buns, putting cheese on hamburger to melt).
How will ready-to-eat food be handled? Gloves Bakery Tissues Tongs Utensils Other: _____
- How will foods be kept hot or cold during transport to the event? _____
- How will the public be safely protected from any of the above cooking or hot holding equipment? _____
- What equipment will be on-site to keep stored foods cold? Refrigerator Refrigerated truck Freezer Ice chest
 Other _____ Note: Mechanical refrigeration may be required at events lasting longer than 8 hours.
- Describe how cross contamination of raw meat and ready-to-eat food will be prevented. Separate ice chest for raw meat storage.
 Raw meat stored on bottom refrigerator shelf. Separate cutting boards for vegetables and meat. Other _____
- How & where will produce be washed? No produce Purchased pre-washed Identified on front page Other _____
- Will the food booth/concession be inside a building? Yes No
If no, describe overhead covering _____ Describe ground surface _____
- Wastewater cannot be dumped down a storm drain or to the ground.** Where will the wastewater be disposed? _____
- During each shift, a person-in-charge must be on-site **at all times** with a valid **Washington State Food and Beverage Worker Card (FWC)**.
Multiple card holders are recommended. List individuals with valid FWCs. Testing is available at: www.foodworkercard.wa.gov
Name _____ Shift hours _____ Name _____ Shift hours _____
Name _____ Shift hours _____ Name _____ Shift hours _____
- Do you have the Food Vendor Information pamphlet? Yes No **This pamphlet must be read by each worker before the event.**
This pamphlet is available at our office or <http://www.clark.wa.gov/public-health/food/forms.html>

REQUIRED EQUIPMENT

Thermometer	<input type="checkbox"/> A thin-stem digital thermometer (0°F to 220°F) must be available for monitoring temperatures of perishable food. <input type="checkbox"/> A thermometer must be present in all cold and hot holding cases.
Handwashing Facilities	<input type="checkbox"/> Plumbed sink, OR <input type="checkbox"/> Insulated container (5 gallons or larger) with free-flowing spigot, warm water, wastewater catch bucket, soap, and paper towels. Lack of a complete hand wash station will result in an immediate closure.
Utensil Washing	<input type="checkbox"/> Plumbed 3 compartment sink on-site OR <input type="checkbox"/> Plumbed 3 compartment sink off-site OR <input type="checkbox"/> Provide extra utensils
Sanitizer	<input type="checkbox"/> A bucket with 1-teaspoon of bleach per one gallon of water and a clean towel for sanitizing. Or <input type="checkbox"/> A bucket with 200 ppm of a quaternary ammonium compound and a clean towel for sanitizing. And <input type="checkbox"/> Appropriate test strips must be available to verify correct sanitizer concentration.

An Environmental Health Specialist will review this application. The review may result in a request for additional information, limiting some preparation steps, limiting some menu items and /or imposing additional requirements as necessary to protect public health.