



WHATCOM COUNTY HEALTH DEPARTMENT

Temporary Food Establishment Regulations

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The following schedule of fees and general requirements applies to temporary food establishments. Farmer's market and Northwest Washington Fair (NWWF) vendors are subject to additional requirements. Please contact our office if you plan to serve food at a farmer's market or at the NWWF. If you plan to sell food at a farmer's market, see our **Farmer's Market Guidelines**. Applications and fees must be submitted to the Whatcom County Health Department **at least 14 days prior to the beginning of the event**. Please note that a permit application may be denied if you do not provide adequate time for processing.

1. LOW RISK FOODS

- A. At an event lasting 3 days or less: Vendors may request a waiver --some code provisions are waived due to simplified food preparation methods. The person in charge must complete and submit the waiver application at least 14 days prior to the event.

Waiver required - Fee: \$20.00-single event / \$38.00-multiple event

Low risk foods include:

Non-potentially hazardous baked goods	Fruit Juice (pasteurized)
Candy/chips, commercially pre-made	Ice cream – hand dipped
Caramel Apples	Ice cream floats
Chili or soup if commercially canned	Popcorn/Kettle Corn
Corn on the cob	Nachos containing only chips and canned cheese or commercially shredded cheese
Hot dogs/Corn dogs	Nuts out of the shell
Cotton Candy	Pies with fruit or berry fillings
Crushed ice drinks without dairy	Sausages, precooked by a USDA processor
Espresso/iced tea/iced coffee	Shortcake with berries
French Fries/Onion Rings	Sno-cones
Fruit except cut melon	

**Other Low Risk Foods approved by our office.

- B. Low risk foods at a single event lasting 4-21 days:

Permit required. Fee: \$85.00 if paid 14 days in advance
\$115.00 if paid 7-13 days in advance
\$140.00 if paid 1-6 days in advance

- C. Bake sales: Groups selling ONLY wrapped, non-potentially hazardous baked goods are exempted from all temporary food service Waiver and permit requirements. However, a sign must be posted at the location stating, "These foods were prepared in a kitchen not inspected by the Health Department."

Groups that wish to sell potentially hazardous baked goods (items with cream, meringue, pumpkin or custard fillings, cheesecakes, etc.) must refer to potentially hazardous foods below.

2. POTENTIALLY HAZARDOUS FOODS

A. At a single day event (note: an approved commissary may be required):

Permit required. Fee: \$85.00 if paid 14 days in advance
\$115.00 if paid 7-13 days in advance
\$140.00 if paid 1-6 days in advance

Cook-off competition Fee: \$90.00 plus \$13.00 per contestant

B. At an event lasting 2-21 days: You must use an approved permanent kitchen or mobile food service unit. Stick booths are allowed **only** with access to food preparation and clean-up facilities in an approved commissary kitchen (see attached chart for approval requirements).

Permit required. Fee: same as for single day event.

C. At multiple events: A multiple event permit is valid for up to one year or until your last scheduled event. Groups wishing to obtain a multiple event permit **must** work from an approved commissary kitchen or an approved mobile unit. Approved mobile units must have plumbed hot and cold running water for hand washing and complete cleanup facilities in the mobile unit. Commissaries located outside of Whatcom County may be approved on a case by case basis for limited food preparation.

You must provide enough equipment to assemble and serve all foods on site. Approval is based on the facility and methods of food preparation. See conditions under Class I on the attached chart.

Permit required. Fee: \$200.00

Applications will be reviewed and permit conditions will be established to protect public health. This review is conducted based on the menu, method of food preparation, and compliance with the Washington State Retail Food Code. Food preparation procedures must be in compliance with state board of health regulations, so be certain to apply for and obtain approval before preparing food.

Once your application is approved, a permit will be issued. The permit is specific to the menu and facility on your application. It is important that you serve only foods that are specified on your permit. All menu changes must be approved by the Health Department before the event begins.

The risk of food poisoning is always present, but can be reduced or eliminated by following our guidelines. Our primary goal is to help you provide safe food to those attending your event. If you have any questions, please contact our office at (360) 676-6724.

TEMPORARY FOOD SERVICE REQUIREMENTS

******Does Not include Farmer's Markets or the NWWA Fair******

CATEGORY AND CLASSIFICATION OF FOOD SERVICE	CLASS 1 2 to 21 days, serving potentially hazardous foods.	CLASS 2 single day event serving potentially hazardous foods.	CLASS 3 4-21 days, serving only low risk foods.	CLASS 4 1-3 days, serving only low risk foods.	CLASS 5 Sampling commercially packaged non--potentially hazardous foods.
PERMITS	Temporary Food Service permit is required.	SAME AS CLASS 1	SAME AS CLASS 1	Temporary Food Service Waiver required.	WAIVER OR FOOD DEMONSTRATOR PERMIT REQUIRED
BOOTH OR STRUCTURE	Must have approved mobile unit or permanent kitchen. No 'stick booths allowed without access to approved clean-up facilities.	Floors, walls, and a roof.	SAME AS CLASS 2	SAME AS CLASS 2	SAME AS CLASS 2
MENU APPROVAL	Required: Amount and type of food or prep may be restricted based on facility.	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1
HANDWASHING	Plumbed hot & cold water or a minimum of 5 gallons warm water in insulated container with continuous flow spigot, soap, paper towels.	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1
THERMOMETERS	Metal stem type thermometer 0 to 220° F or digital thermometer.	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1	NOT REQUIRED
REFRIGERATION	Mechanical refrigeration or ice chests capable of holding foods below 41° F.	SAME AS CLASS 1	Required for potentially hazardous foods.	SAME AS CLASS 3	NOT REQUIRED
COOKING EQUIPMENT	If needed, capable of rapid heating. No steam tables or warmers, unit must be in the booth or roped off.	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1	NOT REQUIRED
HOT HOLDING EQUIPMENT	If needed, must be preheated and maintain foods above 140° F or above. Sterno or chafing dishes may be restricted.	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1	NOT REQUIRED
FOOD CONTACT SURFACES AND UTENSILS	Cleanable and smooth. Including containers for transporting foods.	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1
WIPE CLOTHS AND BLEACH	Wipe cloths must be kept in a solution of 1 tsp. bleach per gallon of water, change solution frequently.	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1
DISHWASHING FACILITIES	Hot & cold water under pressure, a 3-compartment sink, and an approved facility on-site <u>or</u> a commissary agreement with a Whatcom County food service.	May be required on site. Off site commissary may be used with Health Department approval	SAME AS CLASS 2	SAME AS CLASS 2	SAME AS CLASS 2
APPROVED KITCHEN FOR FOOD PREPARED IN ADVANCE	If used: Kitchen facility must be approved by the health department and approved for your use. Provide a commissary agreement.	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1	REQUIRED FOR UTENSIL CLEANING
HEALTH CARDS	Required of at least person who is always present and in charge.	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1
GARBAGE FACILITIES	Adequate for all refuse, food debris, napkins and wrappers.	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1
APPLICATION AND FEES	Apply at least 14 days prior to event Fee: check fee sheet	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1	SAME AS CLASS 1