

**WHATCOM COUNTY  
HEALTH DEPARTMENT**

509 Girard Street  
Bellingham, WA 98225  
(360) 778-6000

**TEMPORARY  
FOOD SERVICE WAIVER - SEAFOOD  
Application and Permit**

**Fees:** Single Event \$29.00 + \$0.87 (3% Technology fee) = **\$29.87**   
Multiple Event \$58.00 + \$1.74 (3% Technology fee) = **\$59.74**

Return this application to the HEALTH DEPARTMENT (in person or by mail) 14 days before the event.

**Permit valid only for days listed and must be displayed on site.**

Organization/Food Service Represented \_\_\_\_\_

Contact Person \_\_\_\_\_ Cell  Work  Home  Phone: \_\_\_\_\_

Mailing Address \_\_\_\_\_ Cell  Work  Home  Phone: \_\_\_\_\_

City \_\_\_\_\_ Zip \_\_\_\_\_ Email \_\_\_\_\_

Please check one: Mail permit  E-mail permit  *You must print a copy of your permit to post at the event.*

Event(s) \_\_\_\_\_ Event Location \_\_\_\_\_

Date(s) of Event(s) \_\_\_\_\_ Time(s) of Event(s) \_\_\_\_\_

Note that selling whole fish and live crab alone do not require a permit from the Whatcom County Health Department.

This permit allows a person who possesses BOTH a **Commercial Fishing License** and a **Limited Fish Seller Endorsement** to:

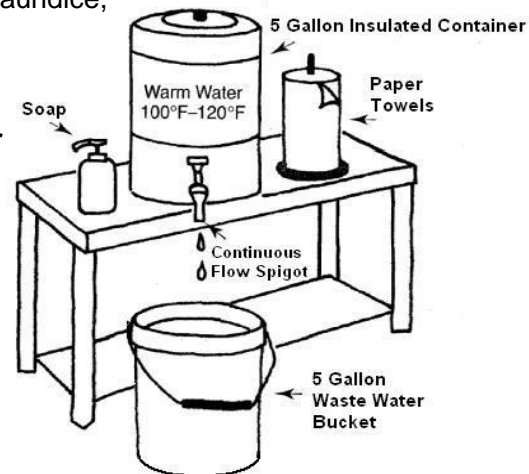
> **Filet Whole Fish:** Remove whole filets from the backbone only. Fish may only be fileted after the sale is completed.

> **Clean Live Crab:** Remove shell and entrails. Crab may only be cleaned after the sale is completed.

**Read the statements conditions below and initial. By initialing you agree to comply with the conditions listed.**

**Initial The permit holder agrees to:**

1. Sell only whole fish or crab caught under your **Commercial Fishing License**.
2. Complete all cleaning and fileting activity in a covered area on shore. Fileting or cleaning aboard the vessel is prohibited.
3. Sell only at Bellingham Docks Market or other approved temporary event. Event duration must be 3 days or less.
4. Provide extra utensils so that a clean cutting board and knife can be provided every four hours.
5. Send volunteers/employees home if they are ill with vomiting, diarrhea, jaundice, or persistent coughing or sneezing.
6. Provide a handwashing station in the fileting/cleaning booth. Your handwashing station must be within 25 feet of your booth. Provide a plumbed sink with hot and cold running water, soap and paper towels **or** a portable gravity flow handwashing station, including a minimum 5 gallon insulated container with a continuous flow spigot. Please see example. Sinks in nearby restrooms do not meet this requirement.
7. Provide wiping cloths to sanitize food contact surfaces. We suggest 1 teaspoon of bleach per gallon of water.



**Additional Conditions:**

*I understand that permit suspension may occur if I violate food service regulations.*

Applicant (**print**) \_\_\_\_\_ Applicant (**sign**) \_\_\_\_\_ Date \_\_\_\_\_

Approved by \_\_\_\_\_ Date \_\_\_\_\_ Expiration Date \_\_\_\_\_