

Application for Exemption From Permit

Food items that may be exempted from permit:

- Popcorn (including kettle corn)
- Cotton candy
- Dried herbs and spices (if processed in an approved facility)
- Machine-crushed ice drinks

(if made with non-potentially hazardous ingredients and ice from an approved source)

- Corn on the cob (if roasted for immediate service)
- Whole roasted peppers (if roasted for immediate service)
- Roasted nuts and peanuts (including candy-coated)
- Chocolate-dipped ice cream bars

(if made with commercially packaged ice cream bars)

- Chocolate-dipped bananas (if made with bananas peeled and frozen in an approved facility)
- Sliced fruits & vegetables for sampling

(if used for individual samples of non-potentially hazardous produce

\$41.00 Processing Fee (Effective May 1, 2016)

Official Use Only:

Approved Denied
Plans & Specifications Requested

Applicant Name	Daytime Co	Daytime Contact Phone			
Business Name (if applicable)					
Mailing Address	C	City	State	Zip	
Event Location	Date of Event				
Only one form required per additional events are added to	year. Attach an itinerary if attendo you itinerary.	ding multiple ev	ents and notify Snohomis	sh Health District if	
Food Items, check	all that apply:				
Popcorn Cotton Candy Herbs & Spices	Machine Crushed Ice Corn on the Cob Roasted Nuts			Chocolate-dipped Ice Cream Bars Chocolate-dipped Bananas Fruit & Vegetable Samples	
Faradonfata Daniela					

Food Safety Requirements:

Food handlers are required to make sure that food safety rules are followed. Read the statements below and mark Yes (Y), No (N), or Not Applicable (N/A).

Y N N/A

- 1. At least one person in the establishment will have a valid **Tulalipo Food Worker Card**.
- 2. You will **enforce an illness and hand-washing policy** and provide a hand-washing facility during food preparation.
- **3.** You will provide water, ice and food from approved sources. Home storage or preparation is not allowed.
- **4.** You will use approved barriers including utensils, paper wraps, and gloves (which must be changed when contaminated, ripped, or after changing tasks) to **prevent bare hand contact** with all ready-to-eat foods.
- **5.** You will make sure that your employees have accessible restrooms. All **employees must wash their hands** after using the restroom.
- **6.** You will provide an adequate number of clean utensils or a 3 basin dish-wash facility. **All utensils will be washed** in hot, soapy water (basin 1), rinsed in clean water (basin 2), sanitized (basin 3), and air dried before use.
- 7. You will store all food, ice and single-service products off the ground and **away from sources of contamination**. You will only use food-grade containers for food storage and transport.
- **8.** You will make sure **all food-contact surfaces are sanitized** prior to, and during, food preparation.

	ormation. Once	pector will review your plan with you. You the application is approved, NO chang	,
Signature of Applicant	Date	Signature of Regulatory Authority	Date

Quil Ceda Village Health Department