



Temporary Food Service Permit Application

- Please complete in **full** and return form **with fee**. **Faxed applications will not be accepted.**
Form must be received in the Food Section office seven (7) days before the first day of vendor operation.
- Application **MUST BE RECEIVED** in the Quil Ceda Village Health Department office **seven (7) days before** the event to avoid a non-refundable late fee. Postmark is **NOT** sufficient.
- Late Fee \$51.00

Event Information:

Event Name: _____ Event Address: _____
 Event Date: _____ Event Hours: _____ Food Service Hours - From: _____ To: _____
 Event Coordinator: _____
 Coordinator Phone: _____ E-mail: _____

Booth/Vendor Information:

Booth Name: _____ Person in Charge: _____
 Mail Address: _____ E-mail: _____
 Daytime Phone: _____ Does person in charge have a food worker card? YES NO:

 Name of Applicant Signature Date

Foods prepared outside of the booth must be prepared at a kitchen with a permit that is approved by the Quil Ceda Village Health Division.

Name/location of Permitted Kitchen: _____ Permit Number: _____
 Kitchen Contact Person: _____ Phone: _____
 Date Logged in: _____ Reviewed by: _____ Date: _____ Date Issued: _____

Permit Fees: Check applicable box

Limited Risk

One event not to exceed 21 days - **\$58.00**

Low Risk

1-21 Consecutive Days - Fee: **\$83.00** Annual / Restrictive 1st Location - Fee: **\$210.00**

*No more than 3 days per week at same location

Annual / Restrictive each additional location - Fee: **\$105.00** (367)

Food Demonstrator (Low Risk Foods only)

1-21 Consecutive Days - Fee: **\$83.00** Annual (No location restrictions) - Fee: **\$193.00**

High Risk

1 Day - Fee: **\$117.00** 2-3 Consecutive Days - Fee: **\$171.00** 4-8 Consecutive Days - Fee: **\$232.00**
 9-21 Consecutive Days - Fee: **\$396.00** Annual/Restrictive 1st Location - Fee: **\$497.00**

(No more than 3 Days per week at same location)

Annual/Restrictive each additional Location - Fee: **\$176.00**

Judged Cook-Off

1-20 Entrants - Fee: **\$276.00** 1-20 Entrants OPEN to public - Fee: **\$605.00** Over 20 Entrants - Fee: **\$276.00**
 Over 20 Entrants OPEN to public Fee: **\$879.00**

Quil Ceda Village Health Department

8802 27th Ave NE, Tulalip, WA 98271 p 360 716-5000 f 360 716-0052



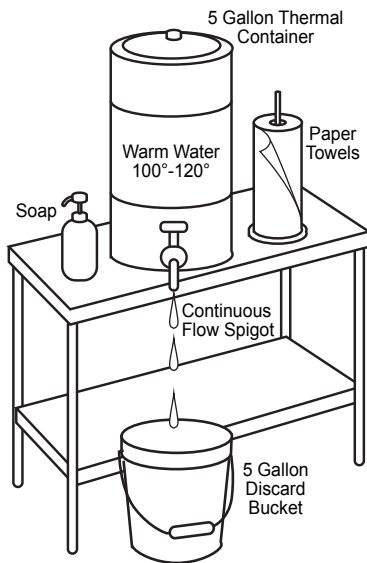
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ADDITIONAL REQUIREMENTS

- **HANDWASH STATION** (See illustration below)
- **SANITIZER & WIPING CLOTHS** (One teaspoon of bleach per gallon of cool water or other approved sanitizer)
- **STEM THERMOMETER** (If potentially hazardous foods served. Digital is best practice.)
- **DIGITAL THERMOMETER** (Required for thin foods, i.e. hamburgers, chicken pieces, etc.)
- **WATER MUST BE OBTAINED FROM AN APPROVED SOURCE**
- **WASTEWATER DISPOSAL OF IN A SANITARY SEWER** (Disposal in storm drains or on the ground is not acceptable.)
- **DISHWASHING FACILITIES** (Must be provided by you or event coordinator if event is more than one day.)
- **BOOTH RESTRICTIONS**
 - o Walls and ceiling – wood, canvas, or other material that protects booth interior from dirt and weather.
 - o Floor – cleanable material such as concrete, Astroturf, asphalt, or tight-grained plywood.
 - o Food cannot be prepared, cooked, or displayed on front counter unless it is protected from contamination.
- **SKETCH OF FLOOR PLAN FOR BOOTH OR TRAILER** (See below)
- **REVIEW AND POST CHECKLIST “REQUIREMENTS TO OPERATE AT TEMPORARY EVENTS”**

How to make a Handwash Station:

- o 5-gallon INSULATED CONTAINER with FREE-FLOW spigot
- o Warm water
- o Bucket for wastewater
- o Pump hand soap and paper towels
- o WASH HANDS FREQUENTLY!



PLEASE DRAW YOUR FLOOR PLAN HERE

Describe the following:

1. Handwashing facilities: _____
2. Wastewater disposal: _____
3. Dishwashing facilities: _____
4. Construction materials (floors, walls, ceiling): _____
5. Restroom facilities: _____

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Food Preparation And Menu (Food Flow)

DIRECTIONS: List, by number, the order of food preparation steps used for each menu item you will be serving. Please note that Section "A" must be completed if you will be using an approved kitchen to prepare food prior to the event.

EXAMPLE: In the first example listed below, thawing chicken is the first preparation step used, so that box is given a "1". Cutting or assembling the thawed chicken is the second preparation step used, so that box is given a "2". After the chicken is assembled, it is then portioned. The Portion/Package is therefore given a "3". Numbers are used in succession until all food preparation steps for that menu item have been completed.

SECTION A: AT THE APPROVED KITCHEN:

MENU ITEM	Thaw to 41°F or less	Cut/Assemble	Cook to Appropriate Temperature	Cool to 41°F Within 6 Hours	Cold Holding 41°F or less	Reheat to 165°F	Portion Package	Transport 41°F or Less or 135°F or Above
Example: Chicken	1	2			4		3	5

NOTE: If your procedures do not fit these charts, please use a separate sheet of paper and attach to application.

SECTION B: AT THE BOOTH:

MENU ITEM	Thaw to 41°F or less	Cut/Assemble	Cook to Appropriate Temperature	Cool Holding 41°F or Less	Reheat to 165°F	Hot Holding 135°F	Other/Serve
Example: Chicken/Hamburger			2	1			3

How will you provide temperature control for potentially hazardous foods? Select as many as you will be using. Foods must be 41°F or colder, or 135°F or hotter. **MONITOR THEM FREQUENTLY!**

Hot holding: steam table oven barbeque gas grill wok steamers stove hot holding case other (list): _____

Reheating or cooking: oven barbeque gas grill wok steamers stove other (list): _____

Cold holding: refrigerator refrigerated truck refreezable ice/cooler drained ice freezer other (list): _____

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