

**Limited Food Category for Temporary Food Establishments**

- Caramel apples** (purchased pre-washed or washed at approved facility)
- Chocolate dipped fruit** (washed in approved facility)
- Chocolate dipped ice cream bars** (dipped in booth or at approved facility)
- Churros** (commercially prepared dough)
- Cotton candy** (made on site)
- Commercially canned whip cream**
- Deep fried pork skins** (pork skins rendered from an approved processing plant)
- Dippin Dots** (scooped on site)
- Donuts, elephant ears, pancakes, waffles and funnel cakes** (made from commercial dough or powder mixes)
- Dried herbs and spices** (processed in approved facility) **mixed with product for dips**
- Espresso drinks**
- Frozen fish** (commercially caught, packaged and processed from approved facility)
- Frozen meat** (purchased from approved USDA inspected facility)
- Ice cream** (scooped on site or soft serve)
- Ice drinks** (may include shaved ice, Italian soda and snow cones in single service container)
- Lemonade** (fresh squeezed with lemons washed in approved facility with consumer advisory)
- Machine crushed ice drinks** (made from non-PHF ingredients and ice from approved source)
- Nachos** (made with only commercially canned cheese)
- Packaged foods** (held at 41°F or below, labeled and processed in an approved, permitted facility including but not limited to pasta, hummus, sauces, cheese or single service milk)
- Pepperoni and cheese pizza** (commercially made, delivered cooked and pre-sliced)
- Pies and baked goods requiring temperature control or served with ice cream** (served/cut on site must be purchased commercially prepared or made in an approved facility)
- Popcorn** (including kettle corn)
- Pretzels** (from frozen or prepared in an approved, permitted facility)
- Roasted nuts** (including candy coated)



A complete application package (application and fees) must be received 14 days before the event to avoid a late fee. Payments are accepted via cash, **business check**, money order, Visa or MasterCard. Credit card payments are not accepted over the phone. Personal checks will be returned.

- 14 or more days before the event .....see category fee below
- 7 to 13 days before the event.....category fee + an additional 25% of fee
- 1 to 6 days before the event.....category fee + an additional 50% of fee
- Day of event .....category fee + an additional 75% of fee
- Found operating without a permit.....category fee + an additional 100% of fee

**Reinspection**

**If food establishment requires a reinspection, a \$120 fee will be assessed.**  
 Examples include: receiving more than 35 red points, temporary handwashing station not maintained, or not meeting sanitation requirements.

**Market Categories**

- Market Base Fee 16+ food booths ..... \$324
- Market Base Fee 6-15 food booths ..... \$216
- Market Base Fee 1-5 food booths ..... \$108
- Market Demonstration Booth (no raw meats) ..... \$108
- Market Event: Multiple participants, cook offs, market event with multiple high risk foods ..... \$216/event

**Vendor Categories**

**Exempt** Commercially packaged and prepared, un-opened, non-potentially hazardous food requiring no preparation or temperature control. No application or permit fee required.

**Farm Products**

- Whole uncut vegetables or fruits (except sprouts)..... \$0
- Produce samples: non potentially hazardous ..... \$23
- Eggs: with Dept of Agriculture egg dealer license ..... \$23
- Raw and Commercially Prepared USDA inspected animal products..... \$45
- Dairy Products (samples ok)-Dept of Agriculture licensed (Products to be pre-wrapped for sale)..... \$45

**Limited Foods** These items require minimal handling. (See Limited Category list)..... \$45

**Low Risk** Food items requiring temperature control and minimal preparation/handling. Examples include: hot dogs, corn on the cob, canned chili/soup and commercially pre-cooked meat. .... \$144

**High Risk** Food cooked from raw items or requiring advanced preparation. Examples include: tacos, rice, BBQ meats, chicken, cooked beans, hamburgers, baked potatoes and chowder or soup from scratch.

- 1 to 14 days ..... \$176
- 15+ days ..... \$261

## REQUIREMENTS TO OPERATE AT TEMPORARY EVENTS

Read and check off each of the following items in order to comply with Tacoma-Pierce County Health Department requirements.

- Application and payment must be received 14 days before the event or you will be charged a late fee.
- Get a Washington State Food Worker Card. At least one person must have a valid Food Worker Card. Tacoma-Pierce County Health Department recommends that all employees and volunteers have Food Worker Cards.

- You must have handwashing facilities. A temporary handwashing station consists of a 5 gallon insulated container with a continuous flow spigot, 5 gallon catch bucket, water **100°F to 120°F**, pump soap and paper towels. Failure to comply with the handwash station regulations will result in a \$120 reinspection fee.



- Prevent bare hand contact with ready-to-eat foods. Use gloves, tongs, deli-tissue or utensils. Hands must be washed before putting on gloves and in between glove changes.
- All food preparation must be done at the event or in a kitchen approved by Tacoma-Pierce County Health Department. Foods prepared at home are not allowed.

- All produce must be purchased pre-washed, pre-cut or washed in an approved kitchen. All washed produce must be stored and transported in a food grade container (not the original packaging).



- A thermometer must be available to check cooking and holding temperatures. A tip-sensitive digital thermometer may be required if you are serving small diameter foods such as hamburgers (1.5mm).



- Keep cold foods at **41°F** or below. Electrical refrigeration or ice chests may be used. Ice must be from an approved source and food must be submerged in ice. Raw and ready-to-eat foods must be stored in separate ice chests to prevent contamination. Check food temperatures frequently.

- Food must be thawed by refrigerator, under cold running water in an approved food preparation sink, in the microwave or as a part of the cooking process. Potentially hazardous foods can never be thawed at room temperature.

- Keep hot foods at **140°F** or above. Sterno devices are not approved. Check food temperatures frequently.

- When barbequing or using a grill, you must separate or rope off the equipment from the public by at least a 4 foot barrier. A second hand washing station may be required in the cooking area.

- Check all final cooking temperatures with a thermometer.

Poultry and all stuffed foods ..... 165°F  
 Ground or injected meats ..... 155°F  
 Fish, shellfish, beef, pork and eggs ... 145°F  
 Produce for hot holding ..... 140°F



- A consumer advisory is required any time undercooked or raw eggs, meats, fish or shellfish are offered on the menu.

- All open food items must be protected from potential contamination. Samples or self-serve items must be protected by a sneeze guard. Food and food-contact surfaces must be stored at least 6 inches above the ground.

- Foods cannot be cooled at a Temporary Food Establishment. All cooling of foods must take place at an approved kitchen with prior approval from Tacoma-Pierce County Health Department.

- All foods must be reheated to **165°F** within 1 hour. Use stoves, grills or microwaves for quick reheating. Steam tables may not be used to reheat food.

- Chemicals must be properly labeled and stored away from all food and food-contact surfaces.

- Provide one or more sanitizer buckets with wiping cloths. You must have separate buckets for raw and ready-to-eat foods. Mix one teaspoon of bleach per gallon of cool water. Change bucket every two hours or as needed.

- Dishes and utensils must be washed, rinsed, sanitized and air-dried using a three-compartment sink or dishwasher at an approved kitchen. For events lasting more than one day, a three-compartment sink is mandatory. Please see handout "Events lasting more than one day".

- Do not work if you are sick. If you have a cold, flu, open sore or diarrhea, you are not allowed to work with food.

- Smoking, eating or drinking is not allowed in the booth. Only working employees or volunteers are allowed in the booth or food preparation areas.

- You may get a reinspection if you do not meet sanitation requirements or receive violations that cannot be corrected during the original inspection. A fee of \$120 will be assessed for all reinspections.

- I have read and understand all the above requirements.

Sign below:

---



---



---



---



---



---