Whitman County Public Health

Growing A Healthier Community.

→ **Personal & Family Health**
→ **Community Health**
→ **Environmental Health**

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ENVIRONMENTAL HEALTH DIVISION - FOOD SAFETY

Exemption From Temporary Food Event Permit Application

Food items that may be exempted from permit:

- **Popcorn** (including kettle corn)
- **Cotton candy**
- **Dried herbs & spices** (if processed in an approved facility)
- **Corn on the cob**
- **Whole roasted peppers** (if roasted for immediate service)

- **Roasted nuts** (including candy-coated)
- **Deep-fried pork skins** (if made with pork skins from a food processing plant)
- **Caramel apples**
- **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-TCS produce)

Applicant & Event Information:

Applicant Name

Business Name, if applicable:

Mailing Address

Event Name and Location

Applicant Email

Daytime Contact Phone

City, State, Zip

Date of Event

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	
☐	☐	☐	At least one person in the booth will have a valid Washington State Food Worker Card.
☐	☐	☐	You will enforce an illness and handwashing policy and provide a handwashing facility during food preparation.
☐	☐	☐	You will provide water, ice and food from approved sources. Home storage or preparation is not allowed.
☐	☐	☐	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.
☐	☐	☐	You will make sure that your employees have accessible restrooms. All employees must wash their hands after using the restroom.
☐	☐	☐	You will provide an adequate number of clean utensils or a 3 basin dishwash 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.
☐	☐	☐	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.
☐	☐	☐	You will make sure all food-contact surfaces are sanitized prior to, and during, food preparation.

After receiving your application, an Environalist Health Specialist will review your plan with you. You may be asked to provide additional information. Once the application is approved, NO changes may be made without approval from this department.

Signature of Applicant   Date

List all food items to be served (attach additional items on separate sheet):

Food Item	Food Preparation	Cooking Procedures			Holding	Serving
	▫ On Site ▫ Advanced	▫ Thawed ▫ Cooled	▫ Portioned ▫ Reheated	▫ Cooked ▫ Other	▫ Hot ▫ Cold	▫ Hot ▫ Cold
	▫ On Site ▫ Advanced	▫ Thawed ▫ Cooled	▫ Portioned ▫ Reheated	▫ Cooked ▫ Other	▫ Hot ▫ Cold	▫ Hot ▫ Cold
	▫ On Site ▫ Advanced	▫ Thawed ▫ Cooled	▫ Portioned ▫ Reheated	▫ Cooked ▫ Other	▫ Hot ▫ Cold	▫ Hot ▫ Cold
	▫ On Site ▫ Advanced	▫ Thawed ▫ Cooled	▫ Portioned ▫ Reheated	▫ Cooked ▫ Other	▫ Hot ▫ Cold	▫ Hot ▫ Cold
	▫ On Site ▫ Advanced	▫ Thawed ▫ Cooled	▫ Portioned ▫ Reheated	▫ Cooked ▫ Other	▫ Hot ▫ Cold	▫ Hot ▫ Cold
	▫ On Site ▫ Advanced	▫ Thawed ▫ Cooled	▫ Portioned ▫ Reheated	▫ Cooked ▫ Other	▫ Hot ▫ Cold	▫ Hot ▫ Cold
	▫ On Site ▫ Advanced	▫ Thawed ▫ Cooled	▫ Portioned ▫ Reheated	▫ Cooked ▫ Other	▫ Hot ▫ Cold	▫ Hot ▫ Cold
	▫ On Site ▫ Advanced	▫ Thawed ▫ Cooled	▫ Portioned ▫ Reheated	▫ Cooked ▫ Other	▫ Hot ▫ Cold	▫ Hot ▫ Cold

Booth Sketch/Floor Plan

Sketch in the top view (overhead) and identify and label features in your booth including hand wash facilities, cooking equipment, hot and cold holding equipment, refrigeration (including ice chests), worktables and preparation area, storage areas, sanitizing solution bucket locations and serving areas.