

Temporary Food Establishment Application



FOR OFFICE USE ONLY

- ▶ To avoid a late fee, submit complete application and payment 14 days before the event.
- ▶ Pay with cash, **business** check, money order, Visa or MasterCard.
 - Please make checks payable to: Tacoma-Pierce County Health Department
- ▶ Payment is not accepted over the phone. Personal checks will be returned.
- ▶ Incomplete applications will be returned.
- ▶ Permit fees are non-refundable.
- ▶ When applying in person, complete application and payment must be received by 4 p.m.

Event

Event Name WA ST SPRING FAIR BBQ PLAYOFFS

Event Date(s) APRIL 18+19, 2020

Food Service Begins APRIL 18 10AM Food Service Ends APRIL 19 8PM

Address _____ Parcel Number _____

City PUYALLUP State WA Zip 98371

Coordinator Name(s) PAT MADDOCK

Phone 253-229-8889 Email patmaddock@cbhoia.com

Vendor

TEAM
Business Name _____

Mailing Address _____

City _____ State _____ Zip _____

Phone _____ Email _____

Person in Charge (PIC) _____ Phone _____

Permit distribution: Email Mail Previously operated a Temporary Food Establishment in Pierce County: Yes No

Permit

Permit Category	Permit Fee	Late Fee (if applicable)	Total Payment

- I have read and understand the "Requirements to Operate" document.
- A copy of the Person in Charge's (PIC's) Washington State Food Worker Card will be posted in the booth.
- I have attached a copy of my processing license/permit (if applicable).

Name (please print) Signature Date

HEALTH DEPARTMENT USE ONLY

Search By _____ FA _____ AR _____ Balance Owed _____

Information submitted is subject to Public Records Act, Chapter 42.56 RCW

Food Preparation & Menu

Where will food be purchased? (e.g., Costco, Safeway)

- Only food items listed will be approved to serve. Approval for any changes must be requested before the event.
- Any food that requires cooling must be cooled at an approved kitchen. No cooling allowed at the event.
- Any food found in the temperature danger zone (42–134°F) will be discarded.

Sterno not allowed for hot holding.

List below all food, beverages and condiments that will be served. Attach additional pages, as needed.

Food Item	Purchased raw or pre-cooked?	Prepared in booth or at approved kitchen?	Transported hot or cold? What type equipment used to transport?	Cold holding equipment used at event? (41° F or below)	Cooking/reheating equipment used? Final cook/reheat temperature?	Hot holding equipment used at event? (135° F or above)
<i>Example: Hamburger</i>	Raw	Booth	Cold, ice chest	Ice chest	Grill, 155°F	Grill/steam table

If your operation does any of the following:

- Requires advance menu preparation
- Uses fruits and vegetables that are not purchased pre-washed or pre-cut
- Lasts longer than one day (requires access to a 3-compartment sink for dishwashing)

You must obtain permission to use a kitchen facility that is approved by Tacoma-Pierce County Health Department for advance food preparation, fruit and vegetable rinsing and dishwashing. Examples can include restaurant, church, school, or community center. The facility must have the ability to support your event menu and any preparation.

Kitchen Name _____ Contact Name _____

Address _____ City _____ Phone _____

Preparation that takes place at the kitchen facility listed above:

- | | | |
|--|--|--------------------------------------|
| <input type="checkbox"/> Reheating | <input type="checkbox"/> Cooling (walk-in refrigerator required) | <input type="checkbox"/> Cooking |
| <input type="checkbox"/> Fruit and vegetable rinsing | <input type="checkbox"/> Dishwashing | <input type="checkbox"/> Other _____ |

Restroom facilities with hot and cold running water for handwashing required for food workers.

Location of facilities PERMANENT FACILITIES AT THE FAIRGROUNDS & IN-SITE HANDWASHING

Equipment List

Identify equipment used at the event in your Temporary Food Establishment booth. Check all boxes that apply.

Handwashing station

Required for any open food.

- 5-gallon insulated container with a continuous flow spigot and 5-gallon catch bucket
- Plumbed hand sink
- Water 100–120°F
- Soap and paper towels

Floor/overhead coverage

- Tarp
- Wood
- Canopy/tent
- Other _____

Cooking/reheating equipment

- Grill/BBQ
- Fryer
- Smoker
- Oven
- Other _____

Sanitizer bucket

- Open container
- Additional container for booths with raw meat
- Wiping towels
- Bleach/sanitizer (1 tsp bleach per gallon water)

Cold/hot holding equipment

Sterno not allowed for hot holding.

- Ice chest
- Refrigerator
- Steam table
- Grill/BBQ
- Other _____

Outside cooking area

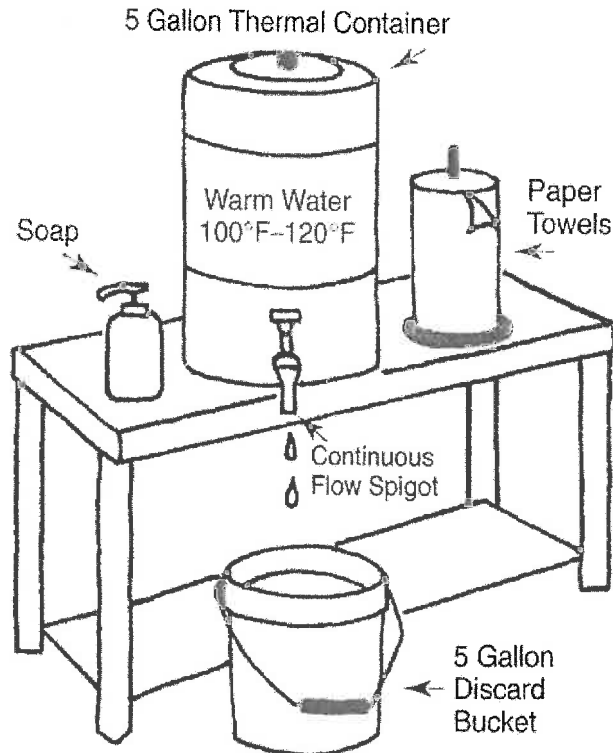
- Outside cooking area (BBQ) must have a second handwashing station
- 4 foot separation/barrier from public

Temporary Handwashing Station

A temporary handwashing station **must** have:

- 5-gallon thermal (insulated) container
- Spigot that provides continuous flow
- Warm (100–120°F) water
- Soap
- Paper towels
- 5-gallon bucket to collect dirty water

A \$150 reinspection is required if you receive more than 35 red points or do not meet sanitation requirements.



Potential Sale Locations for 5-Gallon Thermal Containers

Call businesses to check availability.

- **Purified Water To Go**
Sells 5-gallon thermal (insulated) containers and replacement continuous flow spigots.
5401 6th Ave., Tacoma (253) 752-1700
7701 S. Hosmer St., Tacoma (253) 476-1400
- **Bargreen Ellingson**
6626 Tacoma Mall Blvd., Tacoma (253) 475-9201
- **Anna's Party Rentals**
7710 Waller Road E., Fife (253) 531-1313
- **Any large retail chain store**
Sells 5-gallon thermal (insulated) containers. Spigots are easily removed and replaced with continuous flow spigots from any hardware store.

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Requirements to Operate a Temporary Food Establishment

Read and check off each of the following items to make sure you meet all the requirements.

- To avoid a late fee, we must receive your complete application and payment at least 14 days before the event.
- At least 1 person at the booth must have a valid Washington State Food Worker Card. We recommend all employees and volunteers have Food Worker Cards.
- You must have handwashing facilities. If you do not meet sanitation requirements, a \$150 reinspection is required.
- Do not touch ready to eat food with bare hands. Use gloves, tongs, deli-tissue or utensils. Hands must be washed before putting on gloves and between glove changes.
- All food preparation must be done at the event or in a kitchen approved by Tacoma-Pierce County Health Department. Food prepared at home is not allowed.
- All rinsed fruits and vegetables must be stored and transported in a food grade container (not the original packaging).
- Cut leafy greens and tomatoes must be kept at **41°F or below**.
- Keep cold food at **41°F or below**. Electrical refrigeration or ice chests may be used. Ice must be from an approved source. Food must be submerged in ice. Raw and ready to eat food 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 food can never be thawed at room temperature.
- Keep hot food at **135°F or above**. Sterno devices are not allowed. Check food temperatures frequently.
- When using a barbecue or grill, you must separate or rope off the equipment from the public with an at least four-foot barrier. An additional handwashing station may be required in the cooking area.
- A consumer advisory is required any time undercooked or raw eggs, meat, fish or shellfish are offered.
- Protect all open food items 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.
- Food cannot be cooled at the event. All food cooling must take place at an approved kitchen with prior approval from Tacoma-Pierce County Health Department.
- All food must be reheated to **at least 165°F within one 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 1 or more sanitizer buckets with wiping cloths. You must have separate buckets for raw and ready to eat food. Mix 1 teaspoon of bleach per gallon of cool water. Change the bucket every 2 hours or as needed.
- Dishes and utensils must be washed, rinsed, sanitized and air-dried using a 3-compartment sink or dishwasher at an approved kitchen. For events lasting more than one day, a 3-compartment sink is mandatory.

Requirements to Operate a Temporary Food Establishment



- Temporary handwashing stations **must** have:
 - ▶ Five-gallon insulated container with a continuous flow spigot
 - ▶ Five-gallon catch bucket
 - ▶ Water **100–120°F**
 - ▶ Pump soap
 - ▶ Paper towels

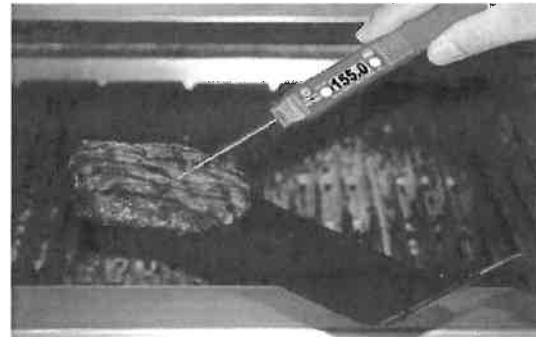


- Temporary handwashing station spigots **must be continuous flow.**



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

- I have read and understand all the requirements. **Sign below.**



- 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 (1.5 mm) food, like hamburgers.



- Check all final cooking temperatures with a thermometer.
 - ▶ Poultry and all stuffed food **165°F**
 - ▶ Ground or injected meats **155°F**
 - ▶ Fish, shellfish, beef, pork and eggs **145°F**
 - ▶ Fruit and vegetables kept hot **135°F**

- Don't 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.
- A \$150 reinspection is required if you receive 35 red points or do not meet sanitation requirements.

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