TEMPORARY FOOD ESTABLISHMENT GUIDE

See reverse for a full fee list

EXEMPT ITEMS - See Reverse for List

Foods not listed below should be considered high risk – contact us to evaluate

LOW RISK MENU ITEMS - $62.00 per event

- all exempt items listed on reverse (if choosing not to take out the annual permit exemption)
- baked goods – non-potentially hazardous items such as cookies, cake, donuts, shortcake, scone, etc.
  (no cream filled desserts, lemon meringue pie, home canned foods, pumpkin pie, cheesecakes, or custard desserts)
- elephant ears
- french fries, curly fries, and chips made from scratch (potato, corn, etc.)
- hot dogs - including polish dogs and corn dogs (commercially prepared or non-potentially hazardous batter)
- hot or iced espresso drinks (non-blended)
- ice cream (dipping or hand scooped) and mud pie
- nacho cheese (commercially prepared)
- pancakes and waffles (if a commercial mix used with no eggs)
- sauerkraut
- spreads - margarine, jams, jellies, honey, and syrup
- dairy condiments - whipped cream, sour cream, whipped butter (commercially prepared)

HIGH RISK MENU ITEMS - $130.00 per event

- baked goods with cream, custards (cream puffs, éclairs, pumpkin pie, cheese cake, cream pies)
- blended drinks (dairy- or fruit-based made on-site)
- dairy items (milk shakes, soft serve ice cream, yogurt)
- chili, soups, chowder
- cooked starch items (beans, rice)
- eggs (any style)
- hamburgers, turkey burgers, veggie burgers, etc.
- meats - (chicken, beef, pork, sausage, fish, bacon, ham…)
- pasta (spaghetti, lasagna, etc.)
- pizza
- potatoes (baked, hash browns)
- potato salad, macaroni salad
- salad (tossed green, bagged)
- sandwich preparation
- shellfish - (oysters, clams, crab…)
- tacos, burritos

Late fees will be added if application submitted less than 14 days before event
EXEMPT ITEMS – Billed once review complete at $190/hour
(Exemption valid for calendar year and must be renewed annually)

- caramel apples
- chocolate dipped ice cream bars
- chocolate dipped bananas
  - roasted nuts (including candy coated)
- corn on the cob
- deep-fried pork skins (skins from approved source)
- dried herbs and spices
- fruit and vegetable samples (TCS)
- cotton candy
- chocolate dipped bananas
- cotton candy
- dried herbs and spices
- fruit and vegetable samples (TCS)
- caramel apples
- dried herbs and spices
- fruit and vegetable samples (TCS)
- chocolate dipped ice cream bars
- chocolate dipped bananas
  - roasted nuts (including candy coated)
- corn on the cob
- deep-fried pork skins (skins from approved source)
- whole roasted peppers (for immediate service)

NO permit is required if serving pre-packaged non-potentially hazardous food items such as candy bars, canned soda, bottled drinks, individual bags of chips, cookies, or crackers.

NO permit is required for a nonprofit organization selling non-potentially hazardous baked goods and operating for religious, charitable, or educational purposes. Please see Bake Sale Guidelines for further information.

Temporary Food Service Permit Fees

Temporary Food Service – LOW RISK
a) Temporary food permit 1-21 days $ 62.00
b) Multiple event temporary food service permit $185.00
c) Late fee, application received less than 14 days before event $ 30.00

Temporary Food Service – MODERATE and HIGH RISK
[additional review fees may apply if water or sewage evaluations are needed, $190/hr]
a) Permit valid 1-3 days $130.00
b) Permit valid 4-21 days $270.00
c) Multiple event temporary food service permit $390.00
d) Licensed caterer, application received at least 7 days prior no fee
e) Late fee, application received between 13 and 7 days prior $ 30.00
f) Late fee, application received less than 7 days prior $ 62.00

Bake sales (nonpotentially hazardous foods – see guidelines) no fee

Investigation Fee: work without a permit 2x permit fee

To request this document in an alternative format, please contact our offices at (360) 867-2667. 01/2015