



Public Health & Social Services Department  
Environmental Health Division  
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Email: [foodapplication@co.thurston.wa.us](mailto:foodapplication@co.thurston.wa.us)  
Website: [www.co.thurston.wa.us/health/ehfood](http://www.co.thurston.wa.us/health/ehfood)

## EXEMPTION FROM PERMIT APPLICATION

Certain food items may be exempted from permit based on Chapter 246-215, Washington Administrative Code (WAC), 8-301.12 Exempt from Permit. The exemption is valid for one year from February 1<sup>st</sup> to January 31<sup>st</sup>, and must be renewed annually. These exempt food items are:

- **Popcorn** (including kettle corn)
- **Cotton Candy**
- **Dried herbs and spices** (if processed in an approved facility)
- **Corn on the Cob**
- **Whole roasted peppers** (if roasted for immediate service)
- **Roasted nuts** (including candy coated)
- **Individual fruit & vegetable samples** (slices from non-potentially hazardous produce)
- **Chocolate dipped ice cream bars** (prepared using commercially prepared pre-packaged ice cream bars)
- **Chocolate dipped bananas** (prepared from bananas peeled and frozen in an approved facility)

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**This application must be submitted at least 14 calendar days prior to date of food service. Plan review fees will be billed at \$220.00/hour once review is complete. Fees must be paid prior to being approved to operate.**

### APPLICATION AND CONTACT INFORMATION:

Organization/Business Name: \_\_\_\_\_

Main Contact: \_\_\_\_\_ Email: \_\_\_\_\_

Mailing Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Primary Phone: \_\_\_\_\_ Cell Phone: \_\_\_\_\_ Fax : \_\_\_\_\_

Alternative Contact: Name: \_\_\_\_\_ Phone: \_\_\_\_\_

Have you previously been Exempt from Permit in Thurston County?  Yes  No

**Food Items:** *(check all that apply)*

- |  |  |
|--|--|
| <input type="checkbox"/> Chocolate dipped bananas        | <input type="checkbox"/> Roasted Nuts              |
| <input type="checkbox"/> Chocolate dipped ice cream bars | <input type="checkbox"/> Popcorn                   |
| <input type="checkbox"/> Whole Roasted Peppers           | <input type="checkbox"/> Herbs & Spices            |
| <input type="checkbox"/> Cotton Candy                    | <input type="checkbox"/> Fruit & Vegetable Samples |
| <input type="checkbox"/> Corn on the Cob                 |  |

**Food Safety Information:**

1. A handwash facility must be located where food is served and/or prepared. Describe your proposed hand washing setup: \_\_\_\_\_
2. Water and ice must be obtained from an approved source. What is your proposed water source?  
\_\_\_\_\_
3. Wastewater must be disposed of in an approved location. What is your proposed dumping location?  
\_\_\_\_\_
4. Restrooms (with handwashing facilities) must be available for food workers. What is your proposal for restrooms? \_\_\_\_\_
5. Overhead protection must be provided for outdoor food preparation and service. What method of overhead protection will you use? \_\_\_\_\_
6. Sanitizer must be available for cleaning food contact surfaces. What sanitizer will you use?  
\_\_\_\_\_
7. All utensils/equipment must be washed, rinsed and sanitized and air dried prior to use. What method will you use to accomplish this and where will it occur? \_\_\_\_\_  
\_\_\_\_\_
9. All food, ice and single service products must be stored off the ground and away from sources of contamination. Only food-grade containers may be used for food storage and transport. How do you propose to store these items? \_\_\_\_\_  
\_\_\_\_\_

## Washington State **ISSUED** Food & Beverage Service Worker's Card:

List all those cardholders who shall be assigned as the Person-In-Charge (PIC) during the event.

***There must be at least one person at all times on-site with a Food & Beverage Worker's Card.***

Name: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Name: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Name: \_\_\_\_\_

Expiration Date: \_\_\_\_\_

Diagram of temporary booth / trailer – Please show all equipment to be used, such as handsink, tables, coolers, service area, warewashing area, food storage areas, etc. The food preparation area shall have a booth designed to protect from dirt and inclement weather, including but not limited to adequate overhead cover. Food booth covers must be large enough to accommodate all food activities and storage for added protection.

**DIAGRAM NEEDS TO BE READABLE AND PLEASE LABEL ALL APPLICABLE EQUIPMENT**



**Note:** If you are granted an exemption you are still responsible for meeting the food safety equipment and operating requirements established in WAC 246-215, Food Service and Article II, Rules and Regulations of the Thurston County Board of Health Governing Food Service.

\_\_\_\_\_ *Applicant/Main Contact Signature*

\_\_\_\_\_ *Date*

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