



Public Health & Social Services Department
 Environmental Health Division
 412 Lilly Road NE Olympia, WA 98506
 Phone (360) 867-2667 Fax (360) 867-2600
 TDD Line for the hearing impaired (360) 867-2603
 Email: foodapplication@co.thurston.wa.us
 Website: www.co.thurston.wa.us/health/ehfood

MULTIPLE TEMPORARY FOOD ESTABLISHMENT APPLICATION

Annual Permit (Calendar Year)

High/Moderate Risk Menu Items.....	\$455.00
Low Risk Menu Items.....	\$215.00
Additional Hourly Fee (i.e., change in menu review, off-site inspection, etc).....	\$220.00
Late Fees: 13-7 days before event	\$35.00
Less than 7 days before event.....	\$70.00

All portions of this application must be completed, legible, signed, and submitted, **with full payment**, to the Health Department **at least 14 days prior to the first public event**.

*Applications received 2 full business days or less prior to the event may be **REJECTED**.*

APPLICATION AND CONTACT INFORMATION:

Organization/Business Name: _____

Main Contact: _____ Email: _____

Mailing Address: _____ City: _____ State: _____ Zip: _____

Primary Phone: _____ Cell Phone: _____ Fax: _____

Alternative Contact: Name: _____ Phone: _____

Multiple Temporary Food Establishment means a series of single temporary food events, as defined by TEMPORARY FOOD ESTABLISHMENT, where each event shall not last more than twenty-one (21) consecutive days in conjunction with an organized public event using a fixed menu. Permits are valid for the calendar year or until the last scheduled event.

Note: Public Events means an organized event which is advertised to the public by use of flyers, banners, newspaper articles, or by other means, and must have a defined start and stop date not exceeding 21 consecutive days.

QUALIFICATIONS:

- **New temporary food vendors in Thurston County must complete one calendar year of temporary food events without significant food safety violations in order to be eligible for a multiple temporary food permit.**
- The operator/applicant of the food service operation must be the same person throughout the year the permit is issued. Note: the Multiple Temporary Food Establishment Permit is non-transferable.
- The list of approved menu items shall remain the same unless otherwise given approval to change. If additional items need to be added, the request must be done in writing and submitted for review. Once approved by the health department, the time for the plan review may be billed as per the hourly fee.
- The menu shall be limited to a maximum of three (3) distinct food preparation processes that require different cooking methods, such as but not limited to: grilling, frying, sandwich preparation, roasting, baking or stir-frying.
- A commissary agreement must be completed and approved (for off-site food preparation, potable water supply or waste water dumping, or for the storage of equipment in-between events).
- A complete event itinerary must be included with the application. If you plan to add events to the itinerary, the operator must notify the health department within five working days prior to the event.

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Date Rec'd ___/___/___ Fee _____ Receipt _____ Permit # _____ Area _____

COMPLETE ALL REQUIRED EVENT INFORMATION:

Food Truck or Trailer: Using a food truck or trailer Yes / No Washington Labor & Industries Approved Yes / No

Hot Holding Equipment: Steam table Stove Chafing Dish Oven Grill Crock pot Other: _____

Cold Holding Equipment: Refrigerator Freezer Ice chest with ice Other: _____

Transport Equipment: Ice chests Cambro boxes Refrigerated vehicle Other: _____

Food Storage Method: Approved facility Trailer Purchased day of event Other: _____

Overhead Protection: Method of overhead protection over entire food preparation service area: _____

Handwash Sink: Using kitchen with approved existing handwash sink
Using portable handwash area with WARM water (for example refer to Operator's Guide)

Warewashing Equipment: Using approved kitchen facility with 3 compartment sink
Using approved kitchen facility with 2 compartment sink – pan/tub for 3rd sink
Will provide portable 3 pans or tubs to wash, rinse and sanitize
Will provide extra utensils / no equipment washing required for operation

Sanitize Wiping Cloth: Will provide container, cloths, and test strips (**1 tsp. bleach to 1 gallon cold water**)

Restroom Facilities': Within 200 feet Same building as the event Trailers – self contained
Portable toilets with handwash stations – provided by Event Coordinator

Garbage Disposal: Provided by Event Coordinator Dumpster located on-site
Will collect and haul away

Wastewater Disposal: City of _____ sewer Commissary/service area
Provided by Event Coordinator Trailers – holding tank

THE STORM DRAIN IS NOT A SANITARY SEWER

COMMISSARY AGREEMENT

Individuals or organizations applying for a multiple temporary food establishment permit are responsible for locating an offsite food facility OR servicing area, and must complete the commissary agreement. Checking the boxes below will determine which of the two types of off-site facility is needed to support your multiple temporary food establishment *in-between* the public events you are planning to participate in. A review, including an off-site inspection and approval of the facility may be required prior to the first scheduled event. **Note: The department may waive this requirement based on the type and duration of the temporary operation being proposed.**

Food Service Operator requiring the use of an off-site facility must complete the following information:

I, _____ will allow _____ to use _____
Facility Owner/Operator Temporary Food Name of Business Facility Name

For: Off-Site Food Facility Required For: Food Preparation Cold Food Storage Dry Food Storage Hot Holding Cooling Food Cooking
Servicing Area Required For: Warewashing Approved Water Source Equipment Storage Waste water disposal Other _____ Single Service Storage

Date Kitchen/Servicing Area will be used for this event: _____ Time of use: _____

Facility Owner/Operator Signature Date

Facility Phone Number Facility Address City

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APPROVED DENIED COMMENTS: _____

HANDLING PROCESS FOR FOOD AND BEVERAGE MENU ITEMS

LIST ALL MENU ITEMS, INCLUDING INGREDIENTS FOR EACH FOOD & SOURCE OF FOODS

List All Food & Beverage Items and Retail Source (If WSDA Permitted, Provide Permit #)	Is There Off-Site Preparation and/or Storage? (If yes, complete commissary agreement on page 2)	How Will Food Be Transported to the Event	Thermometer Required When Cooking or Hot/Cold Holding			How Will Each Menu Item Be Handled and Served to the Customers?
			How Will On-Site Food Preparation For Each Listed Menu Item Be Cooked and Assembled? (i.e. washing vegetables, chopping, reheating, steaming, grilling, sautéing, etc.)	Cooking Temperature	How Will Food Be Hot / Cold Held? Hot 135°F or above Cold 41°F or less *NO COOLING*	
Example: Fully cooked BBQ beef sandwiches / Ingredients and buns purchased at store.	No – All food will be purchased the day of the event.	Ice Chest/ Cooler	Heat <u>fully cooked</u> shredded bbq beef in pot on burner and toast buns on grill per each order. Using tongs, place beef on buns and assemble with disposable gloves.	Heat to 140°F	Chafing dish used for hot holding beef. Ice chests used for cold holding.	While using disposable gloves, each sandwich is foil wrapped and served to customer

Only food items listed above will be approved to serve. Approval for any changes must be requested before the event.

Multiple Temporary Food Establishment Event Itinerary

(FOR ADDITIONAL SHEETS, PLEASE MAKE COPIES)

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Inspection
Completed?

Organization/Business Name: _____

Main Contact: _____

Public Event Name: _____ Location: _____

Event Dates: _____ Hours of Food Service: _____

Menu Items Served _____

Water Source: City Water Supply: _____ Public Well Water ID#: _____ Private Well Bottled Water

Public Event Name: _____ Location: _____

Event Dates: _____ Hours of Food Service: _____

Menu Items Served _____

Water Source: City Water Supply: _____ Public Well Water ID#: _____ Private Well Bottled Water

Public Event Name: _____ Location: _____

Event Dates: _____ Hours of Food Service: _____

Menu Items Served _____

Water Source: City Water Supply: _____ Public Well Water ID#: _____ Private Well Bottled Water

Public Event Name: _____ Location: _____

Event Dates: _____ Hours of Food Service: _____

Menu Items Served _____

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