

Glossary of Food Service terms for 2024 Fee Updates	Definition
Additional inspections	Any routine inspection or reinspection that occurs after the designated number of routine inspections and one reinspection during the same permit year.
Bake Sale	A residential kitchen in a private home or other location is used to prepare only foods that are non TCS baked goods which are prepared and wrapped in a sanitary manner for sale or service by a nonprofit organization operating for religious, charitable, or educational purposes. The consumer must be informed by a clearly visible placard at the sale or service location that the foods are prepared in a kitchen that is not inspected by a regulatory authority.
B&B Exemption	Owner occupied, two rooms or less, offering breakfast.... Food code definition in WAC 246-215
Bed and Breakfast Operation	A private home or inn offering one or more lodging units on a temporary basis to travelers. Service of breakfast to overnight guests, only. No advance preparation (overnight) of menu items. Limiting factors (style and volume of service from home kitchen) and inspection frequency place Bed and Breakfasts in the category for FSE Risk #1. DCD, Building, Water and Septic requirements are pre-requisites and have annual monitoring components.
Catering Operation	An operation where a person contracts with a client to prepare a specific menu and amount of food in an approved food establishment for service to the client's guests or customers at a different location. If the Caterer is not affiliated with an approved FSE, a Commissary Kitchen is required. Risk Category is determined by types of foods offered. Location of service may require prior approval and are subject to Building, Planning, Water and Septic review.

Certified Food Protection Manager	Is an employee with the authority to implement food protection measures and who meets the certification requirements listed by a Conference for Food Protection-recognized accrediting agency as conforming to the Conference for Food Protection Standards.
Change of Ownership	When the owner of a food establishment changes to a different individual, partnership, corporation, association, or other legal entity, and the new owner must apply for a new permit. Change in Owner fee is collected IF the change in ownership has not yet occurred. If the ownership change occurs prior to notification to CCHHS- a full plan review application fee must be submitted with all required documents for review.
Change of Equipment or Menu	Changes to menu or equipment require prior approval. An application is submitted with all required documentation for review before implementing changes to the operation.
Concession	Seasonal FSE offering food on a limited schedule where food service is not the primary intent. Examples are school events, games, bowling alleys, sporting events and theaters.
Commissary or Commercial Kitchen	An approved food establishment where food is stored, prepared, portioned or packaged for service elsewhere.
Cooling	The process of rapidly bringing food from hot/ambient temperatures to 41F or lower.
Donated Food Distributing Organization	A food establishment that is a charitable nonprofit organization under Section 501(c) of the federal Internal Revenue Code that distributes food free of charge to the needy. Permits are not required per WAC 246-215.
Exempt from Permit	Some foods identified by the Washington State Board of Health may be approved to operate without a Temporary Food Permit. The foods are listed on the Application for Exemption .

Extended Temporary – Farmers Market Permit	Extended Temporary Events are for the same location and menu only. Operation is limited to no more than 3 days per week and must be part of an approved, organized recurring event. Event organizer may be required to obtain a Large Event Permit. Use Risk level to determine category.
Food Service Establishment (FSE)	Food Service Establishments (FSE) store, package, serve or vends food to customers and defined in the Retail Food Code, WAC 246-215.
Food Worker Card	Food workers are required to obtain food safety training when handling food.
FSE Risk #1	Commercial kitchens, FSE's Serves pre-packaged food only, no food handling. Examples: Commissary kitchen, Retail sales of milk or packaged grocery items, convenience store with items heated by the customer. <i>Exception: Bed and Breakfasts are moved from a Risk # 2 Category to a Risk # 1 due to the limited nature of breakfast service to overnight guests only.</i>
FSE Risk #2	Food is prepared, cooked and served for immediate service, or display. May involve hot and cold holding of TCS foods. Pre-cooked commercially produced TCS foods are cooked, held and served. No cooling or reheating of TCS foods. Examples; sandwich shops, coffee stands, convenience stores deep frying frozen foods, or ice cream shops and some pizza restaurants.
FSE Risk #3	Storage, preparation, cooking and assembly of foods, including from raw ingredients. Foods may be cooled and reheated. Examples: full service restaurants, grocery delis, main school kitchens, buffets,

<p>Large Event Permit</p>	<p>Permit for the Event Organizer when there are 4 or more Food vendors invited to participate. Building, zoning, planning and other jurisdictional approval is required. Event organizer is responsible for ensuring water, wastewater and restroom facilities with handwash are maintained for FSE operators. May be required to show documentation of approval to operate from other departments or jurisdictions. (*Does not eliminate the permit requirement for individual food vendors.)</p>
<p>Mobile Food Establishments- Food trucks or Food Carts</p>	<p>Mobile Food Establishments are readily movable Food Establishments and are subject to approval by Washington State L&I. A commissary kitchen and servicing area is required for food storage, acquiring drinking water and disposal of wastewater.</p>
<p>Multiple Event Temporary Permit</p>	<p>Multiple Event Temporary Permits are for operators serving the same menu, at different locations, in conjunction with a fair or festival operating up to 6 events in 6 months. Use Risk Levels for FSE's to determine fee category. Required to notify CCHHS EH in advance of dates of service. Required to post permit at each event. <i>This does not include Farmers Markets.</i></p>
<p>Operating without a Permit</p>	<p>Operating without a permit is not allowed. If a Plan Review or Change in Ownership Application is not received within 30 days of operation, a Plan Review fee in addition to a penalty fee equal to 2x the annual permit fee will be required before an annual operating permit is approved.</p>
<p>Owner</p>	<p>The person, organization or entity that is the Food Establishment Permit holder.</p>

<p>Plan Review</p>	<p>Plan reviews are required for all new FSE's, Only complete applications are accepted for review. The plan review of a complete application for a new FSE requires submission a minimum of 30 days prior to intended opening date. A full plan review is required if 30 days have passed since the Change in Ownership occurred. Fee includes 6 hours, including the pre-opening inspection. Additional time will be assessed at the hourly rate for technical assistance. Plan Review fees are exempt from fee waiver reductions.</p>
<p>Potluck</p>	<p>An event where people are gathered to share food; people attending the event are expected to bring food to share; there is no compensation provided for people bringing food to the event; There is no charge for any food or beverage provided at the event; and the event is not conducted for commercial purposes. Permits are not required for Potluck events.</p>
<p>Reinspection</p>	<p>A specific evaluation of compliance of violations that were recorded during the previous inspection. These inspections may occur as many times as needed until violations are sufficiently corrected.</p>
<p>Recurring Temporary for 501c3's</p>	<p>Approved 501c3 organizations operating at multiple locations with rotating staff may qualify for a Recurring Temporary Event Permit with more than 6 events per year. The menu must be approved for all events at the time the application is submitted. ALL food workers are required to have a valid food worker card available at all times they are working an event.</p>

Seasonal	FSE that operates for 6 months per year, meeting all of the physical facility requirements of an annually permitted FSE. All staff must have a food worker card available at time of food preparation or service. Examples: an ice cream stand open only in the summer, camp facility that does not operate year-round. Full plan review required for Seasonal operations.
Special Processes	FSE may apply to include a special processed food such as sous vide, acidification to preserve foods or package foods in reduced oxygen packaging. This may increase the FSE Risk level, depending on WSDA food processor permit approval, additional food safety training and extent of processing.
TCS	TIME/TEMPERATURE CONTROL FOR SAFETY FOOD means a FOOD TYPE that requires time/temperature control for safety to limit pathogenic microorganism growth or toxin formation.
Temporary Event (Single Temporary Event)	A Temporary food establishment operates at a fixed location, with a fixed menu, for not more than 21 consecutive days in conjunction with a single event or celebration, such as a fair or festival. Extent of food handling determines Risk level.
501©3	Nonprofit 501c3 organizations may apply for a Fee Waiver to reduce permit fees. An approved waiver is valid for the calendar year only and must be updated annually. 501c3 approved organizations may qualify for permit options unavailable to other Recurring or Extended Temporary applicants. A reduction in operating fees may be applied to permit fees only. Late fees are not waived.