

APPLICATION FOR TEMPORARY FOOD SERVICE PERMIT

Applications must be received **10 business days** before the event to avoid a late fee of 50% base fee



Clallam County Dept. of Health & Human Services
 Environmental Health Division, Food Service Section
 111 E 3rd Street, Port Angeles, WA 98362
 Phone (360) 417-2328

EH Office Use: Waiver Yes No	Mail Permit to:	Booth	Mobile
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Date(s) of Event:	Name of Event:	Event Location:
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Name of Applicant: <i>(Company/Organization)</i>	Phone:
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Applicant's Mailing Address:	E-Mail Address
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Name of Food Supervisor: <i>(responsible for applicant's booth/kitchen)</i>	Phone:
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Event Coordinator:	Phone:
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Where will foods be prepared? If at a licensed facility, please give name.

Describe your cold-holding equipment: <i>(refrigerator, ice chest, etc.)</i>	Describe your hot-holding equipment: <i>(stove, oven, steam, etc.)</i>
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Describe your temperature monitoring devices and when they will be used: *(stem thermometer, oven thermometer, etc.)*

Describe your temporary hand-wash station if you are not operating at a licensed facility: *(on-site, portable, handwash sink, etc.)*

Describe your utensil and equipment washing facilities:	Describe your sanitizing solution:
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Describe your source of potable water: <i>(city, well, etc.)</i>	Describe your wastewater disposal system: <i>(city, septic, etc.)</i>
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Describe your restroom facilities: <i>(on-site, portable, etc.)</i>	Describe your garbage disposal: <i>(city, on-site, etc.)</i>
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Applicant Signature:	Date:
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Fees for Temporary Events:	Late
- Non - Time/Temperature Control for Safety Foods include, cookies, cakes - Risk 1	\$50.00 \$75.00
- Recurring Temporary Event Same Menu/Staff (Up to 6 events per year) - Risk 1	\$75.00 \$112.50
- Time/Temperature for Control Foods include pork, fish, poultry, dairy products - Risk 2 or 3	\$198.00 \$297.00
- Recurring Temporary Event Same Menu/Staff (Up to 6 events per year) - Risk 2 or 3	\$297.00 \$445.50
- Seasonal Farmers Market/Same menu at same location – Risk 1	\$185.00 \$277.50
- Seasonal Farmers Market/Same menu at same location – Risk 2 or 3	\$278.00 \$417.00
- Large Event Permit – 4 or more Vendors	\$210.00 \$315.00

Permit Fee:	Total Fees:	Date Paid:	Check #:	Receipt #:
Late Fee:				

FOOD PREPARATION

- Fill in the blank for each food item to be served including all preparation steps.
- Please circle preparation steps that are done at a licensed facility or commissary.

COOKING THEN COOLING AND REHEATING FOOD IS NOT ALLOWED AT TEMPORARY FOOD SERVICE BOOTHS.

Many foodborne illness outbreaks are traceable to improper food handling in these stages of preparation.

Food & Source	Food Transportation to Site	Thawing Method	Cold-Holding	Cut and/or Assemble	Cooking Temperature	Hot-Holding	Serving Methods
Example: Raw Chicken drumsticks from Wholesale	To Site in Iced Coolers	Ice Chest / Refrigerator	Refrigerator 41°F	Yes	Grill to 165° F	Steam table 140°F	To plate with tongs
Example: Commercial Hot Dogs from Jim's Foods	To Site in Iced Coolers	None	Ice Chest 41°F	No	Boil to 140°F	On BBQ 140°F	To bun with tongs handle bun with gloves
1.							
2.							
3.							
4.							
5.							
6.							
7.							
8.							
9.							
10.							

Applicant:	Event:	Event Date:
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If you have a mobile unit, is it L&I approved?	If approved, when?
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Please list names of workers with current food handler cards:

1. _____	2. _____
3. _____	4. _____
5. _____	6. _____
7. _____	8. _____