



Skagit County Department of Public Health

Jennifer Johnson, Director
Howard Leibrand, M.D., Health Officer

Food Service Permit Applications

The following application is a fillable form. You may complete all fields in the form electronically or you may print the form and complete it manually. We require an actual signature on all applications. If you are able to sign using an electronic device please do so in the designated area, otherwise you will need to print the form to sign.

Completed and signed applications can be submitted via:

- E-mail to EH@co.skagit.wa.us
- Fax to 360-416-1501
- Mail to Environmental Public Health, 700 South 2nd Street, #301, Mount Vernon, WA 98273

You may save a copy of your completed form electronically but if you leave this website your changes within the webform will not be saved.

Please note that food service permit applications, for both temporary and annual permits, now require that the permit applicant be the food service owner or an officer of the owner. This is a requirement of Washington State Retail Food Code, Chapter 246-215-08320 (1) WAC. The food service permit will be issued to both the permit applicant (owner or officer of owner) and the manager of the day to day operations of the food service, if different from the owner.

Please make sure that you submit your application within the timeframe specified on the application to avoid a late fee. Operating a retail food service without a permit is illegal and subject to enforcement action. Incomplete applications will be returned to the applicant and not processed.

If you have questions regarding the application or the type of food service permit required for your operation please contact us by phone at 360-416-1500 or via e-mail at EH@co.skagit.wa.us.



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|---|
| Fee: _____ Receipt #: _____ |
| Date Received: _____ Received by: _____ |

Food Demonstration or Sampling Application

Food demonstration or sampling means serving, without charge, a small amount of food or drink for the purpose of advertising or promoting the sale of that food or food-associated equipment. Only foods from the approved list below will be allowed to be served under this permit. Sampling of foods not on the list below will require a Temporary Food Service Permit. Food demonstrators shall use good food handling practices and comply with applicable rules (WAC 246-215 and Skagit County Code 12.36).

The annual demo/sampling permit fee is assessed per Skagit County Schedule of Charges. All permits expire December 31 each year.

Foods approved for demo/sampling:

- Commercially (WSDA or USDA) packaged **ready to eat foods** that are shelf stable or cold held
- Pre-washed produce **excluding melons, sprouts, cut leafy greens, cut tomatoes**
- Mixes of the above that are served cold (<41), heated (>135), or are safe at room temperature

NO RAW MEATS CAN BE STORED OR COOKED TO SERVE AT A DEMO/SAMPLING EVENT

Requirements:

Samplers/demonstrators must provide:

- ◆ Handwashing for workers during hours of service
- ◆ A current food worker card
- ◆ Adequate equipment to maintain proper temperatures of product
- ◆ Methods to prevent bare hand contact with ready to eat food
- ◆ Proof to the inspector that food being sampled has been prepared on-site or in a facility approved by the Health Department – **attach copy of WSDA/USDA permit**, etc.
- ◆ A leak-proof container for disposal of waste

The health officer may impose additional requirements to protect against health hazards related to the food demonstration.

Please fill in the application below and submit to the Health Department with the permit fee. An inspection may occur during your service time. If the inspection shows food safety concerns, operation must cease until those concerns are resolved.

Detach and submit bottom portion of form with fee

Your Business name: _____ Web or email: _____

Date(s) of first event: _____ Time: _____

Address of first event: _____

Name of On-site Food Worker: _____ Phone: _____

Your mailing address (incl. city, zip): _____

Food Product being demonstrated: _____

List all foods used in sampling/demo: _____

Food will be kept $\leq 41^\circ$; held $\geq 135^\circ$; dispensed by: _____

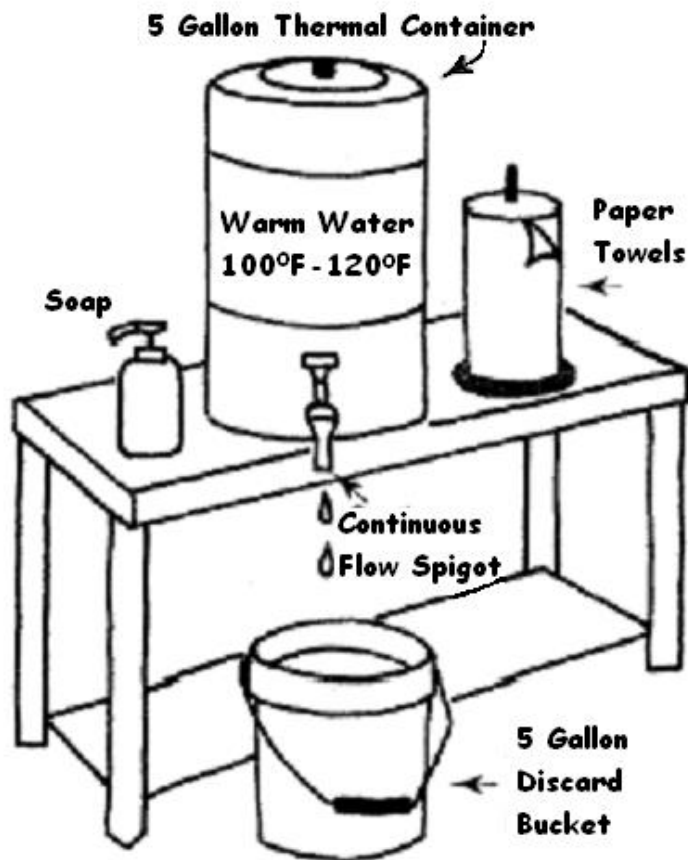
If food is licensed by another agency, **attach copy of license** (e.g. USDA, WSDA, other county)

I agree to adhere to the requirements for safe food handling in WAC 246-215 and as outlined above.

Applicant signature: _____ **Date:** _____

Environmental Health Review: _____ Date: _____

Temporary Hand Washing Station



The temporary handwashing station shall consist of at least a 5-gallon insulated container with spigot that provides a continuous flow of warm (100°F-120°F) running water, soap, paper towels and a 5-gallon bucket to collect the dirty water.