



Skagit County

Public Health

Jennifer Johnson, Director

Date: March 9, 2018

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Issued by: Polly Dubbel, Food Safety Lead

Notice to Temporary and Mobile food vendors operating in Skagit County

2015 International Fire Code has requirements regarding cooking appliances that produce grease laden vapors (deep fryers, grills, griddles, BBQs, etc.) or open flame. These requirements may be enforced by the jurisdictional Fire Marshal. If you are cooking or heating food in a temporary membrane structure (Tent) or in a mobile food structure please contact the appropriate Fire Marshal listed below to understand the requirements.

If you are able to meet set-back requirements in your booth by having a burner or BBQ style grill outside of any tent cover, Skagit County Public Health may waive the requirement that this cooking equipment be under cover as long as all other food preparation is completed under cover. We will NOT waive the requirement for deep fat frying of food.

If you receive a waiver for a burner or a BBQ style grill, food must be transported to and from the cooking equipment in covered containers and stored in covered containers. Please be aware that the set-back requirements are 20 feet from any tent if your cooking equipment is not UL listed as producing $5\text{mg}/\text{m}^3$ of grease laden vapors.

FIRE MARSHAL CONTACTS BY JURISDICTION

City of ANACORTES

1016 – 13th Street
Anacortes, WA 98221
360-293-1925

City of SEDRO-WOOLLEY

325 Mecalf Street
Sedro-Woolley, WA 98284
360-855-2252

City of BURLINGTON

833 S Spruce Street
Burlington, WA 98233
360-757-6684

SKAGIT COUNTY

1800 Continental Place
Mount Vernon, WA 98273
360-416-1840

City of MOUNT VERNON

1901 N LaVenture Road
Mount Vernon, WA 98273
360-336-6277

REQUIREMENTS TO OPERATE A TEMPORARY FOOD BOOTH

This checklist must be completed and posted in your booth prior to opening

Cut Leafy Greens and Cut Tomatoes are Potentially Hazardous Foods (PHF)
ALL PHF must be kept HOT – ABOVE 135°F or COLD – BELOW 41°F
COOK hamburgers to 155°F

****MONITOR YOUR TEMPERATURES OFTEN****

1. Read and check off each of these 25 items so you can comply with all requirements.

2. Fill out attached application. Your application and payment must be received at the Skagit County Environmental Public Health Department **14 days prior to** the event or you will be charged a non-refundable late fee.

3. A **metal-stem thermometer** must be available and used often to check internal temperatures of potentially hazardous foods. It must be able to measure from 0°F to 220°F. Make sure your thermometers are calibrated. Ask your inspector if you do not know how.



4. **Hand-washing facilities.** You need at least **warm** running water, soap, individual paper towels, and a bucket to collect the dirty water. An **insulated container** (5 gallon minimum) with a **free flow** spigot is required. Must be within 25 feet of food prep.

5. **Wiping cloths.** You need a separate bucket of sanitizer for rinsing/storing wiping cloths to be used on cutting boards and table tops. One teaspoon of liquid bleach added to one gallon of cool water provides an adequate sanitizer. Change the solution frequently during the day.



6. All food preparation must be done in the booth or at a kitchen approved by Skagit County Environmental Health to minimize the potential for foodborne illness. Home preparation of foods is not allowed.
7. **Food Protection.** All opened food items must be protected from possible contamination. **Samples** must be protected by a covering while on display, and dispensed by a utensil or single serving item. Gloves must be worn when handling samples. Hard crusted bread must be protected by packaging or by display cases furnished with hand contact barriers.
8. **No cooling of potentially hazardous foods can be done at the booth.** Food that has been heated must stay hot (>135°F) until served or be discarded.
9. **Dishwashing facilities.**



Wash equipment and utensils in three compartment sinks or an approved dish machine. Make sure all utensils and equipment are washed, rinsed and sanitized in that order. If the food service operates more than one day, a three-compartment sink with hot and cold running water must be available within 200 feet. This facility can be used by several food booths.

10. **All cooking of foods must be done toward the back of the booth.** When barbecuing or using a grill, you must separate (rope off) the equipment from the public by at least 4 feet to protect the public (from burns or splashes of hot grease).
11. **Equipment containing flammable materials,** such as **deep-fat fryers** must be on stable surfaces and shielded from the public (Fire Marshal requirement). **Check with your local fire authority** to ensure you meet all fire codes when working with open flame and grease.

- 12. Make sure** your electrical devices will not overpower the electrical circuits provided.
- 13. Smoking, eating or drinking in booths is not allowed.**

- 14. Eliminate bare hand contact with ready-to-eat foods** by using gloves, tongs, deli tissue or utensils.



- 15. Steam tables or other hot holding devices** are to be used to keep foods above 135°F, not to reheat. Use stoves, grills or microwaves for quick reheating.



- 16. Sterno devices are not approved** for outdoor hot holding due to wind and other potential weather conditions causing flame to extinguish.

- 17. When being inspected, all critical or RED item violations**, directly related to foodborne illness, must be corrected immediately. **All BLUE item violations**, related to sanitation, design and maintenance of the food booth, must be corrected within the time frame determined by the inspector.
- 18. No person who is infected with a communicable disease**, such as a cold or flu, or who has open sores or infected cuts on his/her hands, shall work in any temporary food establishment.
- 19. Chemicals** such as liquid bleach and detergents must be stored in a separate area away from food

preparation and display areas. Make sure all cleaning supplies and sanitizers are labeled properly.

- 20. One person** working in the booth is required have a **valid Food Worker Card** posted. However, Skagit County Environmental Health recommends that all employees have Food Worker Cards.
- 21. All booths must be set on a cleanable surface** such as asphalt, plywood, heavy tarp or cement. Grass, gravel and dirt are not acceptable flooring materials.
- 22. Liquid waste** should not be dumped into streets, storm drains or onto the ground. Use containers to collect the dirty water and then discard it in a sanitary manner (e.g., sanitary sewer).
- 23. Have receipts**, shellfish tags, etc. available to verify that food/water/ice is from an approved source.



- 24. All raw hazardous foods**, such as oysters and sushi, must be listed as "raw" on the menu and have a consumer advisory posted and visible at the booth.
- 25. Produce must be washed** in a separate plumbed food preparation sink – either in the booth or other approved location.



I have read and understand the 25 Requirements to Operate a Temporary Food Booth and will post this document in the booth.

Operator Signature: _____

Date: _____



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

APPLICATION for SEASONAL or FARMERS MARKET PERMIT(S)

A Temporary Food Service found operating without a permit will be charged double the usual permit fee
Permit fees are non-refundable

Permit Fees – According to Schedule of Charges – Check all that apply

- This event is a seasonal event (e.g. sport season or music series) This event is a Farmer’s Market
 Single Low-Risk: Single established location with fixed menu of approved low risk* foods
 Single Regular: Single established location with fixed menu of foods not on low risk list
 Multiple Low-Risk: Maximum of 3 established markets or events with fixed menu/low risk*
 Multiple Regular: Maximum of 3 established markets or events with fixed menu/high risk
 Note: Same operator at each location; may not be simultaneous
 Late fee: Application within 14 days of first event Event is within 24 hours

*consult list of Low Risk Foods on page 3

I will pay by cash check credit card person and number to call for credit card: _____

Food Service Information

Market/Event Name	Location/Address	Dates of Event	Serving Time (e.g. 10-2)

Name of Food Service: _____ Legal Owner: _____

Person in charge on site - PIC - (must have food worker card): _____

Applicant’s name (must be owner or officer of owner): _____ E-mail: _____

Mailing address: _____ City/State/Zip: _____

Applicant phone: _____ PIC phone: _____ Alternate phone: _____

Will food be prepared at a location other than where served? No Yes (must be a licensed food facility)

If yes, please list the specific location where advance preparation of food will take place. (If food preparation will be outside of Skagit County you must submit with your application a copy of the facility’s permit, your last inspection and a letter stating you are allowed to use the facility.)

Name of facility: _____ Address: _____

Date(s) and Time of Preparation: _____ Include city and zip
 (Example: 1/1/10 at 8-10 am)

Advance Food Preparation Procedures at Commissary

PLEASE LIST FOODS THAT WILL BE PREPARED AT A COMMISSARY. Note: Cooling can only occur under a permanent FSE license.

Food	Thaw	Wash/Chop	Assemble	Keep Cold	Cook	Cool	Keep Hot	Transport Hot/Cold
Ex.: Pasta salad		✓	✓	✓	✓	✓		Cold

Food Preparation Procedures at Market

PLEASE LIST FOODS THAT WILL BE PREPARED AND SERVED AT THE EVENT.

Food	Assemble	Keep Cold	Reheat	Cook	Keep Hot	Other
Example: Hamburger	✓	✓		✓	✓	

Market Booth Construction

Please describe the following (see requirements):

Handwashing facilities: _____ Refrigeration: _____

Handwash water must be at least 100° F

Cooking equipment (i.e. grill, stove, BBQ): _____

Hot-holding equipment (i.e. steam table, oven): _____

Produce will be washed at: _____

Must be approved location

Dishes/serving utensils will be washed at: _____

Water source for washing/drinking: PUD Anacortes Group A System: _____

Group B Water System: _____

Wastewater disposal location: _____ Restroom location: _____

Booth or Building Construction:

Must have walls, floor and overhead protection

Bare hand contact with ready to eat foods will be eliminated by:

Gloves Utensils Tongs Deli Paper Other: _____

Applicant Signature

I hereby consent to inspection by the Skagit County Public Health Department and acknowledge that issuance and retention of this permit is contingent upon satisfactory compliance with state and local temporary food service requirements. I have read and understand the requirements for safe food service.

Signature: _____ Date: _____

FOR HEALTH DEPT. USE ONLY

Application approved: _____ Date: _____

Low Risk Foods

Some foods are considered safer for temporary booths to prepare and serve because they have limited preparation steps and are less likely to result in food borne illness. Good sanitation and food handling practices must still be observed. A lower permit fee is charged due to the lower risk associated with these items. Also consult the Exempt Foods List for foods that may be served without a permit from the Health Department.

“Commercial” refers to foods prepared in a USDA/WSDA/FDA licensed facility or a location approved by our department for this event. **All foods must come from approved sources.**

- Non-potentially hazardous baked goods made in a commercial facility – includes fruit pies that are safe to be stored at room temperature
- Commercially canned/ factory sealed packages of chili, soups, baked beans or other USDA/FDA/WSDA processed foods that do not require cooking for safety.
- Corn dogs, hot dogs, precooked sausages, ham or other USDA-certified pre-cooked meats ready to eat from the original package
- Intact (unopened) frozen packages of raw meat or raw fish sold at a farmers market with no cooking, portioning or unwrapping
- Espresso and blended drinks made from a commercial mix or commercially frozen fruit
- Pancakes, funnel cakes, donuts, or other fried dough products made from a commercial mix
- Shortcakes; commercially packed berries with canned aerosol whipped cream
- Hand-dipped ice cream or ice cream floats
- Sno-cones
- Nachos using commercially processed cheese
- French fries, onion rings, other deep fried vegetables made from frozen, packaged product
- Commercially washed non-melon fruit cut on site
- Lemonade or other cold drinks made from powders or syrups and water
- Commercially made pizza from a licensed restaurant, hot held, sold by the slice
- Cold appetizer, dessert or other trays prepared at a commercial facility and offered for cold buffet-type service over two hours or less