



Skagit County

Public Health

Jennifer Johnson, Director

Date: March 9, 2018

Howard Leibrand, M.D., Health Officer
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 LIMITED LOW-RISK FOOD EVENT

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

Permit Fees – Assessed per Schedule of Charges

Limited low risk temporary events must meet the following conditions:

- Event is 21 days or less at same location serving same menu
- Only foods from the low risk list may be offered (see List on reverse)

- Single event
 Up to four events or locations – same menu
 Late Fee - Application received less than 10 days before event

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

Food Service Event Information

	Event Name	Location /Address (include city)	Dates of Event	Serving Time e.g. (10 am – 2 pm)
1				
2				
3				
4				

Name of Food Service: _____ Legal owner: _____

Temporary Permit in the past 2 years in Skagit County - food service name: _____

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

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

Mailing address : _____ City/State/Zip: _____

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

Foods to be served – Must Meet Low Risk Restrictions

	Food Item	Food Supplied by:	Cold Held? Y/N	Hot Held? Y/N
	<i>Example: hot dogs</i>	<i>Costco</i>	<i>Y</i>	<i>N (cook to order)</i>
1				
2				
3				
4				
5				

To assure food safety:

- Monitor temperatures of cold and hot foods often
- Surround/submerge foods completely with ice for cold holding
- Keep foods covered at all times
- Do not touch food with bare hands, including buns and garnishes!
- Keep surfaces clean and sanitized
- Reheat foods quickly
- Wash hands often

Complete reverse side of form

Food Service Set-Up and Operation

We agree to have:

- | | | | |
|----------------------------|----------------------------|------------------------------|---|
| <input type="checkbox"/> Y | <input type="checkbox"/> N | | Handwashing facilities within 25 feet of food prep (Handwash water must be at least 100° F) |
| <input type="checkbox"/> Y | <input type="checkbox"/> N | <input type="checkbox"/> N/A | Adequate cold holding equipment with thermometer |
| <input type="checkbox"/> Y | <input type="checkbox"/> N | <input type="checkbox"/> N/A | Ability to reheat foods promptly to 135°F |
| <input type="checkbox"/> Y | <input type="checkbox"/> N | <input type="checkbox"/> N/A | Hot-holding equipment adequate for the conditions |
| <input type="checkbox"/> Y | <input type="checkbox"/> N | <input type="checkbox"/> N/A | Facilities for washing utensils and dishes <input type="checkbox"/> Location to dump any dirty water: _____ |
| <input type="checkbox"/> Y | <input type="checkbox"/> N | | Walls, adequate flooring and overhead protection |
| <input type="checkbox"/> Y | <input type="checkbox"/> N | | Approved water source for washing/drinking (Name of source : _____) |
| <input type="checkbox"/> Y | <input type="checkbox"/> N | | Thermometers appropriate for the food service |
| <input type="checkbox"/> Y | <input type="checkbox"/> N | | Restrooms available for food workers within 200 feet of booth |
| <input type="checkbox"/> Y | <input type="checkbox"/> N | <input type="checkbox"/> N/A | No bare hand contact with ready to eat foods |

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

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 by: _____ Date: _____ Permit mailed date: _____