



Skagit County Department of Public Health  
 700 South 2<sup>nd</sup> Street, #301  
 Mount Vernon, WA 98273  
 Phone 360-416-1500 Fax 360-416-1501  
 Website: [www.skagitcounty.net/food](http://www.skagitcounty.net/food)

## Temporary Food Establishment Definitions and Fees

**An approved event** is defined as a festival, fair, carnival, or similar event operated with jurisdictional (city or county) approval for zoning and land use for the event and offering basic services to vendors that include restrooms with hand wash stations, potable water service from an approved public water system, garbage collection, and waste water disposal to an approved waste water collection system.

<b>FEE:</b>	<b>Exempt from permit – application review</b>	<b>\$25.00</b>
	<b>Application – Exemption from Food Service Permit</b> Food establishment serving only foods from Exempt Foods list found in WAC 246-215 and attached.	
<b>FEE:</b>	<b>Temporary food service requiring plan review only (limited to list of specific foods)</b>	<b>\$50.00</b>
	<b>Permit - Low Risk Temporary Food Establishment</b> Food establishment operating from a stick booth or other temporary location, serving only foods from the Temporary Permit Low Risk Food List- at one approved event location for 21 days or less.	
<b>FEE:</b>	<b>Food Sampler/Demonstrator</b>	<b>\$50.00</b>
	<b>Permit – Food Demonstration or Sampling</b> Food Demonstration/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. Sampled foods must meet the definition of low risk. Sampling permits may extend through the end of the calendar year.	
<b>FEE:</b>	<b>Temporary food service serving high risk foods</b>	<b>\$145.00</b>
	<b>Permit - Temporary Food Establishment</b> Food establishment operating from a stick booth or other temporary location serving foods that do not meet the criteria for exemption from permit OR the low risk definition - at one approved event location for 21 days or less.	
<b>FEE:</b>	<b>Farmers Market or Seasonal Temporary Food Service Permit (limited to foods on the low risk list)</b>	<b>\$127.00</b>
	<b>Permit – Seasonal Low Risk Temporary Food Establishment</b> Food establishment operating from a stick booth or other temporary location, serving only foods from Low Risk Food List - at one approved event location for the duration of a market or sports season, not to exceed 3 days per week of operation within the approved event operating schedule.	
<b>FEE:</b>	<b>Farmers Market or Seasonal Temporary Food Service Permit (foods not on low risk list)</b>	<b>\$210.00</b>
	<b>Permit – Seasonal Temporary Food Establishment</b> Food establishment operating from a stick booth or other temporary location serving foods that do not meet the criteria for exemption from permit OR the low risk definition - at one approved event seasonal event location for the duration of a market or sports season, for the duration of the market or sports season, not to exceed 3 days per week of operation within the approved event operating schedule.	
<b>FEE:</b>	<b>Multiple Event Temporary – Low Risk – (up to 12 events/year for 3-day duration)</b>	<b>\$200.00</b>
	<b>Permit – Low Risk Multiple Temporary or Multiple Market/Seasonal Events</b> Food establishment operating from a stick booth or mobile kitchen serving only foods on the Temporary Permit Low Risk Food list - at up to 12 approved single events lasting no more than 3 days per event OR at up to 3 approved market/seasonal event locations for duration of season, not to exceed 3 days per week of operation within the approved seasonal event operating schedules. Food service menu and booth set up must consistent all events. Booth must have an approved sink and tank based hand wash station.	
<b>FEE:</b>	<b>Multiple Event Temporary – High Risk – (up to 12 events/year for 3-day duration)</b>	<b>\$300.00</b>
	<b>Permit - Multiple Temporary or Multiple Market/Seasonal Events</b> Food establishment operating from a stick booth or mobile kitchen serving foods that do not meet the criteria for exemption from permit OR the low risk definition - at up to 12 approved single events lasting no more than 3 days per event OR at up to 3 approved market/seasonal event locations for duration of the season, not to exceed 3 days per week of operation within the approved seasonal event operating schedules. Food service menu and booth set up must consistent all events. Booth must have approved sink and tank based hand wash station.	

**FEE: Multiple Event Temporary – Umbrella Event with up to 12 participants \$300.00**

**Permit – Umbrella Permit**

An umbrella permit is designed for events such as cook-offs or offerings of a single type of like foods (e.g. cheese appetizers or BBQ meats or chocolate desserts, etc.) by up to twelve different participant groups. The permit holder is responsible for food safety at the entire event but each participant must also submit a participant application.

**TEMPORARY PERMIT LOW RISK FOOD LIST**

- Baked goods made in an approved commercial facility, may be shelf stable or require refrigeration.
- Commercially canned/ factory sealed packages of chili, soups, baked beans or other USDA/FDA/WSDA processed foods that do not require cooking for safety. These foods may be heated and hot held prior to service.
- 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.
- Pasteurized dairy products, espresso drinks, commercial beverage mixes, or commercially frozen fruit.
- Pancakes, funnel cakes, donuts, or other fried dough products made from a commercial powder mix and water.
- Sno-cones or other ice based drinks or foods made with commercially purchased ice and commercial syrups or mixes.
- Nachos using commercially processed cheese.
- French fries, onion rings, other deep fried vegetables made from frozen, commercially packaged product.
- Commercially pre-washed non-melon fruit or onions cut on site.
- 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 served cold.

**EXEMPT FOOD LIST**

The following foods may be provided to the public without a temporary or annual retail food establishment permit.

Certain foods are exempt from permit because they generally do not support the growth of bacteria and are not handled by food workers as part of their preparation or service. It is important that all people involved in the production and sale of these foods maintain good personal hygiene (washing hands, using clean equipment), use disposable gloves or other barriers and have current Washington State Food Worker’s Cards to ensure a safe product. All foods must be from an approved source.

**Exempt foods:**

- **Popcorn and flavored popcorn**
- **Cotton candy**
- **Dried herbs and spices processed in an approved facility**
- **Machine-crushed ice drinks containing non-potentially hazardous ingredients and dispensed from a self-contained machine that makes its own ice. This does not include shaved ice or sno-cones.**
- **Corn on the cob or Whole roasted peppers prepared for immediate service.**
- **Roasted nuts, roasted peanuts and roasted candy-coated nuts**
- **Chocolate-dipped ice cream bars prepared from pre-packaged, commercially produced ice cream bars.**
- **Chocolate-dipped bananas prepared from bananas peeled and frozen in an approved facility**
- **Individual samples of non-potentially hazardous sliced fruits and vegetables; (Cut Melons and some other produce are potentially hazardous and require a permit).**
- **Pre-packaged non-potentially hazardous food licensed by another regulating agency (e.g. WSDA, FDA) – may require additional documentation**

**FOODS PROCESSED OR PREPARED IN HOME KITCHENS MAY NOT BE SERVED OR SOLD IN SKAGIT COUNTY  
(Exceptions may include licensed cottage food operations, bake sales and food banks.)**