



Northeast Tri County Health District Environmental Health Division Temporary Food Establishment Application

Applicant Information

Applicant/Business:		
Contact Person:		
Mailing Address:		
City:	State:	Zip:
Phone:	Email:	
Delivery Permit Method Preference: <input type="checkbox"/> Email <input type="checkbox"/> Mail <input type="checkbox"/> In-Office Pickup		
Event Information (Attach Additional Pages as Needed)		
Name of Event(s):		Event Coordinator Phone:
Event Coordinator:		
Location/Address of Event:		
Date of Event(s):		
Set Up Date:	Set Up Time:	Serving Times:
Booth Manager:		Food Card Expiration Date:

Choose Your Permit Category (Check Yes or No)

1. Will you be preparing any foods from raw animal products (hamburgers, chicken, etc.)?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
2. Will you be preparing foods off-site in an approved kitchen?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
3. Will you be preparing salad from scratch?	<input type="checkbox"/> Yes	<input type="checkbox"/> No
If you answered YES to any of the above questions, you are a Category 2 . If you answered NO to all of the above, you are a Category 1 .		

Permit Category	Description	Permit Fee
Category 1	Commercially pre-cooked foods and minimal preparation.	<input type="checkbox"/> (+) \$30.00
Category 2	Raw meats and complex preparation.	<input type="checkbox"/> (+) \$70.00
Multiple Events	Multiple events may be listed on the same application if the menu will be the same for all events. Attach separate page with additional dates/times.	<input type="checkbox"/> Number of Events X Permit Fee = \$
Recurring Category 1	A regularly recurring event, such as a Farmers Market. (same menu, same location, not more than 3 days a week)	<input type="checkbox"/> (+) \$50.00
Recurring Category 2	A regularly recurring event, such as a Farmers Market. (same menu, same location, not more than 3 days a week)	<input type="checkbox"/> (+) \$95.00
Late Application	Applications submitted less than 5 days before the event date will be charged a late application fee of \$30.00 in addition to the permit fee.	<input type="checkbox"/> (+) \$30.00
Non-Profit	Non-profit organizations are allowed a 50% reduction on permit fees. This reduction does not apply to late fees.	<input type="checkbox"/> (-) \$
Total Fee		\$

** We accept cash, check, credit, and debit card payments. A service fee will be added to the total fee amount when credit/debit is used.

Stevens County	Pend Oreille County	Ferry County
240 E. Dominion Colville, WA 99114 Phone: (509) 684-2262 Option 2 Fax: (509) 684-8506	605 Highway 20 Newport, WA 99156 Phone: (509) 447-3131 Fax: (509) 447-5644	PO Box 584/ 147 N. Clark, Ste 1 Republic, WA 99166 Phone: (509) 775-3111 Fax: (509) 775-2858
Website: www.netchd.org		Email : EEMAIL@NETCHD.ORG

Food List

LIST ALL FOOD Include all beverages and condiments	Food Item Purchased/Food Source	How will food be transported?	Cold Holding Equipment	Cooking or Reheating Equipment	Final Cooking or Reheating Temperature	Hot Holding Equipment
Example: Hamburger with lettuce, tomato, onions, ketchup, mustard	<input type="checkbox"/> Raw <input type="checkbox"/> Pre-cooked <input type="checkbox"/> Pre-packaged Source: Costco	<input type="checkbox"/> Hot <input type="checkbox"/> Cold Equipment Used: Coolers	Coolers, refrigerator	Grill	155° F or hotter	Grill
	<input type="checkbox"/> Raw <input type="checkbox"/> Pre-cooked <input type="checkbox"/> Pre-packaged Source:	<input type="checkbox"/> Hot <input type="checkbox"/> Cold Equipment Used:				
	<input type="checkbox"/> Raw <input type="checkbox"/> Pre-cooked <input type="checkbox"/> Pre-packaged Source:	<input type="checkbox"/> Hot <input type="checkbox"/> Cold Equipment Used:				
	<input type="checkbox"/> Raw <input type="checkbox"/> Pre-cooked <input type="checkbox"/> Pre-packaged Source:	<input type="checkbox"/> Hot <input type="checkbox"/> Cold Equipment Used:				
	<input type="checkbox"/> Raw <input type="checkbox"/> Pre-cooked <input type="checkbox"/> Pre-packaged Source:	<input type="checkbox"/> Hot <input type="checkbox"/> Cold Equipment Used:				
	<input type="checkbox"/> Raw <input type="checkbox"/> Pre-cooked <input type="checkbox"/> Pre-packaged Source:	<input type="checkbox"/> Hot <input type="checkbox"/> Cold Equipment Used:				
	<input type="checkbox"/> Raw <input type="checkbox"/> Pre-cooked <input type="checkbox"/> Pre-packaged Source:	<input type="checkbox"/> Hot <input type="checkbox"/> Cold Equipment Used:				

Complete (If Applicable)

Commissary Kitchen - All foods cooked in advance must be done in an approved kitchen.

Kitchen Name:

Kitchen Address:

Kitchen Contact Person:

Phone:

Days/Hours Used:

What activities will be conducted at the prep kitchen?

- Produce Washing
- Cooking
- Slicing, Chopping, Mixing
- Cooling & Method to be used

Kitchen/Food Handling Information	
What type of kitchen facility will you be using? (mark all that apply)	<input type="checkbox"/> Permanent Kitchen <input type="checkbox"/> Mobile Unit * <input type="checkbox"/> Booth <input type="checkbox"/> Off-Site Prep Kitchen
* Mobile Food Units, such as food trucks and concession trailers, must have WA State Dept. of Labor and Industries approval.	
All water must be provided from an approved public water system. What is the source of water you will be using?	<input type="checkbox"/> Provided at Event <input type="checkbox"/> Bottled <input type="checkbox"/> Water System- Name and or ID# _____
What facilities will be available for handwashing?	<input type="checkbox"/> Plumbed Sink <input type="checkbox"/> Gravity- Flow Handwashing Station
How will you prevent bare hand contact with ready-to-eat foods? (mark all that apply)	<input type="checkbox"/> Gloves <input type="checkbox"/> Utensils <input type="checkbox"/> Deli Tissue or Napkin
What facilities will be available at the event for dishwashing?	<input type="checkbox"/> Plumbed 3 Compartment Sink <input type="checkbox"/> 3 Individual Tubs <input type="checkbox"/> Other _____
Please Acknowledge by Checking the YES Box.	
Sanitizer (such as bleach water) will be available for wiping cloths. Must have chlorine test strips.	<input type="checkbox"/> Yes
An accurate thermometer will be available to measure food temperatures.	<input type="checkbox"/> Yes
Restrooms with handwashing facilities will be provided at the event for food worker use.	<input type="checkbox"/> Yes
Garbage will be disposed of properly.	<input type="checkbox"/> Yes
An overhead cover will be provided above all food preparation and food storage areas.	<input type="checkbox"/> Yes
Wastewater will be disposed of properly.	<input type="checkbox"/> Yes
At least one person with a valid food worker card will be present at all times.	<input type="checkbox"/> Yes
No cooling of foods can take place at the event.	<input type="checkbox"/> Yes

I hereby certify that all information provided is accurate and complete to the best of my knowledge.

Signature _____ Date _____

***** FOR OFFICE USE ONLY *****				
Permit Fee	Date Received	Invoice #	Approved By	Date Approved

Examples of Menu Items and Risk Categories

Category 1 (Lower Risk Foods)

Beverages:

- Blended drinks, including commercially frozen fruit drinks with ice from a commercial source
- Espresso coffee drinks, containing commercially pasteurized milk, hot or iced
- Iced drinks, including snow cones, shaved ice, Italian ice, sorbets, etc. in single-service or commercially made edible containers
- Lemonade and juices
- Milk, commercially pasteurized
- Root beer floats

Desserts:

- Churros
- Ice cream products, commercially produced ice cream
- Deep fried desserts
- Caramel apples and chocolate dipped fruit, non-potentially hazardous, dipped on-site
- Cheesecake, commercially produced

Other Foods:

- Hot dogs, commercially pre-cooked
- Corn dogs, commercially pre-cooked
- Nachos, commercially canned cheese and non-potentially hazardous toppings
- Yogurt, commercially produced
- Pretzels
- Nuts
- Hamburgers, precooked meat
- Pizza, precooked ingredients
- Chili, commercially canned
- Ham, bacon, sausage, commercially precooked (e.g. USDA, WSDA, or FDA)

Category 2 (Higher Risk Foods)

Foods cooked from raw animal products or requires complex preparation such as cooking, cooling, and reheating.

- Hamburger, from raw meat
- Barbecued meats, from raw product
- Chow Mein with meats from raw
- Potato salad and macaroni salad made from scratch
- Pork, chicken, beef cooked from raw
- Foods cooked and cooled in a commissary kitchen
- Raw shellfish and sushi
- Egg dishes from raw shell eggs (scrambled eggs, eggs benedict, quiche, etc.)
- Spring rolls
- Chicken soup made from scratch
- Pig roast
- Salads (not pre-packaged)
- Cut Melons prepared on-site

Foods Exempt from Permit

An approved exemption application is required. Exemptions are for NETCHD only and may not be exempt from other agencies.

- Popcorn and flavored popcorn prepared from commercially packaged ingredients that are not potentially hazardous
- Cotton candy
- Dried herbs and spices processed in an approved facility
- Crushed ice drinks containing only ingredients that are not potentially hazardous foods and dispensed from a self-contained machine that makes its own ice
- Corn on the cob
- Whole roasted peppers
- Roasted nuts, roasted peanuts, and roasted candy-coated nuts
- Chocolate-dipped ice cream bars prepared from pre-packaged ice cream bars produced in a food processing plant
- Chocolate-dipped bananas prepared from bananas peeled and frozen in an approved facility
- Individual samples of sliced fruits and vegetables that are not potentially hazardous foods