



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
<p>If you answered YES to any of the above questions, you are a Category 2.</p> <p>If you answered NO to all of the above, you are a Category 1.</p>		

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 : EHMAIL@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
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