



Northeast Tri County Health District Environmental Health Division

Do I Need a Permit to Serve or Sell Food?

When is a Permanent Food Establishment Permit Required?

If you plan to open a food business, such as a restaurant, espresso stand, convenience store, catering business, or mobile food unit (hot dog cart), you must complete a Food Service Establishment Plan Review and obtain a Food Establishment Permit before opening. For more information, contact the Environmental Health office, or see our plan review guidance online.

When is a Temporary Food Establishment Permit Required?

The Washington State Retail Food Code, Chapter 246-215 Washington Administrative Code (WAC) requires that **food vendors planning to participate in an event in which food will be served to the public, must obtain a temporary food establishment permit.** A Temporary Food Establishment Permit must be obtained for each food booth in operation at an event. If you advertise your event with flyers, newspaper ads, social media, or by other means it is considered a public event, regardless of whether or not there is a charge for the food served. (Church dinners or other events, that are only for members and their guests and are not advertised, are not considered to be public events.)

- A temporary food establishment is defined as, “A food establishment operating at the same location, with the same menu, for not more than 21 consecutive days in conjunction with a single event or celebration, such as a fair or festival.”

or

- “A food establishment operating not more than three days a week at the same location, with the same menu, in conjunction with an approved reoccurring, organized event, such as a farmers market.”
- Northeast Tri County Health District permits different categories of temporary food establishments based on the level of risk associated with the foods that will be served. Some foods can be prepared and served at a lower risk of foodborne illness than other foods. The different categories, descriptions, and fees are listed below. Additional information regarding temporary food establishment permits is available in the Temporary Food Establishment Packet; which can be obtained from any of our three environmental health offices listed below or on our website.

If you have any questions or need help determining if you need a permit, contact the environmental health office.

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

Category 1	Single Event	\$30.00
Category 1 Recurring	Recurring Event	\$50.00
Category 2	Single Event	\$70.00
Category 2 Recurring	Recurring Event	\$95.00

Category 1: Includes commercially pre-cooked foods (hotdogs, pre-cooked meats), packaged salads, and foods that require minimal handling and preparation.

Category 2: Preparing of raw meats and other animal products (eggs, hamburgers, fish, poultry, etc.) Foods that require time/temperature control for safety and are prepared in a commissary kitchen in advance.

When is Food Service Exempt from Permit?

If you will be serving **only** foods on the list below, a food service permit is not required; however, you must submit an **Application for Exemption from Permit** prior to operation in order to ensure basic food safety practices are followed.

- a) Popcorn and flavored popcorn prepared from commercially packaged non-potentially hazardous food ingredients;
- b) Cotton candy;
- c) Dried herbs and spices processed in an approved facility;
- d) Crushed ice drinks containing only non-potentially hazardous food ingredients and dispensed from a self-contained machine that makes its own ice. Drinks with potentially hazardous food, snow cones, and shaved ice are not included;
- e) Corn on the cob prepared for immediate service;
- f) Whole peppers roasted for immediate service;
- g) Roasted nuts, roasted peanuts, and roasted candy-coated nuts;
- h) Chocolate-dipped ice cream bars prepared from prepackaged ice cream bars produced in a food processing plant;
- i) Chocolate-dipped bananas prepared from bananas peeled and frozen in an APPROVED facility; and
- j) Individual samples of non-potentially hazardous sliced fruits and vegetables.

When is No Permit Required?

If you will be serving **only** the types of foods on the list below, a permit is not required.

1. **Hot Beverages**, such as coffee, hot tea, hot cider, or hot chocolate served into disposable cups. Only commercially prepared, single serving or powdered creamer may be used
2. **Individually Packaged Ice Cream Bars or Popsicles**
3. **Baked Goods** – Non-potentially hazardous baked goods may be prepared in home kitchens **ONLY** if sale benefits a non-profit organization.
4. **Commercially Pre-Packaged, Non-Potentially Hazardous Foods** – Must be produced in a permitted food establishment or food processing plant. Must be served without direct hand contact onto/into disposable plates or cups from the original container, or in original wrapper or container. Examples include: candy bars, crackers, cookies, canned goods, donuts, cookies, pretzels, cake, and beef jerky.
5. **Fruits and Vegetables** - Must be non-potentially hazardous, non-ready to eat, and minimally cut (large vegetables, such as squash, may be cut into halves or quarters; melons cannot be cut).
6. **Dry, Non-Potentially Hazardous, Non-Ready to Eat Foods**, such as dry beans, coffee beans, in shell nuts, and herbs for tea.
7. **Potlucks** do not require a permit if people are bringing food to share and there is no charge for any food or beverage provided at the event and is not conducted for commercial purposes.