

**APPLICATION FOR TEMPORARY  
FOOD SERVICE PERMIT**

Applications must be received within 10 working days of the event to avoid a \$25.00 late fee

Clallam County Dept. of Health & Human Services  
Environmental Health Division, Food Service Section  
223 East 4<sup>th</sup> Street, Suite 14, Port Angeles, WA 98362  
Phone (360) 417-2328, Fax (360) 565-2615

**PLEASE READ THE TEMPORARY FOOD PERMITS BROCHURE BEFORE COMPLETING THIS FORM**  
Please use the chart on the reverse to describe your food handling procedures

EH Office Use: Waiver Yes No	Mail Permit to:	Booth	Mobile
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Date(s) of Event:	Name of Event:	Event Location:
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Name of Applicant: <i>(Company/Organization)</i>	Phone:
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Applicant's Mailing Address:

Name of Food Supervisor: <i>(responsible for applicant's booth/kitchen)</i>	Phone:
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Event Coordinator:	Phone:
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Where will foods be prepared? If at a licensed facility, please give name.

Describe your cold-holding equipment: <i>(refrigerator, ice chest, etc.)</i>	Describe your hot-holding equipment: <i>(stove, oven, steam, etc.)</i>
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Describe your temperature monitoring devices and when they will be used: *(stem thermometer, oven thermometer, etc.)*

Describe your temporary hand-wash station if you are not operating at a licensed facility: *(on-site, portable, handwash sink, etc.)*

Describe your utensil and equipment washing facilities:	Describe your sanitizing solution:
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Describe your source of potable water: <i>(City, well, etc.)</i>	Describe your waste water disposal system: <i>(City, septic, etc.)</i>
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Describe your restroom facilities: <i>(on-site, portable, etc.)</i>	Describe your garbage disposal: <i>(City, on-site, etc.)</i>
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Applicant Signature:	Date:
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<b>Fees for single events:</b>  <ul style="list-style-type: none"> <li>- Non-Potentially Hazardous foods include whole fruits, vegetables, cookies, cakes- \$25.00</li> <li>- Potentially Hazardous Foods include beef, pork, fish, poultry, dairy products, pasta- \$100.00</li> <li>- Seasonal Farmers Market/Recurring Temporary Events same menu on same location- \$120.00</li> </ul>
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Permit #:	Sanitarian Signature:	Date:
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Permit Fee:	<u>Total</u> Fees:	Date Paid:	Check #:	Receipt #:
Late Fee:				



### FOOD PREPARATION

- Fill in the blank for each food item to be served including all preparation steps.
- Please circle preparation steps that are done at a licensed facility or commissary.

#### COOKING THEN COOLING AND REHEATING FOOD IS NOT ALLOWED AT TEMPORARY FOOD SERVICE BOOTHS.

Many foodborne illness outbreaks are traceable to improper food handling in these stages of preparation.

Food & Source	Food Transportation to Site	Thawing Method	Cold-Holding	Cut and/or Assemble	Cooking Temperature	Hot-Holding	Serving Methods
<b>Example:</b> Raw Chicken from Wholesale Grocers	To Site in Iced Coolers	Ice Chest / Refrigerator	Refrigerator 41°F	Yes	Grill to 165° F	Steam table 140°F	To plate with tongs
<b>Example:</b> Commercial Hot Dogs from Jim's Foods	To Site in Iced Coolers	None	Ice Chest 41°F	No	Boil to 140°F	On BBQ 140°F	To bun with tongs handle bun with gloves
1.							
2.							
3.							
4.							
5.							
6.							
7.							
8.							
9.							
10.							

Applicant:	Event:	Event Date:
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If you have a mobile unit, is it L&I approved?	If approved, when?
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Please list names of workers with current food handler cards:

1. _____	2. _____
3. _____	4. _____
5. _____	6. _____
7. _____	8. _____