

## Requirements to Operate A Temporary Food Facility

1. Complete an application for Temporary Food Service Permit and submit it with the correct fees at least ten (10) working days before the event.
2. All temporary food booths shall have at least one (1) staff person with a valid food worker card on duty at all times. This person is responsible for compliance with the Environmental Health Division requirements and regulations.
3. No person who is infected with a cold or the flu, or who has any open sores or infected cuts on his/her hands, shall work in any temporary food establishment.
4. Have available receipts for verification that food, water and ice are from an approved source.
5. A stem thermometer with a range of 0°-220°F is required for cooking and refrigeration and must be kept calibrated. Thermometers can be purchased from restaurant supply companies or department stores. We highly recommend purchasing a digital thermometer.
6. Handwashing facilities' minimum requirements shall consist of an insulated 20-gallon container with a free-flow spigot supplied with warm water and a basin to collect dirty water, soap, and paper towels. A coffee urn with warm water is an acceptable device.
7. Bare hand contact of ready to eat foods is not allowed. Food service gloves, tongs or bakery paper must be provided.
8. All food preparation must be done in the booth or in an approved kitchen facility (under Environmental Health Division permit) to minimize the potential for food poisoning. Home preparation of food is not allowed.
9. Food preparation areas shall be separated and protected from the public.

10. Smoking, eating or drinking in booths while working are not allowed. All non-working persons are to be kept out of the booth.
11. Foods must be cooked to the appropriate internal temperature and held at 140°F or above. Cooking temperatures are as follows:  
Hamburger, Sausage – 155°F  
Chicken, Turkey – 165°F  
Beef, Pork, Seafood, Eggs – 145°F  
Vegetables, hot dogs, chili - 140°F  
(if they will be hot held)  
All hamburgers must be cooked until the center is no longer pink and the juices run clear.
12. All potentially hazardous foods must be held below 41°F or above 140°F.
13. Crock pots, steam tables or other hot holding devices are not to be used as a means for heating up foods. They are to be used only for hot holding purposes. Cooling and reheating cooked food at temporary events is prohibited.
14. All raw meats and shell eggs must be stored in a separate container, below and away from other foods.
15. Sanitizer must be present for rinsing and storing wiping cloths. One teaspoon of bleach to one gallon of cool water will be acceptable. Solution must be changed frequently during the day.
16. Chemicals such as liquid bleach must be stored in a separate area away from food preparation and display areas.
17. A refuse container with a tight fitting lid must be available for garbage.
18. All liquid waste must be discarded in a holding tank or sewer. Disposing of liquid waste in storm drains or on the street is prohibited.
19. Single service articles, such as paper plates and cups and plastic utensils are required for use by consumers. Plates, cups and utensils which must be washed to be reused are not allowed..

## Recurring Temporary Events

Those temporary events that:

- Occur multiple weeks and operate for no more than 2 consecutive days per week
- Are separated by fewer than 8 consecutive calendar days
- Occur at the same location each week

Vendors must meet requirements for temporary food service establishments as stated in WAC 246-215-131. In accordance with this code, the Health Officer may limit food preparation steps and prohibit some menu items based on the hazards of the products or procedures.

## Recommendations

- A. Hair should be effectively restrained. Hats, nets, scarves, visors, etc. are acceptable restraints.
- B. A broom should be available for sweeping.
- C. Mechanical refrigeration is advised. However, a hard-sided ice chest (not styrofoam) with ice from approved source (store bought, bagged ice) may work better than a poorly functioning refrigerator on a hot day.
- D. Microwave ovens are recommended for reheating. They usually take less space and are capable of rapidly reheating food to 165°F. (Allow food to stand covered for 2 minutes after reheating)

## Fees

Single Event

Potentially hazardous foods	\$100
Non-potentially hazardous foods	\$25
Farmers Market/Recurring Temporary Event	\$120
Late Fee*	\$25

\*There is an additional \$25.00 fee for all temporary food service permit applications received fewer than ten (10) working days prior to the event for which the permit is being requested. The late fee applies to permits for both potentially hazardous and non-potentially hazardous foods. Assessed late fees must be paid before a permit will be issued.

Clallam County  
Health and Human Services  
Div of Environmental Health



CLALLAM COUNTY  
*Environmental Health*  
SERVICES

If you have questions...

Call the Clallam County Dept. of Health  
and Human Services  
Environmental Health Division  
(360) 417-2328  
or come by Room 190  
Clallam County Old Courthouse  
8:30 am – 4:30 pm Mon.-Fri.

## Temporary Food Permits

This brochure explains the process to  
obtain approval for a temporary food  
establishment.