Application *for exemption from permit*

*Office use only:*

* Approved
* Denied
* Plans and specifications requested

*This application is based on WAC 246-215-08305 (Rules and Regulations of the State Board of Health for Food Service)*

Food items that may be exempted from permit:

|  |
| --- |
|  **Applicant and Event Information:**  |
| *Applicant Name* |  | *Daytime Contact Phone & Email Address* |
| *Business Name, if applicable* |  |  |
| *Mailing Address* |  | *City, State, Zip* |
| *Event Location* |  | *Date of Event* |
|  **Food Items, check all that apply (see descriptions to the left):**  |
| Popcorn Cotton candyHerbs and spices\*Crushed iced drinks Corn on the cob |  | Whole roasted peppers Roasted nutsChocolate-dipped ice cream bars Chocolate-dipped bananasFruit and vegetable samples |
|  **Food Safety Requirements:**  |
| All food safety rules must be followed or the exemption will no longer be valid. Please read the statements below and check the box to indicate that you will meet these requirements. |
| * 1. At least one person in the establishment will have a valid Washington State Food Worker Card available.
* 2. Food workers will not work when they’re ill, especially with vomiting, diarrhea, or jaundice.
* 3. A temporary hand wash station will be provided. At minimum, this must consist of a 5-gallon insulated container with a continuous-flow spigot, hot water (100-120° F), soap, paper towels, and buckets for waste water and garbage.
* 4. Barriers such as utensils, paper wraps, or gloves must be used to prevent bare hand contact with all ready-to-eat foods. (Gloves must be changed when contaminated, ripped, or after changing tasks.)
* 5. All water, ice and food will be from approved sources. Home preparation or storage is not allowed.
* 6. Food workers will have restrooms with hot water (100-120°F) for hand washing.

Workers must wash their hands after using the restroom and then again in the booth.* 7. All utensils will be washed in hot, soapy water (basin 1), rinsed in clean water (basin 2), sanitized (basin 3), and *air dried* before use and at least every 4 hours.
* 8. All food, ice and single-service products will be stored off the ground and away from sources of contamination. Food-grade containers will be used for food storage and transport.
* 9. You will make sure all food-contact surfaces are cleaned and sanitized before and during all food preparation.
* 10. For peppers or fruit/vegetable samples, please indicate which items will be served and where they will be washed.
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* **Popcorn**

(including kettle corn)

* **Cotton candy**
* **Dried herbs and spices** (if processed in an approved facility)
* **Crushed ice drinks**

\*Crushed ice drinks made from a premix that is then frozen and dispensed from a self-contained machine, like slushies or icees. Snow cones and shaved ice are not included.

* **Corn on the cob**

(if prepared for immediate service)

**Whole roasted peppers**

(if roasted for immediate service)

* **Roasted nuts and peanuts**

(including candy-coated)

* **Chocolate-dipped ice cream bars** (if made with commercially packaged ice cream bars)
* **Chocolate-dipped bananas** (if made with bananas peeled and frozen in an approved facility)



***Lewis County Public Health*** *360 NW North Street Chehalis, WA 98532*

*(360) 740-1222*

*fax (360) 740-1438*

[*www.lewiscountywa.gov*](http://www.lewiscountywa.gov/)

***Signature of Applicant Date Signature of Regulatory Authority Date***