

Fill out an application. Application and payment must be received 14 days before the event or you will be charged a late fee.

DISPLAY OPERATING PERMIT

Display your operating permit (Temporary Event Permit, Caterers Permit, WSDA Permit, etc.) and a copy of your Food Worker Card in a holder at the front of your booth. A inspection fee may be assessed if Permit is not posted.

FOOD WORKER CARDS

One person with a current Food Worker Card must be in the booth at all times. We recommend all workers and volunteers have a Food Worker Card. Take the online course found at www.foodworkercard.wa.gov

Do NOT work if you are sick. If you have a cold, flu, open sore or diarrhea, you are not allowed to work with food.

ONLY employees or delivery personnel are allowed in the food booth.

HANDWASHING FACILITIES



A hand washing station must be provided in each booth. This consists of a 5-gallon insulated container with a spigot that provides a continuous flow of water between 100° F and 120° F, soap, paper towels and a bucket to collect dirty water.

A Hand Wash sign that notifies employees to wash hands shall be posted at the hand wash station.

ALL waste water should be emptied only into a sanitary sewer (such as a toilet or mop sink). Do not pour waste water into storm drains or onto the ground.

NO BARE HAND CONTACT

Wash your hands between touching raw hamburger patties and handling condiments and buns. Prevent bare hand contact



with all ready to eat foods. Use gloves, tongs, deli tissue or utensils.

SANITIZING SOLUTION

Sanitizing solution must be available at all times. Bleach is the most common sanitizer: Use one teaspoon of liquid bleach per one gallon of cool water. Use test strips to check the sanitizer strength.



Store wiping cloths for counters, tabletops, and food prep areas in the solution between uses.

A separate bucket is required for storing cloths used with raw meats. It's important to wipe any surface that has been touched by raw meat.

Change the sanitizing solution often throughout the day.

FOOD PREPARATION



Fruits and vegetables must be washed 1) in an adequately plumbed sink at an approved facility, 2) on site with bottled or potable water from an approved site, or 3) use pre-washed products. All washed produce must be stored and transported in a food grade container (not the original packaging).

FOOD SOURCE

All foods must be from an approved source. All foods must be prepared and stored in an approved facility or onsite.

Home-canned and home-prepared foods, ice, raw milk or storage of foods at private homes are not allowed.

Ice used for cold-holding or consumption must be from an approved source. Ice used for cold-holding of bottles, cans and prepackaged foods must not be used in beverages.

THAWING

Foods must be thawed in refrigerated unit not to exceed 41° F, in the microwave as part of a continuous cooking process, under cold running water not to exceed 70° F or as part of the cooking process. Potentially hazardous foods can never be thawed at room temperature.

COLD HOLDING

Keep cold foods at 41° F or below. When using ice, foods must be pre-chilled to below 41°F before placing in ice. Do NOT over fill coolers with food. Have a sufficient supply of ice available.

HOT HOLDING

Keep hot foods at 135° F or above. Check food temperatures frequently.

Electrical or propane devices are required for hot holding in outdoor environments. Sterno has proven to be ineffective in windy and other weather conditions.

All foods must be reheated to 165° F within one hour. Use stoves, grills or microwaves for quick reheating. Steam tables and other hot holding units are not to be used for reheating.

COOKING

Check the final cooking temperature of all food with a thermometer.

Poultry, casseroles, stuffed foods-----**165° F**
Ground meats -----**155° F**
Fish, beef, pork, eggs -----**145° F**
Hot Dogs, fruit and vegetables-----**140° F**



A consumer advisory is required any time raw or undercooked meats, eggs, or seafood are offered for sale or to eat.

Freshly cooked and hot-held foods not used by the end of the day must be discarded. Use of leftovers not allowed. Cooling is only allowed in approved facilities and requires prior approval.

Foods found at improper temperatures will not be served and may need to be destroyed. Any temperature violations must be corrected immediately.

THERMOMETERS

A thermometer must be available for checking cooking and hot/cold



holding temperatures. Use a thermometer to check **internal** temperatures of food products. A tip-sensitive digital thermometer is required if serving thin foods such as hamburger patties.

DISHWASHING FACILITIES



Use a three-compartment system for washing equipment and utensils: 1) wash in hot soapy water; 2) rinse in hot water; and 3) sanitize for one minute, and air dry. For events lasting two or more consecutive days, dishwashing facilities must be within 200 feet of the booth. Events lasting one day or less may use a

temporary three-tub setup.

UTENSILS

Utensils must be properly washed or replaced at least every four hours. Use disposable utensils to eliminate hand-to-food contact with ready-to-eat foods, with a back-up supply to last during all hours of operations. Properly cleaning and sanitizing of utensils is also acceptable.

FOOD PROTECTION

Protect food on display from contamination. Any unwrapped food item must be protected by use of sneeze guards or lids. Serve condiments in individual packets or from squeeze containers.



Chemicals such as bleach must be stored away from food storage, preparation, and service areas.

Smoking, eating or drinking in booths while working is not allowed.

Booths must have a roof or canopy over all food preparation, storage and service areas.

Provide pallets, boxes or shelves so all food, utensils, and single service items can be stored at least 4 inches off the ground.

When using a grill or other cooking devices, the equipment must be separated (roped off) from the public for the safety of your guests.

Restrooms must be within 200 feet of each booth. They must be supplied with soap, paper towels and warm running water.