

# Food Permit Requirements for Hotel/Motel Food Service

Whether or not you need to obtain a Health District Food Establishment Permit depends upon the kind of food you serve and how it's prepared. This fact sheet will help you determine when you need to seek a permit.

## A PERMIT IS REQUIRED WHEN:

- You serve milk ;
- You serve meat or other potentially hazardous foods such as bacon, sausage, casseroles, eggs, or cooked oatmeal;
- You prepare food at your facility including such activities as slicing, washing, cooling, hot holding, and/or assembling food items.

To learn how to obtain your permit, see the Requirements for New or Remodeled Establishments section of our website.

## A PERMIT IS NOT REQUIRED WHEN:

- You serve only non-potentially hazardous, ready-to-eat food items directly out of the package without direct hand contact. Examples include pretzels, crackers, bread, doughnuts, pastries, frozen waffles and cookies;
- You serve juice from an approved source;
- You serve pancake or waffle batter from a dry mix for guest self-service;
- You serve only non-potentially hazardous, ready-to-eat food items that have been produced in a licensed facility, such as precut hard cheese (Swiss, cheddar, Colby), whole or precut fruit (except melons), and precut vegetables;
- You serve hot beverages such as coffee (not espresso drinks), hot tea or hot cider into a single serving container. Milk or cream will require a permit.

To serve these foods safely:

- You must dispense self-service food items in the original package or directly into/onto a single-use container from the original food package;
- You must provide tongs to prevent direct hand contact of food items by guests;
- A hand washing sink for employees is recommended but not required.



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