

# PERMIT FOR MULTIPLE EVENTS

Individuals or groups selling and/or serving food at multiple temporary events may apply for a Temporary Food Establishment permit and select the Multiple Events category.

Groups or individuals planning to serve food from a fixed location for a period exceeding twenty-one (21) consecutive days or more than three days a week must apply for an Annual Food Establishment Permit. The Multiple Event category Temporary Establishment Permits expire six (6) months from the date of issue.

## PROCEDURE

In addition to submitting a Temporary Food Establishment Permit application and Food Flow Form to the Health District for review and approval, you will need to submit a set-up plan for your vending unit. On the plan, show all plumbing, types of equipment, and placement. Give capacities of fresh water and wastewater tanks, and location of dishwashing facilities. Please note the source of the water being used, the proposed wastewater disposal site, and all menu items.

The Temporary Food Establishment permit will be issued by a Health District inspector after conducting an inspection of your set-up plan. The preoperational inspection will be conducted at your first event. You will submit your Event Itinerary when we do your first inspection.

## GENERAL REQUIREMENTS

- You must use the same menu for each event unless you get our additional review and approval. You must cook and prepare all food on-site or in an approved facility (e.g., a licensed restaurant or department-approved kitchen). You cannot perform food cooling on-site at a temporary event.
- You must submit a complete event itinerary. If you plan to add events to your itinerary, you must notify us within 5 working days prior to the new event. If you are at an event that is not on your itinerary, you will be required to purchase a Temporary Event Permit.
- We will conduct a minimum of two routine inspections per season. If there are any critical item violations found during our inspection, we'll do a follow-up inspection. The first follow-up inspection will be conducted at no charge; if more than one follow-up inspection is needed, we will charge for each additional inspection conducted during the season.
- There must be at least one person with a current Washington State Food Worker's Card in the food preparation area at all times during the event and their card or a copy must be available on site.



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## WATER SUPPLY

- The water used for food preparation, hand washing, sanitizing solutions, and dishwashing must be from a water system approved by us. Freshwater holding tanks must be made of food-grade sanitizable materials and sanitized daily.
- You must dispose of wastewater in an approved manner and site. You cannot dump wastewater down storm sewers, into waterways, onto the ground surface, or in residential septic systems. If you use a wastewater holding tank it must be made of durable, leak-proof construction, and be at least 15% larger than the freshwater tank.
- All food contact equipment requiring drainage, such as refrigerators (non-evaporator style), ice, pop, and espresso machines, must be drained into the wastewater holding tank.

## SANITATION

- Fruits and vegetables must be washed in an adequately plumbed separate food washing sink at an approved facility, or on site with bottled or potable water from an approved source, or you must use pre-washed products.
- You must perform dishwashing at a public facility; home-use kitchens are NOT approved. Dishwashing facilities must contain, at a minimum a three-compartment sink with drain boards.
- You must set up a hand washing station in the food preparation area before food preparation begins. It must have an adequate supply of running hot and cold, or warm, water between 100° F - 120° F. You must provide soap and paper towels.
- A restroom for employees must be available within 200 feet of your setup. Hand washing facilities must be immediately available to the toilet facilities. The restroom must be available during all business/preparation times.
- No bare wood surfaces are to be used for food preparation. Food contact surfaces must be smooth, durable, non-absorbent, and easily cleanable.
- Your booths must have a roof or canopy extending over all food preparation, storage, and service areas as appropriate.
- You must have approved sanitizer and wiping cloths present at all times during food preparation, service and cleanup.

## FOOD HOLDING

- Enough hot- or cold-holding equipment must be available to maintain hot food at 135° F or above, and/or cold foods at 41° F or below, at all times.
- You must have properly calibrated thermometers, appropriate for your menu items that read temperatures from 0 - 220° F.