

EXEMPT FOODS THAT DO NOT REQUIRE A PERMIT

If you sell certain foods and beverages that have a minimal risk of causing foodborne illness, you will not need to obtain a permit. In order for us to grant you exempt status, however, we must review your food items, so you must still submit a Temporary Food Establishment Permit application.

These are the food and beverages that we will consider for an exemption:

- Chocolate/caramel-dipped bananas/fruit (no melons) prepared for immediate service—as long as the bananas are skewered and frozen in an approved facility*, and all fruit is washed in an approved facility;
- Chocolate-dipped ice cream bars/fruit bars prepared for immediate service from commercially packaged ice cream bars/fruit bars;
- Cotton candy;
- Corn on the cob roasted for immediate service;
- Machine-crushed ice drinks (does not include shaved ice or sno-cones), if made with commercially packaged ice and containing no potentially hazardous* ingredients;
- Popcorn and flavored popcorn prepared from commercially packaged, non-potentially hazardous ingredients;
- Roasted nuts, peanuts and roasted candy-coated nuts;
- Individual samples of non-potentially hazardous sliced fruits and vegetables that are properly washed in an approved facility, or washed on-site with commercially packaged bottled water (excludes melons and sprouts);
- Whole peppers roasted for immediate service.

FOOD SAFETY REQUIREMENTS FOR FOODS EXEMPT FROM PERMIT

- At least one person in the establishment will have a valid Washington State Food Worker Card;
- You must post and enforce an illness and hand washing policy. See our website for a factsheet with a sample hand washing policy;
- A hand washing facility must be provided during food preparation;
- Employees must have access to restrooms;
- Your water, ice and food must be from approved sources. Home storage or preparation is not allowed;
- You must use approved barriers such as utensils, paper wraps, and gloves to prevent bare hand contact with all ready-to-eat foods;
- Gloves must be changed when contaminated, ripped, or after changing tasks;



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- You must have an adequate number of clean utensils for your operating period, or have a 3-basin dish wash facility;
 - You must wash utensils in hot, soapy water (basin 1), rinse in clean water (basin 2), sanitize (basin 3), and air dry them before use or re-use;
- You must store all food, ice and single-service products off the ground and away from sources of contamination. Use food-grade containers for food storage and transport;
- You must sanitize all food-contact surfaces prior to and during food preparation.