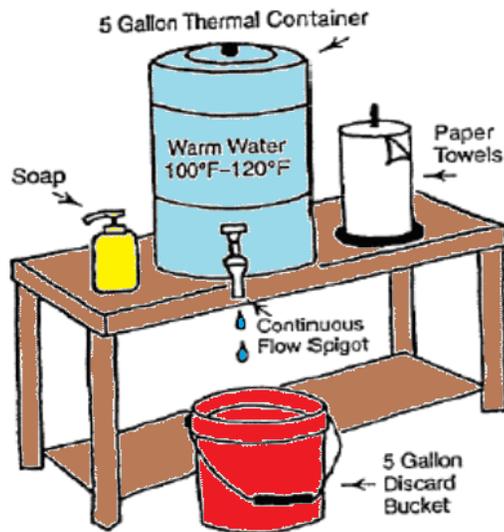


# Temporary Hand Wash Stations

## Requirement for food service vendors

Whenever you are serving food to the public, including offering open food samples or open cup beverages, a temporary hand wash station must be set up and used before preparing any food items to be sampled.



A temporary hand wash station must include the following:

- A five-gallon insulated container with a continuously flowing spigot
- Warm water
- Soap in a dispenser
- Single-use paper towels
- A five-gallon bucket to collect waste water.

\*\*\* Hand sanitizer does not replace the need for a hand wash station. \*\*\*



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## Exempt from Permit Food Service



Requirements for selling food items  
that may be sold to the public without a  
Health Department permit

## What does it mean to be “Exempt from Permit”?

### What is exempt?

Certain foods have been identified in the Washington Administrative Retail Food Code as not requiring a permit. These foods include: popcorn and



flavored popcorn, cotton candy, dried herbs and spices processed in an approved facility, machine-crushed ice drinks containing non-potentially hazardous ingredients and made with ice from an approved source, corn on the cob prepared for immediate service (not held hot), roasted nuts and roasted

candy-coated nuts, chocolate-dipped ice cream bars prepared from pre-packaged ice cream bars produced in a USDA or WSDA food processing plant, chocolate-dipped bananas peeled and frozen in an approved facility, Individual samples of non-potentially hazardous sliced fruits and vegetables, whole and uncut fresh fruits and vegetables, whole peppers roasted for immediate service.

### What do I have to do if I want to sell exempt foods?

Selling “exempt from permit” foods still requires notification to the health department. The following steps are required to sell exempt food to the public:

- Obtain a Washington State Food Worker Card. This can be obtained online at <https://www.foodworkercard.wa.gov/> or at the Center for Community Health at 1601 E Fourth Plain Blvd. Vancouver, WA 98666
- Complete and submit an Exempt from Permit application. There is no fee associated with this application. The application can be found at <https://www.clark.wa.gov/public-health/food-service-forms>.

## How to safely sample open food products

Sampling is a great way to showcase your product and increase sales. There are many safety precautions that should be considered and implemented to prevent your food from becoming a source of a food borne illness. Below are some general requirements and best practices.

- DO NOT WORK WHEN ILL. Ill food workers are the leading cause of food borne illness.
- Ensure your food service booth has an overhead covering such as a tent.
- Wash your hands at a hand wash station with running water, soap and paper towels. HAND SANITIZER DOES NOT REPLACE THE NEED FOR A HAND WASH STATION.
- Use gloves, tissues, toothpicks, tongs or other utensils to prevent bare hands from touching the food.
- If the food is potentially hazardous, only prepare enough samples to last 25-30 minutes. If any samples are left over after this amount of time, they should be discarded and replaced with fresh samples.
- Use cutting surfaces and utensils that are clean and sanitized, free of cracks, and in good repair.
- Use single service disposable utensils such as food papers, napkins, toothpicks, spoons or sample cups for all samples. DO NOT HAVE A GRAB BOWL as your customers may accidentally contaminate the samples for other customers.
- Keep the food covered and protected from customers, such as by using a sneeze guard.
- Wear clean clothing and keep hair restrained.

