



CLARK COUNTY PUBLIC HEALTH

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Phone (360) 397-8428 Fax (360) 397-8091

TEMPORARY FOOD ESTABLISHMENT APPLICATION

COMPLETE APPLICATIONS AND PAYMENT MUST BE RECEIVED AT LEAST 14 DAYS IN ADVANCE.

Permit fees are not refundable. A late fee applies to all application received less than 14 days in advance.

Make checks payable to **Clark County Public Health**

Office Hours: **Mon., Tue., Thurs., Fri. 8:00 AM - 4:00 PM and Wed. 9:00 AM - 4:00 PM**

Applications may be mailed, emailed, faxed, or hand delivered.

CONCESSION INFORMATION

Name of Concession: _____

Concession Owner/Organization Name: _____

Person in Charge of Concession (*A Person In Charge (PIC) must always be present*): _____

PIC Phone: _____ Concession phone: _____ PIC Email: _____

EVENT INFORMATION

Name of Event: _____

Date(s) of Event : _____ Time of Food Sales: _____ AM or PM

Days of the Week: Monday Tuesday Wednesday Thursday Friday Saturday Sunday

Event Location (i.e. name of park, church, etc.): _____

Street Address: _____

Event Coordinator: _____ Phone: _____ Email: _____

OFF-SITE FOOD PREPARATION

Complete this section if food will be prepared off site prior to the event, including produce washing, cooking, and packaging of food items. **HOME FOOD PREPARATION OR STORAGE IS NOT ALLOWED.**

Name of food preparation facility: _____ Facility Contact: _____

Facility Address: _____ Phone _____ E-mail: _____

Dates and Times of use: Prep: _____ Clean up: _____

ACKNOWLEDGEMENT OF REQUIREMENTS

An Environmental Health Specialist will review this application. The review may result in a request for additional information, limiting some preparation steps, limiting some menu items and /or imposing additional requirements as necessary to protect public health.

The following requirements are specific to temporary food services. Please initial each to acknowledge.

- | | |
|--|--|
| <input type="checkbox"/> Time as control is not allowed at temporary events. | <input type="checkbox"/> Cooling is not allowed at temporary events. |
| <input type="checkbox"/> All hot held items must be discarded at the end of the event. | <input type="checkbox"/> Sterno™ is not permitted at outdoor events. |
| <input type="checkbox"/> All food prep will occur onsite or in an approved kitchen. | <input type="checkbox"/> Permit must be posted in public view |

I understand that all food for this event must be prepared on site, on the day of the event or in a Clark County Public Health permitted kitchen. I will have all the food workers read the Food Vendor information Pamphlet and will have food worker cards on site.

Signature of Applicant: _____ Print Name: _____ Date: _____

FOR OFFICIAL USE ONLY

DATE PAID: _____ INV: _____ OW: _____ EHA: _____

AMT RCVD: \$ _____ AR: _____ FA: _____ SR: _____

Please list all food items to be served below.

List of food item, beverage, or ice to be served.	Where food items will be purchased?	Is item prepared on-site or prior to the event?		Equipment to be used for on-site cooking	Final cooked food temperature	Equipment used on-site to keep food at safe temperatures <i>Cold – Less than 41°</i> <i>Hot – Greater than 135°</i>	Is the food item served hot or cold?	
		Prior	On-Site				Hot	Cold

Concession and Equipment Specifications:

- Will the food booth/concession be inside a building? Yes No
If no, describe overhead covering: _____ Describe ground surface: _____
- Source of potable water for cooking, drinking, and handwashing: _____
- Is use of a hose necessary for potable water supply? Yes No If yes, the hose must be food grade and the nozzle must be kept clean and off the ground.
- Wastewater cannot be dumped down a storm drain or to the ground.** Where will the wastewater be disposed? _____
- How will the public be safely protected from of the cooking or hot holding equipment? _____
- How will food be protected from the public? Sneeze guard Lids Other: _____
- Is there a restroom with a hand wash station provided within 200 feet of the food service area? Yes No
- A hand wash station stocked with soap and paper towels is required in the food prep and service area. **Lack of a complete hand wash station will result in an immediate closure.** Identify your hand wash station: Plumbed sink Insulated container (5 gallons or larger) with free-flowing spigot, warm water, and bucket to catch wastewater
- How will you ensure clean utensils during food service? Plumbed 3 compartment sink on-site **OR** Provide extra utensils
Note all utensils and wares must be washed, rinsed and sanitized in an approved kitchen.
- A thin tip thermometer is required to monitor temperatures. **Lack of a thermometer may result in menu restrictions.** Do you have an accurate digital instant read thin tip thermometer? Yes No
- Thermometers must be provided in each cold and hot holding unit to ensure temperature control. Do you have enough thermometers to monitor all units? Yes No
- Sanitizer, clean towels, and appropriate test strips must be provided and ready to be used. Which method will be used?
 A bucket with **bleach** at 50-100ppm concentration A bucket with **200-400 ppm** of a quaternary ammonium compound
- During each shift, a person-in-charge must be on-site **at all times** with a valid **Washington State Food and Beverage Worker Card (FWC)**. Multiple card holders are recommended. Testing is available at: www.foodworkercard.wa.gov
List individuals with valid Washington State FWCs.
Name _____ Shift hours _____ Name _____ Shift hours _____
Name _____ Shift hours _____ Name _____ Shift hours _____

Food Handling:

- How will foods be kept hot or cold during transport to the event? _____
- How will cross contamination of raw meat and ready-to-eat food will be prevented? Separate ice chest for raw meat.
 Raw meat stored on bottom refrigerator shelf. Separate cutting boards for vegetables and meat. No raw meat.
 Other: _____
- Bare hands may not contact ready-to-eat food (example: touching hot dog or hamburger buns, putting cheese on hamburger to melt). How will ready-to-eat food be handled? Gloves Bakery Tissues Tongs Utensils Other: _____
- Where will produce be washed? No produce Purchased pre-washed Off-site approved kitchen identified on front page