CLARK COUNTY PUBLIC HEALTH

1601 E. Fourth Plain Blvd. • P.O. Box 9825
Vancouver, WA 98666-8825
Phone (360) 397-8428 • Fax (360) 397-8091 • www.clark.wa.gov

MOBILE UNIT / CONCESSION PACKET

Before operating, changing ownership, or reopening a food service establishment, the following information must be provided:

1. **DEPARTMENT OF LABOR & INDUSTRIES**. Submit approval from the Department of Labor & Industries.
2. **PLAN REVIEW APPLICATION FORM**. Complete the Plan Review Application form.
3. **PERMIT APPLICATION FORM**. Complete the Permit Application form.
4. **PLAN REVIEW FEE**. Submit to Clark County Public Health (*please note address information at top of page*).
5. **MENU**. Provide a menu or a list of the foods to be served.
6. **METHOD OF FOOD PREPARATION**. The following information must be provided:
   - Types of food preparation and cooking conducted at the commissary/base of operation?
   - Types of food preparation and cooking conducted on the mobile unit or in the concession stand?
   - This information should include food suppliers, food storage procedures for raw meat and eggs how cross contamination and bare hand contact with ready-to-eat food will be prevented food cooking temperatures of all meat, fish and poultry, and employee sanitation standards.
7. **COMMISSARY FLOOR PLAN**. Provide a floor plan, to a quarter inch scale (1/4 inch = one foot), of the proposed commissary/base of operation indicating locations of the following :
   - Hand wash sinks;
   - Food preparation sink and the floor drain;
   - Commercial refrigeration and freezer units;
   - Cooking and hot-holding equipment;
   - Three-compartment sink
   - Dishwasher (if applicable)
   - Mop sink;
   - Ice machine and floor drain;
   - Toilet(s) and hand wash sink(s); and
   - Provide description of finishes on floors, walls, counter tops and ceilings.
8. **MOBILE FOOD UNIT or CONCESSION STAND AREA**. Provide to scale a drawing to show the locations of the following:
   - Hand wash sink or hand wash station;
   - Cooking and hot-holding equipment and a statement of how the public will be protected;
   - Commercial refrigeration and freezer units;
   - Potable water tank(s) and capacity;
   - Wastewater retention tank(s) and capacity;
   - For mobile food units, provide a description of finishes used on floors, walls, counter tops and ceilings; and
   - For concession stands, describe overhead contamination prevention and flooring.
9. **PROPOSED ITINERARY**. Provide a list of the proposed events or sites of operation.

THE ABOVE ITEMS MUST BE SUBMITTED WHEN PAYING FOR PLAN REVIEW.
If any of these items are omitted, the review cannot be accepted.
ALLOW AT LEAST TWO WEEKS FOR PLAN REVIEW.

Following plan approval:

- ✓ **MAKE AN APPOINTMENT FOR A PRE-OPENING INSPECTION**. A pre-opening inspection of the mobile unit and/or commissary must be conducted prior to opening. Please call (360) 397-8428 at least one week in advance to arrange this on-site inspection.
- ✓ **PAY FOR PERMIT**. *BEFORE OPENING, THE ANNUAL FOOD SERVICE PERMIT FEE MUST BE PAID*.

STATE BOARD OF HEALTH STANDARDS – COMPLIANCE WITH WAC 246-215 IS REQUIRED

1. **WATER SUPPLY**. For private well water use, apply for a Small Public Water Supply. Call (360) 397-8428 and ask to speak to an Environmental Health Specialist in the Water Program.

2. **SEWER OR SEPTIC SYSTEM**. Provide proof of a sewer connection or an approved on-site sewage system.

3. **HAND WASH SINK**. Provide hand wash sink(s) that is/are accessible, convenient to food preparation, food service and utensil washing areas and ***used exclusively for hand washing***. Every hand wash sink shall have minimum hot water temperature of 100° F and cold water provided through a mixing faucet. Provide hand soap and single use towels at the sink. Automatic faucets must have a minimum cycle of 15 seconds.

4. **FOOD PREPARATION SINK**. An indirectly drained food preparation sink is required if any products (fruits, vegetables or meats) are washed, defrosted or cooled. At a minimum, a one-compartment food preparation sink with an attached drain board is required. If more than one type of product is processed, multiple sink compartments will be required. ***A food preparation sink may not be used for hand washing or utensil washing.***

5. **WARE WASHING FACILITIES**. Provide a three-compartment sink with a drain board. If a mechanical dishwasher is used, a three-compartment sink is still required. All utensils/pots and pans must be able to be fully submerged in each compartment of the utensil-washing sink.

6. **SPLASH GUARDS**. If splash or contamination could occur, 12" splash guards will be required to prevent contamination for any hand sink, dipper well, food prep sink, clean dish drain/drying area, etc. from any source of contamination such as a mop sink or dish wash sprayer.

7. **MOP SINK**. A mop/utility sink is required and must be located so food and equipment are not contaminated. A laundry tub or mop bucket **CANNOT** substitute for a mop sink.

8. **PLUMBING**. Provide plumbing sized, installed and maintained in accordance with applicable state and local plumbing codes. Provide indirect drains from the ice machine, food preparation sinks, beverage ice sinks, salad bars, dipper wells and mechanical dishwashers into a floor sink or similar device. Provide a properly vented dual check valve device or an approved reduced pressure back flow assembly between copper pipe or tubing and carbonated beverage dispensing machines.

9. **GREASE TRAPS**.
   Vancouver Sewer District. The Vancouver Municipal Code (VMC 14.10) requires all food service establishments to have equipment that prevents food grease from entering the sewer system. The Oil & Grease Management Program (OGM) must review and approve the grease interceptor plans prior to installation. New grease interceptors or traps must be sized according to the Uniform Plumbing Code. A copy of the sizing requirements can be obtained from the OGM Program. The Water Resource Protection team can be contacted by phone at 360-487-7130.

   Hazel Dell Sewer District. Hazel Dell Resolution 1031 requires all food servers to have grease control. The Unified Plumbing Code must be followed in cases where the User does not have a Type 1 Hood. If the User has a Type 1 hood they are required to have, at a minimum, a 1000-gallon interceptor outside the building. For further information call the Pretreatment Coordinator at Clark Regional Wastewater District at (360) 750-5876.

10. **FLOORS, WALLS, CEILING**. The floors, walls, and ceilings in all food preparation and storage areas, walk-ins and toilets shall be easily cleanable, water impervious, grease resistant, and durable. Ceiling studs, joists and rafters **shall not be exposed** in food preparation areas, equipment washing and utensil washing areas, toilet rooms, walk-in refrigeration units, and vestibules.

11. **REFRIGERATION**. Provide commercial refrigeration units and shelving design in walk-in units sufficient for all necessary foods. No home–style equipment or refrigeration units are allowed.

12. **EQUIPMENT AND UTENSILS**. Equipment and utensils must be cleanable, durable, in good repair and in conformance with the current standards.

13. **TOILETS**. All toilet rooms must have automatic door closing devices, mechanical ventilation, and hand washing sink with single service soap and towel dispensers. There must be toilet facilities for patrons when there is on-premise consumption of food. Toilets must be accessible during all hours of operation and within at least 200 feet of food service establishment.

14. **LIGHTING**. All light fixtures must have light covers, sleeves and end caps or have shatterproof light bulbs.

15. **LOCKERS**. Provide lockers or shelves for employees to store clothing and personal belongings.

16. **GARBAGE STORAGE**. Garbage containers must be watertight, vermin proof, covered containers and appropriate frequency of garbage pickup to prevent overflows and nuisances. Provide sewer disposal for any leachate. Provide garbage storage on a concrete or asphalt pad.

17. **BAR AND TAVERNS**. Bar and taverns are required to have a sink compartment for disposing of liquid drink wastes in addition to the sinks necessary for hand washing and utensil cleaning and sanitizing.

18. **BULK FOOD DISPENSING.** Bulk food must be separated by partitions, different aisles or by horizontal separation from chemicals and/or pet food. For horizontal separation, chemical or pet foods must be below bulk foods. Bulk food containers must be gravity dispensing units or display units with covers. Dispensing utensils must be present for each unit with a holder so handle of scoop or tongs is held out of food. The lowest access point of bulk food containers of ready-to-eat foods must be ***at least 30 inches*** above the floor.

19. **SMOKING SIGNS**. Signs prohibiting smoking must be posted conspicuously at each entrance and in prominent locations throughout the establishment. RCW 70.160.050

For further information, please call Clark County Public Health at (360) 397-8428 and press option 0 to speak to the program assistant.

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PLAN REVIEW APPLICATION FORM

RESTAURANT NAME OR NAME OF ESTABLISHMENT _____

SITE ADDRESS _____ CITY _____ STATE WA ZIP _____

SITE PHONE NUMBER _____ ESTIMATED OPENING DATE _____

BUSINESS NAME OF OWNER or CORPORATION NAME _____

BUSINESS OWNERSHIP STATUS: ☐ Sole Proprietor ☐ Partnership ☐ Corporation ☐ LLC

LIST ALL OWNERS, PARTNERS, CORPORATE OFFICERS OR MEMBERS.

OWNER NAME _____ OWNER NAME _____

BUSINESS ADDRESS _____ CITY _____ STATE _____ ZIP _____

BUSINESS PHONE _____ BUSINESS FAX _____

IS THIS A CHANGE OF OWNERSHIP? NO ☐ YES ☐ **IF Yes, date of change**: _____

If Yes, previous name of the restaurant? _____

IS THIS: ☐ New construction or conversion of an existing building to a restaurant

☐ An existing restaurant/kitchen remodel

Construction company contact person _____ PHONE _____

BUILDING DEPARTMENT PERMIT NUMBER _____

TO WHOM SHOULD THE PLAN REVIEW LETTER BE MAILED?

Name _____ Name _____

Address _____ Address _____

City _____ State _____ Zip _____ City _____ State _____ Zip _____

WATER: ☐ Amboy (CPU) ☐ Battle Ground ☐ CPU ☐ Camas ☐ Vancouver ☐ Washougal ☐ Yacolt (CPU) ☐ Other _____
☐ Small Public Water Supply Name _____ ID# _____

SEWAGE: ☐ Public sewer ☐ On-site septic system. **Date of last septic system inspection or pumping**: _____

TYPE OF ESTABLISHMENT: **Check one or more** of the boxes below that best describe the type of establishment planned.

☐ Restaurant	☐ School Cafeteria	☐ Annual Itinerant/Farmer's Market	☐ Bakery (only)	☐ Grocery/Convenience Store
☐ Tavern/Bar	☐ Head Start	☐ Public Kitchen/Grange	☐ Meat/Fish Market (only)	☐ with Deli
☐ Concession	☐ Mobile Truck	☐ Espresso Cart/Stand	☐ Caterer	☐ with Bakery
				☐ with Meat Market

COMMISSARY LOCATION (For Annual Itinerant, Mobile Unit or Caterer _____ ID # _____

BASE OF OPERATION LOCATION (For Espresso Cart or Mobile Truck) _____

APPLICANT'S SIGNATURE **DATE**

FOR OFFICIAL USE ONLY

DATE PAID: _____ INV _____ OW _____ EHA: _____

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

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FOOD SERVICE PERMIT APPLICATION FORM

THIS FORM MUST BE COMPLETELY FILLED OUT AND SIGNED FOR A NEW PERMIT OR TO RENEW AN EXISTING PERMIT

NAME OF FOOD ESTABLISHMENT _____

SITE ADDRESS _____ CITY _____ STATE __WA_ ZIP _____

SITE PHONE _____ FAX NUMBER _____

MAIL CAN BE RECEIVED AT THE ABOVE SITE ADDRESS: ☐ YES ☐ NO

IF NO, LOCAL MAILING ADDRESS _____ CITY _____ STATE __WA_ ZIP _____

SITE E-MAIL ADDRESS _____

OWNER INFORMATION:

BUSINESS NAME or CORPORATION NAME _____

OWNERSHIP STATUS OF ABOVE: ☐ Sole Proprietor ☐ Partnership ☐ Corporation ☐ LLC

LIST ALL THE OWNERS, PARTNERS, CORPORATE OFFICERS OR MEMBERS:

OWNER NAME _____ OWNER NAME _____

OWNER HOME ADDRESS _____ CITY _____ STATE _____ ZIP _____

OWNER PHONE _____ HOME/EMERGENCY CONTACT PHONE _____

MAIL CAN BE RECEIVED AT THE ABOVE OWNER ADDRESS: ☐ YES ☐ NO

MAILING ADDRESS _____ CITY _____ STATE _____ ZIP _____

OWNER E-MAIL ADDRESS _____

BILLING INFORMATION:

NAME _____ CARE OF _____

BILLING ADDRESS _____ CITY _____ STATE _____ ZIP _____

BILLING PHONE _____ BILLING FAX NUMBER _____

ANNUAL GROSS FOOD, BEVERAGE & ALCOHOL REVENUE **WASHINGTON STATE TAX ID #** _____
(For restaurants and taverns only)
Check one: A. ☐ 0- $250,000 B. ☐ $250,000 - $500,000 C. ☐ $500,000 - $750,000 D. ☐ $750,000 - $1,000,000 E. ☐ $1,000,000 and over

IS THIS A CHANGE IN OWNERSHIP? NO ☐ YES ☐
If YES, date of change: _____ Previous establishment's name: _____

WATER: ☐ Amboy (CPU) ☐ Battle Ground ☐ CPU ☐ Camas ☐ Vancouver ☐ Washougal ☐ Yacolt (CPU) ☐ Other _____
☐ Small Public Water Supply Name _____ and ID # _____

SEWAGE: ☐ Public Sewer ☐ On-site septic system. Last inspection date: _____ ***ATTACH COPY OF THIS INSPECTION**
(SEE www.onlinerme.com)

TYPE OF ESTABLISHMENT: **Check one or more** of the boxes below that best describes type of establishment:

☐ Restaurant	☐ School Cafeteria	☐ Public Kitchen	☐ Bakery	☐ Grocery Store
☐ Tavern/Bar	☐ Head Start	☐ Annual Itinerant/Farmer's Market **	☐ Meat/Fish Market	☐ with Deli
☐ Seasonal**	☐ Mobile Unit**	☐ Espresso Cart/Stand**	☐ Caterer**	☐ with Bakery
				☐ with Meat Market

****CURRENT MEMORANDUM OF AGREEMENT FOR COMMISSARY USAGE MAY BE REQUIRED FOR PERMIT**

APPLICANT'S SIGNATURE _____ **DATE** _____

As the Manager and/or Owner, I do hereby make application for a permit to operate a food establishment in compliance with the Rules and Regulations of the State Board of Health for Food Service Chapter 246-215 WAC. **I understand that this permit is NON-REFUNDABLE and NON-TRANSFERABLE to a new owner or a new location. I give Clark County Public Health permission to verify revenue information provided about this food establishment.**

FOR OFFICIAL USE ONLY

DATE PAID: _____ INV _____ OW _____ EHA: _____

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

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REQUIREMENTS FOR FOOD VENDORS

To sell PREPARED FOOD not listed on the Exempt Food List you will need to do the following:

1. Complete an application at least 14 calendar days before the event; and
    a. If you plan to be at 1 or 2 events during the year, obtain a TEMPORARY PERMIT.
    b. If you plan to be at multiple events during the year an MULTI EVENT (ITINERANT) PLAN REVIEW & PERMIT APPLICATION may be more appropriate.
    c. Obtain a FOOD WORKER CARD.
2. Pay the appropriate FEEs.
3. Read, become familiar with and comply with the safety rules in the Food Vendor Information pamphlet, which must be posted in your booth.

To sell or offer to the public ONLY foods from the Exempt Food List (see list) you will need to do the following:

1. Complete an EXEMPT FROM PERMIT APPLICATION.
2. Obtain a FOOD WORKER CARD.
3. Read, become familiar with and comply with the safety rules in the Food Vendor Information pamphlet, which must be posted in your booth.

FOODS EXEMPT FROM REQUIRING A PERMIT

These foods are exempt from requiring a permit when sold or offered to the public. An EXEMPT FROM PERMIT APPLICATION and FOOD WORKER CARD are required.

IMPORTANT: Read and become familiar with the safety rules in the FOOD VENDOR INFORMATION pamphlet, which must be posted in your booth.

The sale of commercially packaged, non-potentially hazardous food does not require a permit. A license from the Washington Department of Agriculture is required when packaging any food yourself.

1. **Popcorn and flavored popcorn**
2. **Cotton candy**
3. **Dried herbs and spices processed in an approved facility***
4. **Machine-crushed ice drinks containing non-potentially hazardous ingredients and made with ice from an approved source**
5. **Corn on the cob prepared for immediate service**
6. **Roasted nuts and roasted candy-coated nuts**
7. **Caramel apples**
8. **Chocolate-dipped ice cream bars prepared from pre-packaged ice cream bars produced in a USDA or WSDA food processing plant****
9. **Chocolate-dipped bananas peeled and frozen in an approved facility**
10. **Individual samples of non-potentially hazardous sliced fruits and vegetables**
11. **Whole and uncut fresh fruits and vegetables**
12. **Whole, roasted peppers for immediate service**
13. **Non-potentially hazardous baked goods, such as brownies, cookies and fruit pies prepared and wrapped in a sanitary manner by a non-profit organization operating for religious, charitable or educational purposes AND with a sign, clearly visible to customers, stating that these items are prepared in a kitchen that is not inspected by Clark County Public Health.**

* Approved facility is a kitchen permitted by or otherwise acceptable to the local health department.

** A food processing plant is a commercial operation which manufactures packages, labels, or stores food for human consumption and does not provide food directly to a consumer.

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COMMISSARY* AGREEMENT
(Annual Renewal Submitted to CCPH)

Name of Commissary Facility	
Facility Address	City/Zip
Owner Signature	Day Phone Number
Printed Name	Date

The above facility hereby agrees to provide access and use of their food service facility as a commissary to the owner and employee(s) of:

Name of Business	
Address	City/Zip
Owner Signature	Day Phone Number
Printed Name	Date

Food Safety inspections of commissary activities are required. Indicate applicable day and time of use:

☐Monday _____ ☐Wednesday _____ ☐Friday _____ ☐Sunday _____
☐Tuesday _____ ☐Thursday _____ ☐Saturday _____

Use of the above commissary is required for food preparation and storage, warewashing activities, potable water supply, wastewater disposal and/or mobile unit servicing needs as specified in the plan review process.

This agreement is a condition of the operating permit, and is subject to approval by CCPH. The agreement must be renewed annually. Should either party terminate the Commissary Agreement, the permit for the party requiring commissary use is suspended and all food and beverage operations shall cease until the owner/operator of the permit secures the services of an approved kitchen facility and a signed Agreement provided to and approved by CCPH.

* "Commissary" is defined as an approved Food Establishment where food is stored, prepared, portioned, or packaged for service elsewhere (WAC 246-215-0115).

Environmental Health Specialist	Date

CLARK COUNTY PUBLIC HEALTH

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FOOD WORKER TESTING INFORMATION

TESTING IS AVAILABLE ON-LINE AT www.foodworkercard.wa.gov
OR AT THE CLARK COUNTY PUBLIC HEALTH (CCPH) OFFICE

CCPH TESTING DAYS & TIMES

WHEN: Monday, Tuesday, Thursday & Friday: 8:00 AM to 3:00 PM
Wednesday — Special Needs - by appointment only

WHERE: Clark County Public Health
1601 E. Fourth Plain Blvd. Third Floor
For information call 397-8428.

REGISTRATION: Registration closes at 3:00 PM and test must be completed ***before*** 4:15 PM.
Children are not allowed in the testing room and should not be left unattended in the waiting area.

FOR FIRST CARD : Test can be taken on-line at www.foodworkercard.wa.gov or at the CCPH office. The test on-line is the same test available at the CCPH office.

Taken at the CCPH office:

- Bring picture identification.
- Register at the kiosk
- Watch video
- Take test
- Pay $10.00 fee
- Card issued

Test taken on-line:

- www.foodworkercard.wa.gov
- Register
- Watch Video
- Take test
- Make payment: The cost of the class is $10 and can be paid with VISA, MasterCard and debit cards with the VISA or MasterCard logo. Payment will be required after you have passed the test.
- Make sure you are connected to working printer for you will be printing your own card.
- Print card

On-line Information:

- Be advised when your debit or credit billing statement arrives, charges for you food worker card will be listed under **"Tacoma-Pierce County Health Department**."
- Turn off your pop-up blocker. The pop-up blocker can usually be found under Tools on your browser menu bar.
- Make sure you have the latest version of Adobe Flash on your computer. You can download Adobe Flash for free at https:get/adobe.com/flashplayer

TO RENEW CARD: If card is renewed *before* the expiration date on the card, a 3 year card can be issued at CCPH office only. The renewal period is ***60 DAYS BEFORE*** the card expires. Testing requirements are the same as if you were taking the test for the first time. Video must be reviewed and test taken every time you renew your food worker card.

RENEWING CARD FOR 5 YEARS: Follow the procedure to renew a card. Bring proof that an approved food safety program has been completed, such as the WSU PIC training or ServSafe, within the last 2 years.

REPLACEMENT CARDS: Food Worker Card can only be replaced if the card was issued after May 2011. Bring picture identification and a $10.00 replacement fee.

SPECIAL NEEDS TESTING: Call 397-8428, for information and scheduling.

MANUAL AND TEST OFFERED IN ENGLISH, CAMBODIAN, CANTONESE, KOREAN, MANDARIN, RUSSIAN, SPANISH, VIETNAMESE and CLOSED CAPTION.

For other formats, contact the Clark County ADA Office: **Voice** (360) 397-2000; **Relay** 711 or (800) 833-6388; **Fax** (360) 397-6165; **E-mail** ADA@clark.wa.gov.

CLARK COUNTY PUBLIC HEALTH
FOOD SAFETY PROGRAM
2014 FEE SCHEDULE

The definitions and fees listed below are for general informational purposes only.
Please consult Clark County Public Health (CCPH) with the specifics of your operation.

FOOD PLAN REVIEW

1-time only fee paid before opening a food establishment. The Food Plan Review fee varies, depending on the type of food establishment.

In addition to a Food Plan Review fee, an Annual Permit Fee is required

NEW CONSTRUCTION ***$670***

Establishment not previously preparing and/or selling food.

REMODEL/OPERATING MODIFICATIONS ***$422***

Existing and currently operating food establishment to undergo structural or equipment change; previously operating food establishment that is reopening; or ownership change that results in changes to the previously approved menu, food preparation steps, or complexity level.

ESPRESSO/BEVERAGE, MOBILE UNITS, FARMER'S MARKET, MULTIPLE EVENT VENDORS ***$422***

New food service that occurs only in conjunction with scheduled events such as farmers markets or community festivals; or espresso or other beverage establishments.

CHANGE OF OWNERSHIP ***$161***

Ownership change of an existing, operating food establishment that results in only minimal changes to menu; and when notification is provided to Clark County Public Health 30 days or more prior to opening.

When notification is not provided 30 days or more prior to opening. ***$261***

COMPLEXITY LEVEL

Depending on the complexity of the menu, different food establishments have varying Annual Permit Fees.

EXEMPT FROM PERMIT

Pre-packaged non-potentially hazardous foods.

Examples: Candy bars, packaged nuts, soda, gum; and foods, such as cotton candy, popcorn, and candy apples may be prepared and sold without a permit. Complete list available upon request.

LEVEL 1

Pre-packaged foods; limited preparation required; heating and hot holding limited to 2 potentially hazardous foods. Most baked goods.

Examples: Grocery carrying pre-packaged products such as dairy, eggs, blended drinks, pre-packaged sandwiches made in an approved facility; espresso stand serving pre-packaged items made in an approved facility; ice cream/yogurt shop, beverage only.

LEVEL 2

Proteins must be purchased pre-cooked; cooling not permitted; hot held leftovers must be discarded daily.

Examples: Pre-cooked hamburgers and proteins; sandwiches; soups, and pizza.

LEVEL 3

Handling of raw proteins; preparation steps may include cooking, cooling, and/or reheating; baked goods containing custard.

Examples: Full service bars, grills, and restaurants; lasagna, sauce, refried beans, soup, fried rice, roast; meat loaf, tamales, and fried protein.

ESTABLISHMENT TYPES & DESCRIPTIONS

Food establishments may have varying permit levels depending on type and complexity.
Annual Fee amounts are listed.

MULTIPLE EVENT (ITINERANT)

Food service occurs only in conjunction with scheduled events (farmer's market, community festivals, etc.).

Preparation of menu items must be done only in a CCPH permitted kitchen or on-site. The permitted kitchen must be used for all food and equipment storage, ware washing, and water supply. An Annual Commissary Agreement is required with a permitted kitchen.

Limited menu. Foods must be prepared for immediate service or hot holding only. Cooling not allowed. Leftovers must be discarded daily.

May cater events only with menu items that are reviewed and approved by CCPH.

Level 1 ***$248***
Level 2 ***$546***
Level 3 ***$893***

BAKERY ***$273***

Establishment retailing baked goods such as cakes, donuts, and breads.

Higher complexity items (i.e. custard, quiche, pumpkin pies) are discouraged but considered on a case by case basis. Detailed description of preparation and cooling procedures are required for approved items with increased complexity.

BED & BREAKFAST ***$298***

Private home or inn offering 8 or less lodging units on a temporary basis to travelers. Offers only breakfast. Foods must be prepared for immediate service or hot holding only. No cooling. Leftovers must be discarded daily.

(Continued on back)

ESTABLISHMENT TYPES & DESCRIPTIONS (Continued)

CATERER — *$596*

A person contracted to prepare food in an approved food establishment for final cooking or service at another location.

Permitted kitchen must be used for all food, equipment storage, ware washing, and water supply. An Annual Commissary Agreement is required to use a separate business as a base of operation.

ESPRESSO/OTHER BEVERAGE — *$248*

Kiosk, tasting rooms, or other structure serving only beverages and pre-packaged foods. Annual Commissary Agreement may be required. Permitted kitchen must be used for all food, equipment storage, ware washing, and water supply.

Approval of expanded menus are based upon provided facility infrastructure and evaluated on a case by case basis.

GROCERY

Establishment offering range of groceries including produce, dairy, and/or other packaged foods with cold holding requirements.

Grocery Permit	***$248***
Add Level 1	***$248***
Add Level 2	***$546***
Add Level 3	***$864***

MEAT MARKET — *$273*

Retailing fresh, frozen, or cured proteins, poultry and fish. May be establishment in and of itself, or located within a grocery.

MOBILE UNIT

Readily movable, self-contained food establishment. Adequate hot & cold holding equipment, permanent hand washing stations, potable water, and waste water storage required.

Food storage, food preparation, equipment storage and ware washing needs will be evaluated on a case by case basis.

An Annual Commissary Agreement with a permitted kitchen is required for some or all of these activities.

Level 1	***$273***
Level 2	***$596***
Level 3	***$1,042***

PUBLIC KITCHEN — *$273*

A permitted kitchen where food is stored, prepared, portioned, or packaged for service to the public. May be rented to other groups to prepare food. Outside groups or businesses using a permitted public kitchen to prepare foods for service to the public must obtain their own annual or temporary permit.

Examples: Church kitchens, kitchen designed for cooking classes or for rental purposes.

Food Establishment

Food establishment within a permanent structure with all code identified facility requirements. Permitted establishment may cater private events within approved complexity level. Fees based on complexity and annual gross revenue.

Level 1	
$0-$500K	***$273***
$501K - $1M	***$328***
$1M+	***$358***
Level 2	
$0-$500K	***$546***
$501K - $1M	***$651***
$1M+	***$705***
Level 3	
$0-$500K	***$864***
$501K - $1M	***$1,018***
$1M+	***$1,097***
Manager Inspection Program	***$356***

SEASONAL — *$273*

Establishment operating only on a seasonal basis (6 or fewer consecutive months a year) in a fixed location.

Examples: concession stands, chef demo booths, holiday mall vendors.

TEMPORARY EVENT

Food service occurs only in conjunction with a scheduled event (fairs, community festivals, etc.) with limited menu. Preparation of menu items must be done only in an approved kitchen or on-site. The approved kitchen must be used for all food and equipment storage, ware washing, and water supply. Foods must be prepared for immediate service or hot holding only. Cooling not allowed. Leftovers must be discarded daily.

1-3 Consecutive Days	***$152***
4-21 Consecutive Days	***$302***
Late fee	***$50***
(if no application within 14 days of event)	

FOOD FOLLOW UP INSPECTION

Mandatory Follow-up inspection — ***$397***

Required if a routine inspection results in 35 or more red critical points.

Food Probation Inspection — ***$1,191***

Repeat critical violation(s) observed during the mandatory follow-up inspection results in Food Probation Inspections

SCHOOLS

New Construction	***$620***
Remodel	***$478***
Portable Addition	***$265***
Cafeteria Public/Private	***$596***
Permit Student Store	***$248***
Summer School	***$273***
Head Start	***$298***
School Safety Inspection	***$422***

OTHER FEES

Add'l Services (per hour)	***$111.32***
Food Handler Card	***$10***

Clark County Public Health
1601 E Fourth Blvd.
Vancouver, WA 98666
360-397-8428

Make Your Outdoor Event Smokefree

Today, people expect smokefree air where they work, live and play and they appreciate attending outdoor events that are smokefree, too. The air is healthier, and the grounds stay cleaner when smoking is not allowed.

Most people do not smoke. Because smoking restrictions at workplaces and indoor public locations assure healthier, smokefree indoor air, few people want to be around secondhand smoke when they're enjoying the outdoors.

Four Reasons Why Smokefree Outdoor Events Are a Good Idea:

There is no safe level of secondhand smoke. The U.S. Surgeon General has said there is no safe level of exposure to secondhand smoke. It is a serious health hazard, even in small amounts. The level of secondhand smoke in the air near a person who smokes outdoors can be as high as indoor secondhand smoke. Harmful chemicals in smoke affect breathing and are especially dangerous to children and people with asthma and heart conditions.

Smokefree outdoor policies reinforce positive role modeling for children and young people. When adults smoke in view of children at outdoor events, children get the message that smoking is associated with enjoyable, outdoor activities. Smokefree outdoor places reinforce the message that smoking is NOT the norm. Smokefree environments reduce the likelihood that children and youth will start using tobacco.

Outdoor smoking bans help people quit. Smokefree outdoor places support people who are attempting to quit because it is less convenient to smoke. People also smoke less as a result of smokefree policies.

Restricting outdoor smoking can reduce litter and pollution from discarded cigarette butts. Discarded cigarette butts pollute land and water. Cigarette butts do not biodegrade. They are poisonous and may be eaten by toddlers, pets, fish and wildlife.

Outdoor smoking bans are becoming more common locally and nationally. Parks and recreation centers in the city of Vancouver are tobacco-free. All farmers markets in Clark County prohibit smoking. Many cities in Washington and across the country have made their outdoor areas smokefree including beaches, water parks and sporting complexes. Places with no-smoking policies have found few problems with enforcement, largely because of the public's own efforts.

Three Steps to a Smokefree Outdoor Event:

1. Make a commitment to not allow smoking at your next outdoor event.
2. Let all event organizers, staff, volunteers and community partners know the event is smokefree. Include the rule in contracts with all vendors.
3. Inform the public and promote the event as smokefree with signs, publicity and reminders. Post free signs available from Clark County Public Health (see photo below), or use a tagline on your promotional materials.

Need help? Clark County Public Health offers:

- Examples of no-smoking policy language
- Free loaner signs & stakes (see photo below), sample messages, taglines and promotional ideas for your smokefree outdoor event
- Information you can share with your vendors. We include smoke free outdoor event information in application packets vendors get from us

Sample taglines:

I ❤ Smokefree Outdoors

Clean Air: It's Ours to Share

We've Cleared the Air

Play Smokefree and Breathe Easy

Breathe Easy, You're at (fill in the name of your event)

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