Bazaars and Food

Food Vendors at Clark County Events

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Clark County Bazaars

Vancouver
- Handmade Holiday Bazaar
- East Vancouver Holiday Bazaar
- Mt. View H.S. Booster Holiday Bazaar
- Crystal Plum Bazaar
- Catholic Daughters Craft Bazaar
- Vancouver Holiday Market
- Heritage High School Holiday Bazaar
- Alki Middle School Bazaar
- Harvest Market – Vancouver Farmers Market
- Prairie High School Yuletide Bazaar

Battle Ground
- Battle Ground Harvest Bazaar
- Ladybug Bazaar
- The Holly Bazaar
- Chief Umtuch Holiday Bazaar

Ridgefield
- Chickadee Arts & Crafts Bazaar
- Hometown Celebration Bazaar

Brush Prairie
- Bethel Lutheran Church Bazaar
- Hockinson Community Church Christmas Bazaar

Washougal
- Be Merry Holiday Market
- Holiday Market Bazaar

Yacolt
- Pumpkin Lane

La Center
- La Center Holiday Bazaar

Camas
- Holly Days Bazaar & Breakfast
Overview of Permit Options

• **Clark County**
  - Allows for sales within Clark County
  - Annual Multi-Event Permit: This permit allows food vendors to operate at multiple events for one year.
  - Temporary Permit: This permit allows food vendors to operate at a single event.
  - Exempt from Permit: Foods on a defined list are exempt from the purchase of a permit but must meet all of the other code requirements.
  - Not a Food Establishment: Foods and activities that do not meet the definition of a “food establishment” are not subject to the rules of WAC246-215.

• **Washington State Department of Agriculture (WSDA)**
  - Allows for sales across county boundaries but within Washington state
  - Food Processor License: accommodates wholesale and a full range of food items.
  - Cottage Food Permit: retail sales only, use of home kitchen, limited food options.

• **Food and Drug Administration (FDA)**
  - Allows for sales across state boundaries
The Purpose of Oversight via Permit

Major contributing factors to foodborne illness

- Poor personal hygiene
- Contaminated equipment
- Food from unsafe sources
- Inadequate cooking
- Improper holding temperatures

Each year

48 million people get sick
128,000 are hospitalized
3,000 die from foodborne diseases
Communication Efforts

How do I...

- Chronic disease prevention
- Contracts and procurements
- Dental health information
- Emergency preparedness
- Food safety
- Overview
- Animals in food service establishments
- Food worker testing
- Permitting information
- Restaurant Inspections
- FAQ's for farmers markets, bazaars & temporary events

Question subjects:

Coordinating Food Vendors at Events
- I want to have food vendors at my event, how can I help my food vendors get set up with the health department?
- I am coordinating an event in Clark County. What do I need to know?

Selling Food at Events
- How do I know if the food I prepare requires a permit?
- I want to sell/serve foods at 1 to 2 events this year. How do I get started?
- How much does a permit cost?
- How long does it take to process my permit application and plan review?
- Where do I find the forms to submit?
- Are there foods that can be sold/served that do not require a permit?
- Do I need a permit if I want to sell something simple such as cupcakes, espresso and/or hot dogs?
- Do I need a business license in order to sell items at the farmers’ market and community festivals that have food booths?
- Do I need a permit to sell uncut fruits and vegetables I grow?
- Can I sell foods I make in my home?
- How can I get permission to sell foods I make in my home?
- What is a commissary kitchen?
- How do I know if a commissary kitchen I want to use meets all requirements?
- Can I use produce purchased at a local market as an ingredient for my food items I prepare and serve at the market?
- Can I sell raw milk from my farm at a farmer’s market?
- I make products such as skin creams, lotions and shampoos. Can I sell them at farmer’s Markets?

Food Sampling and Booth Requirements
- Who needs a food worker card?
- I am sampling my foods, do I need a permit?
- How can I safely sample my food?
- Can I use Sterno to keep hot foods in an outdoor setting?
- What type of thermometer is required?
- Can I offer samples at my booth if the food I am selling is exempt from permit?
2019: education; no enforcement
2020: use of a permitted kitchen required
2021: permits required and enforced
Inspections

- Available handwashing facilities
- Use of barriers to prevent bare hand contact
- Hand washing
Thank you!

Comments and questions

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