



# days	Low risk	High risk
1	\$43.00	\$79.00
2	\$77.00	\$110.00
3	\$172.00	\$215.00
4-8	\$223.00	\$257.00
Sampling	\$29.00	\$29.00

TEMPORARY FOOD ESTABLISHMENT APPLICATION

Application & fee must be received at Island Country Public Health 14 days prior to event to avoid late charge...\$29.00

Island County Public Health reserves the right to deny your temporary food establishment permit or revoke the permit for failure to comply with the sanitary requirements of WAC 246-215. Temporary food establishment permits are non-transferable and non-refundable.

FOOD EVENT INFORMATION

NAME OF EVENT:		EVENT LOCATION OR ADDRESS OF EVENT:	
EVENT COORDINATOR NAME (IF APPLICABLE):		EVENT COORDINATOR PH# & EMAIL (IF APPLICABLE):	
NAME OF FOOD BOOTH/BUSINESS:		APPLICANT'S NAME & TITLE:	
BUSINESS MAILING ADDRESS:			
APPLICANT'S PH#:		EMAIL:	
NAME OF PERSON IN CHARGE OF FOOD BOOTH DURING OPERATION (SUBMIT COPY OF FOOD WORKER CARD):			UBI #:
TYPE OF FACILITY (CHECK ONE): <input type="checkbox"/> MOBILE UNIT <input type="checkbox"/> TEMPORARY ESTABLISHMENT		I HAVE AN ICPH ANNUAL LICENSE (CHECK ONE): <input type="checkbox"/> YES <input type="checkbox"/> NO	
NAME OF COMMISSARY KITCHEN (MUST SUBMIT COMMISSARY KITCHEN AGREEMENT FORM):			
ADDRESS OF COMMISSARY KITCHEN:			
FRESH WATER SOURCE (IF NOT FROM COMMISSARY KITCHEN):			
WASTEWATER DISPOSAL (IF NOT AT COMMISSARY KITCHEN):			

Application may not exceed 8 event days:

DATE & TIME OF EVENT	DATE & TIME OF EVENT
1.	2.
3.	4.
5.	6.
7.	8.

Food Information

LIST OF FOOD ITEMS (use separate sheet if you need more space)*

Food Item:	Temp served? (Hot, cold, room)	Source(s):	Preparation Process (i.e. cook, assemble, reheat, cool, thaw, etc.):

***Any late additions to the menu after initial approval must be approved by ICPH**

I hereby acknowledge that issuance and retention of this permit is contingent upon satisfactory compliance with local temporary food establishment requirements. All fees are non-refundable and permit is non-transferable to person nor place.

Applicant's Signature: _____ Date: _____

CONTINUE COMPLETION OF APPLICATION ON PAGE 2

EVENT SITE FACILITIES
(Check all applicable boxes)

<p>Food Protection at Event</p> <p>Overhead coverage <input type="checkbox"/> Pop-up tent <input type="checkbox"/> existing building <input type="checkbox"/> other: _____</p> <p>Protection from public <input type="checkbox"/> Sneeze guards <input type="checkbox"/> pre-packaged food only <input type="checkbox"/> Equipment covers <input type="checkbox"/> Food handling ≥6ft distance <input type="checkbox"/> Other _____</p>	<p>Type of handwashing sink(s): <input type="checkbox"/> Gravity fed unit <input type="checkbox"/> Self-Contained portable sink <input type="checkbox"/> Permanently plumbed sink <input type="checkbox"/> Other: _____</p> <hr/> <p>Equipment used for food handling at event: Food contact surface must be cleaned & sanitized or replaced at least every 4 hours <input type="checkbox"/> Grill <input type="checkbox"/> Wok <input type="checkbox"/> Deep Fryer <input type="checkbox"/> Warmers (rice cooker/slow cooker) <input type="checkbox"/> Pans/tongs <input type="checkbox"/> Blender <input type="checkbox"/> Cutting board <input type="checkbox"/> Other: _____</p>
<p>Food Handling at Event All food prep must be completed at the approved commissary kitchen:</p> <p><input type="checkbox"/> Cooking (from raw) <input type="checkbox"/> Assembly <input type="checkbox"/> Plating <input type="checkbox"/> Cold Storage <input type="checkbox"/> Hot storage <input type="checkbox"/> Other: _____</p>	<p>Temperature Control at event: Keep hot foods ≥135F Keep cold foods ≤41F <input type="checkbox"/> Cooler with ice/gel ice pack <input type="checkbox"/> Refrigerator <input type="checkbox"/> Chafing dish with sterno <input type="checkbox"/> Cambro <input type="checkbox"/> Use time for control (written procedures must be attached) <input type="checkbox"/> Other: _____</p>

SITE PLAN – BOOTH DIAGRAM (label hand sinks, table, equipment, etc)

OFFICE USE ONLY		
FEE:	EHS REC DATE:	
RECEIPT #	EHS APPROVAL:	DATE: