



Please read these guidelines at your temporary food establishment.

ICPH must approve all menu items served prior to operation and must approve the set-up of your site. Changes to the application (menu items, dates of operation) after approval may result in immediate closure of your food booth. Contact our office for details.

APPLYING FOR YOUR TEMPORARY EVENT PERMIT

- Temporary Food Establishment Application, Commissary Kitchen Agreement Form, & additional guidance are available on our website or at the ICPH front office.

• Fees:

| # Days | Low Risk | High Risk |
|----------|----------|-----------|
| 1 | \$43 | \$79 |
| 2 | \$77 | \$110 |
| 3 | \$172 | \$215 |
| 4-8 | \$223 | \$257 |
| Sampling | \$29 | \$29 |

- High Risk Foods: foods with 4 or more risk factors.
- Low Risk Foods: foods with 3 or less risk factors.
- Must be received 14 days prior to event to avoid late charge.... \$29.00

EQUIPMENT

- Serve food with disposable dishware/utensils
- Have extra sets of equipment & utensils. Switch them out every 4 hours.

SAFE FOOD TEMPERATURES

- Cook to a safe temperature

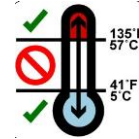


Beef, Pork, Seafood, Eggs
145°F
Ground Meat 155°F
Chicken/Poultry 165°F

- Hold at safe temperatures

COLD 41°F or below

HOT 135°F or above



- Use 4 hour rule properly

Don't hold food in "danger zone" longer than 4 hours. After 4 hours, throw it out!

***Failure to implement these guidelines may result in denial of your application and/or closure of your temporary food establishment.

Contact Us:

Island County Public Health
Environmental Health
PO BOX 5000
Coupeville, WA 98239
Phone: 360-678-8276
Email: c.lopez@islandcountywa.gov
Web: <https://www.islandcountywa.gov>



TEMPORARY FOOD ESTABLISHMENT GUIDELINES



Island County Public Health
Food Safety Program

PERSON IN CHARGE

Person in charge (PIC) is the individual present at a food establishment who is responsible for the operation at the time.

A PIC with a valid Food Workers Card must be present during all times of operation.



Food Worker Card can be obtained or renewed at: www.foodworkercard.wa.gov.

HEALTHY EMPLOYEES

Employees who have been ill with vomiting and/or diarrhea cannot work with food for at least 24 hours after their symptoms end.

FOOD SOURCES

All food, beverages and ice must be obtained from approved sources. Food cannot be prepared or stored at home/residential kitchen. Off-site preparations or storage must be done at a licensed food establishment (commissary kitchen).

SEPARATION BARRIER

Protect food prep and cooking areas from public access by providing a barrier such as sneeze-guards, ropes, tables, or other effective methods.

PROTECT YOUR FOOD

- Overhead covering is required for all food storage, assembly, cooking & serving areas.
- Do not set up on loose dirt, mud or pooled water.
- Use utensils, deli paper, gloves, spatula, tongs, etc. No bare hand contact allowed.
- No preparation of food on site. All food must be prepped at commissary kitchen.



- Keep food covered.
- No cooling or thawing on site.
- Don't cross contaminate! Keep raw animal food SEPARATE from cooked & ready-to-eat food.
- No children in diapers or animals in food operating areas.

TEMPORARY HANDWASH STATIONS

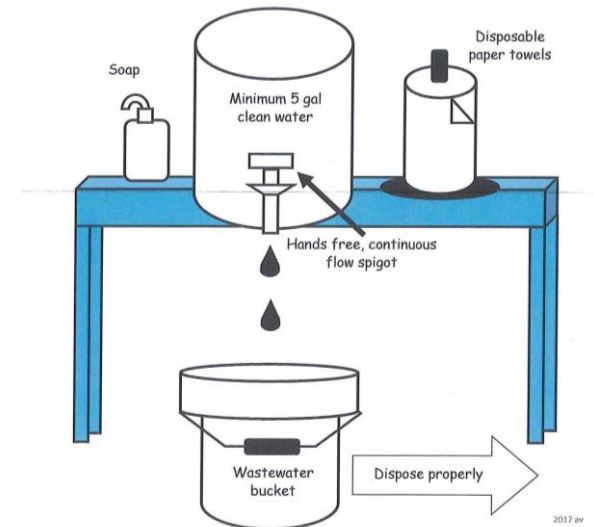
- Use of potable, warm water
- Insulated container at least 5-gal or more to hold water for handwashing
- Use of a continuous flow spigot
- Wastewater retention tank to be emptied in an approved manner
- Stocked with soap and paper towels

RESTROOMS

Restrooms for food employees should be located within 200ft of booth.

WASH YOUR HANDS!!

Handwashing stations must be conveniently located to booth & used for no other purpose.



When to wash your hands:

- When switching between handling raw foods and ready-to-eat foods.
- Before putting gloves on to handle food
- After touching soiled equipment/utensils
- After activity that contaminates hands

HAND SANITIZERS, GLOVES, AND WET-WIPES ARE NOT SUBSTITUTES FOR WASHING HANDS