

## 2010 Temporary Food Establishment Fee Schedule

<b><u>EXEMPT</u></b>	Commercially packaged and prepared, un-opened, non-potentially hazardous food requiring no preparation or temperature control. No application or permit fee required.
<b><u>TASTING/ SAMPLING</u></b>	Open, ready to eat, and non-potentially hazardous food requiring no preparation- see exempt list. An application is required. If found to be in violation of sanitation requirements, including not submitting an application, an inspection is performed and a \$110 fee is charged by mail.
<b><u>LIMITED</u></b>	<p><b>New category as of July 8, 2010.</b> Applications paid for after July 8, 2010, may be eligible for this permit category. These items require minimal handling. Examples include kettle corn, shaved ice, cotton candy, etc. See 2010 Limited Category list.</p> <ul style="list-style-type: none"> <li>• 1-14 consecutive days at the same location <span style="float: right;">\$50.00</span></li> </ul>
<b><u>LOW RISK</u></b>	<p>Food items requiring temperature control and minimal preparation/handling. Examples include hot dogs, corn on the cob, canned chili/soup, and commercially pre-cooked meats.</p> <ul style="list-style-type: none"> <li>• 1-14 consecutive days at the same location <span style="float: right;">\$105.00</span></li> <li>• 15-21 consecutive days at the same location <span style="float: right;">\$140.00</span></li> <li>• Long term, 1-26 non-consecutive days at the same location during the year (multiple food items) <span style="float: right;">\$305.00</span></li> <li>• Long term, 1-26 non-consecutive days at the same location during the year (single food item) <span style="float: right;">\$160.00</span></li> </ul>
<b><u>HIGH RISK</u></b>	<p>Food cooked from raw items or requiring advanced preparation. Examples include BBQ meats, baked potatoes, cooked beans, rice, tacos, hamburgers, chicken, and chowder/soups from scratch.</p> <ul style="list-style-type: none"> <li>• 1-14 consecutive days at the same location <span style="float: right;">\$195.00</span></li> <li>• 15-21 consecutive days at the same location <span style="float: right;">\$290.00</span></li> <li>• Long term, 1-5 events (Event is limited to 3 days) <span style="float: right;">\$225.00</span></li> <li>• Requires attending and passing a Certified Booth Operator course. Course available monthly from February to July. Class schedule available online at <a href="http://www.tpchd.org">www.tpchd.org</a> <span style="float: right;">\$85.00</span></li> </ul>
<b><u>LATE FEE</u></b>	<p>Applications for vendors received less than 14 days before the event will be charged a late fee.</p> <ul style="list-style-type: none"> <li>• 13 to 7 days before the event <span style="float: right;">25% of Standard Fee</span></li> <li>• 6 to 0 days before the event <span style="float: right;">50% of Standard Fee</span></li> <li>• <b>Found operating without a permit</b> <span style="float: right;">100% of Standard Fee</span></li> </ul>
<b><u>RE-INSPECTION</u></b>	<p><b>If food establishment requires a re-inspection a \$110 fee will be assessed by mail.</b>          Examples include receiving more than 35 red points or not meeting sanitation requirements.</p>
<b><u>BLANKET</u></b>	<p>Must be requested and approved by Tacoma-Pierce County Health Department at least 45 days <b>before</b> the event. Available to organized events with an appointed coordinator. Coordinator is responsible for payment of fees and meeting sanitation requirements. Coordinator works with the Health Department to resolve food safety issues with individual booth vendors/samplers.</p> <p style="text-align: right;">\$120 per hour</p>