

# Temporary Food Establishments 2018 Fees & Guidelines

## Application & Payment Received

14 or more days before event  
7–13 days before event  
1–6 days before event  
Day of event  
Found operating without permit

## Cost

Permit fee (see below)  
Permit fee + 25% late fee  
Permit fee + 50% late fee  
Permit fee + 75% late fee  
Permit fee + 100% late fee

- ▶ To avoid a late fee, complete application and payment must be received at least 14 days before event.
- ▶ You can pay with cash, money order, **business** check, Visa or MasterCard. Personal checks will be returned.

## Permits

### \$0 ..... Exempt (Application Not Required)

- ▶ Commercially prepared and packaged, un-opened, not potentially hazardous, doesn't require prep or temperature control
- ▶ Whole, uncut fruits and vegetables (except sprouts) without sampling

### \$0 ..... Courtesy (Courtesy Application Required)

- ▶ Open, ready to eat, not potentially hazardous, doesn't require onsite prep or temperature control

*Examples: beef jerky, jam, jelly, coffee/tea with no dairy, commercially made cupcakes/donuts, commercially popped popcorn*

### \$55 ..... Limited, 1-14 consecutive days at the same location

### \$80 ..... Limited, 15-21 consecutive days at the same location

- ▶ Requires minimal handling
- ▶ Raw and commercially prepared animal products (Department of Agriculture inspected)
- ▶ Dairy products (Department of Agriculture licensed) pre-wrapped for sale
- ▶ Cut leafy greens

*Examples: shaved ice, cotton candy, kettle corn/popcorn made at the booth (see Limited Category Foods list for more examples)*

### \$115 ..... Low Risk, 1-14 consecutive days at the same location

### \$160 ..... Low Risk, 15-21 consecutive days at the same location

### \$180 ..... Low Risk, 1-26 non-consecutive days at the same location, 1-2 hot food items

### \$320 ..... Low Risk, 1-26 non-consecutive days at the same location, 3 or more hot food items

- ▶ Requires temperature control and minimal prep/handling

*Examples: hot dogs, corn on the cob, canned chili/soup, liquid pasteurized egg, commercially pre-cooked meat*

### \$210 ..... High Risk, 1-14 consecutive days at the same location

### \$325 ..... High Risk, 15-21 consecutive days at the same location

### \$255 ..... High Risk, Certified Booth Operator, 5 events in one year, 3 consecutive days per event, call (253) 798-4709 for more info

- ▶ Cooked from raw animal products or requires advance or complex prep, like cooking and cooling at an approved facility

*Examples: barbecue meat, spring rolls, hamburgers, chicken*

### \$175/hr ... Blanket

- ▶ Available to organized events with an appointed coordinator. Coordinator must apply for permit at least 45 days before event. Coordinator is responsible for paying fees, meeting sanitation requirements and working with the Health Department to resolve vendor food safety issues. A **\$350 non-refundable deposit** is due with application.

## Reinspection

### \$145 ..... Reinspection

A reinspection is required if you receive more than 35 red points or do not meet sanitation requirements.

# Limited Category Food

- **Bacon, pre-cooked**
- **Baked goods**  
Requiring temperature control or served with ice cream, served/cut on site must be purchased commercially prepared or made in an approved facility
- **Caramel apples**  
Purchased pre-washed or washed in approved facility, dipped on site
- **Chocolate dipped fruit**  
Rinsed in approved facility, dipped on site
- **Chocolate dipped ice cream bars**  
Dipped in booth or in approved facility
- **Churros**  
Commercially prepared dough
- **Cotton candy**  
Made on site
- **Deep fried pork skins**  
Pork skins rendered from an approved processing plant
- **Dippin Dots**  
Scooped on site
- **Donuts**  
Made on site from commercial dough or powder mix
- **Dried herbs and spices mixed with product for dips**  
Herbs and spices processed in approved facility
- **Elephant ears**  
Made on site from commercial dough or powder mix
- **Espresso drinks**  
Including milk or dairy product (not including shelf-stable creamer)
- **Fish, frozen**  
Commercially caught, packaged and processed in approved facility
- **Funnel cakes**  
Made on site from commercial dough or powder mix
- **Ice cream**  
Scooped on site or soft serve
- **Ice drinks**  
Shaved ice, Italian soda, smoothies, snow cones
- **Ice drinks, machine crushed**  
Made from non-PHF ingredients and ice from approved source
- **Juice, fresh squeezed**  
Fresh squeezed with lemons, apples or other fruit rinsed in approved facility (e.g., apple cider, lemonade)
- **Kettle corn**  
Made at the booth
- **Leafy greens, cut**  
Purchased pre-washed or washed in approved facility and held at 41°F or below
- **Lemonade**  
Fresh squeezed with lemons rinsed in approved facility
- **Meat, frozen**  
Purchased from approved USDA inspected facility
- **Melon**  
Washed and cut in an approved facility and held at 41°F or below
- **Nachos**  
Made with only commercially canned cheese
- **Nuts, roasted or candy coated**  
Made on site
- **Packaged food**  
Held at 41°F or below, labeled and processed in an approved, permitted facility including but not limited to pasta, smoked salmon, salsa, hummus, sauces, cheese or single serving milk
- **Pancakes**  
Made on site from commercial dough or powder mix
- **Peanut butter and jelly sandwiches**
- **Pepperoni and cheese pizza**  
Commercially made, delivered hot and pre-sliced
- **Popcorn**  
Made at the booth
- **Tomatoes, cut**  
Purchased pre-washed or washed in approved facility and held at 41°F or below
- **Waffles**  
Made on site from commercial dough or powder mix
- **Whipped cream, commercially canned**