

Sampling/Tasting Courtesy Application

Event

Event Name _____

Event Date(s) _____

Food Service Begins _____ a.m. p.m. Food Service Ends _____ a.m. p.m.

Event Address _____

City _____ State _____ Zip _____

Event Coordinator _____ Phone _____

Vendor

Business Name _____

Mailing Address _____

City _____ State _____ Zip _____

Person(s) in Charge _____

Phone _____ Email _____

Food Sold/Sampled

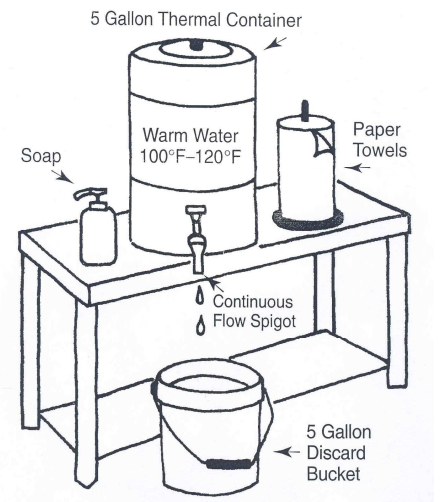
Food Safety Requirements

All food workers must follow food safety rules and sign "Requirements to Operate." Read the statements below and check the appropriate boxes.

Yes No

- | | | |
|--------------------------|--------------------------|--|
| <input type="checkbox"/> | <input type="checkbox"/> | Have you operated a temporary food establishment in Pierce County before? |
| <input type="checkbox"/> | <input type="checkbox"/> | At least one person in the booth will have a valid Washington State Food Worker Card. |
| <input type="checkbox"/> | <input type="checkbox"/> | Booth will have a 5-gallon thermal container with a continuous flow spigot, 100–120°F water, soap, paper towels and a 5-gallon catchment bucket. |
| <input type="checkbox"/> | <input type="checkbox"/> | Booth will have an open container of sanitizer and wiping towels available. |
| <input type="checkbox"/> | <input type="checkbox"/> | Samples will be protected by sneeze guards or individually handed out. |
| <input type="checkbox"/> | <input type="checkbox"/> | Barriers (like tongs or gloves) will be used to avoid bare hand contact with ready to eat food. |
| <input type="checkbox"/> | <input type="checkbox"/> | Food workers who are sick with diarrhea, vomiting, persistent coughing or sneezing may not work. |
| <input type="checkbox"/> | <input type="checkbox"/> | All fruit and vegetable items will be rinsed in an approved designated food preparation sink. |

- Submit this application if you will sell or sample commercially prepared food that is opened. Examples:
 - Commercial popcorn
 - Candy/fudge
 - Baked goods
 - Beef jerky
 - Jam/jelly
 - Honey
- Attach a copy of your processing license (e.g., WSDA Processing License).
- Submit application at least 14 days before the event.
- Incomplete applications are not accepted.
- A temporary handwashing station must have:
 - 5-gallon thermal (insulated) container
 - Spigot that provides continuous flow
 - Warm (100–120°F) water
 - Soap
 - Paper towels
 - 5-gallon bucket to collect dirty water



- A \$145 reinspection is required if you receive more than 35 red points or do not meet sanitation requirements.
- If you will sell food that requires temperature control, do not submit this application. Instead, submit a Temporary Food Establishment Application and pay the required permit fee.

Information submitted is subject to Public Records Act, Chapter 42.56 RCW