Temporary Food Establishments 2020 Fees & Guidelines

Application & Payment Received

| 14 or more days before event | Permit fee (see below) |
| 7–13 days before event       | Permit fee + 25% late fee |
| 1–6 days before event        | Permit fee + 50% late fee |
| Day of event                | Permit fee + 75% late fee |
| Found operating without permit | Permit fee + 100% late fee |

Cost

- 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.
  - Please make checks payable to: Tacoma-Pierce County Health Department

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

$60............ Annual Exemption (Application Required)
  - You may apply for exemption if your menu items qualify
  - Refer to exempt list application required
  - See Annual Food Category list for more examples

$60............ Limited, 1-21 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
  - See Limited Category Foods list for more examples

$125............ Low Risk, 1-21 consecutive days at the same location
$195............ Low Risk, 1-26 non-consecutive days at the same location
  - Requires temperature control and minimal prep/handling
  - Examples: hot dogs, canned chili/soup, liquid pasteurized egg, commercially pre-cooked meat

$226............ High Risk, 1-14 consecutive days at the same location
$352............ High Risk, 15-21 consecutive days at the same location
$277............ 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

$180/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 **$360 non-refundable deposit** is due with application.

Reinspection

$150...... Reinspection
  - A reinspection is required if you receive 35 or more red points or do not meet sanitation requirements.
Food Categories

Limited Food Category

- 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 (excluding bananas)
  Rinsed in approved facility, dipped on site
- Churros
  Commercially prepared dough
- Dippin Dots and ice cream
  Scooped on site or soft serve
- 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 and ice drinks
  Including milk or dairy product (not including shelf-stable creamer)
  Shaved ice, Italian soda, smoothies, snow cones
- Fish and meat, frozen
  Packaged and processed in approved facility, purchased from approved USDA inspected facility
- Funnel cakes
  Made on site from commercial dough or powder mix

- Juice, fresh squeezed
  Fresh squeezed with lemons, apples or other fruit rinsed in approved facility (e.g., apple cider, lemonade)
- Leafy greens, cut
  Purchased pre-washed or washed in approved facility and held at 41°F or below
- Melon
  Washed and cut in an approved facility and held at 41°F or below
- Nachos
  Made with only commercially canned cheese
- Packaged food
  Held at 41°F or below, labeled and processed in an approved 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
- 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

Annual Exemption Category

- Chocolate dipped bananas
  Bananas peeled and frozen in an approved facility
- Chocolate dipped ice cream bars
  From commercially pre-packaged ice cream bars
- Corn on the cob
- Cotton candy
- Crushed ice drinks
  From a self-contained machine that makes its own ice, excluding shaved ice and snow cones

- Individual samples of sliced fruits and vegetables
  That do not need temperature control
- Popcorn/flavored popcorn
  From commercial packed ingredients
- Roasted nuts/peanuts/candy coated nuts
- Whole roasted peppers