Temporary Food Establishments
2020 Fees & Guidelines

<table>
<thead>
<tr>
<th>Application &amp; Payment Received</th>
<th>Cost</th>
<th>Remarks</th>
</tr>
</thead>
<tbody>
<tr>
<td>14 or more days before event</td>
<td>Permit fee (see below)</td>
<td></td>
</tr>
<tr>
<td>7–13 days before event</td>
<td>Permit fee + 25% late fee</td>
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<tr>
<td>1–6 days before event</td>
<td>Permit fee + 50% late fee</td>
<td></td>
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<tr>
<td>Day of event</td>
<td>Permit fee + 75% late fee</td>
<td></td>
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<tr>
<td>Found operating without permit</td>
<td>Permit fee + 100% late fee</td>
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- 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.