

# Application for exemption from permit

This application is based on WAC 246-215-08305 (Rules and Regulations of the State Board of Health for Food Service)

Office use only:

- Approved
- Denied
- Plans and specifications requested

## Food items that may be exempted from permit:

- **Popcorn** (including kettle corn)
  - **Cotton candy**
- **Dried herbs and spices** (if processed in an approved facility)
- **Machine-crushed ice drinks** (if made with nonpotentially hazardous ingredients and ice from an approved source, excludes snow cones)\*
- **Corn on the cob** (if roasted for immediate service)
- **Whole roasted peppers** (if roasted for immediate service)
  - **Roasted nuts and peanuts** (including candy-coated)
- **Chocolate-dipped ice cream bars** (if made with commercially packaged ice cream bars)
- **Chocolate-dipped bananas** (if made with bananas peeled and frozen in an approved facility)
- **Sliced fruits and vegetables for sampling** (if used for individual samples of nonpotentially hazardous produce)



**Chelan-Douglas Health District**  
200 Valley Mall Parkway  
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## Applicant and Event Information:

Applicant Name

Daytime Contact Phone

Business Name, if applicable

Email or Mailing Address (PO Box or Street Address/ City, State, Zip)

Event Location

Date of Event

## Food Items, check all that apply:

- |   |  |
|---|--|
| <input type="checkbox"/> Popcorn  | <input type="checkbox"/> Whole peppers                   |
| <input type="checkbox"/> Cotton candy                                   | <input type="checkbox"/> Roasted nuts                    |
| <input type="checkbox"/> Herbs and spices                               | <input type="checkbox"/> Chocolate-dipped ice cream bars |
| <input type="checkbox"/> Iced drinks* (only machine-crushed ice drinks) | <input type="checkbox"/> Chocolate-dipped bananas        |
| <input type="checkbox"/> Corn on the cob                                | <input type="checkbox"/> Fruit and vegetable samples     |

## Food Safety Requirements:

Food handlers are required to make sure that food safety rules are followed.

Read the statements below and mark Yes (Y), No (N), or Not Applicable (N/A).

Y N N/A

- 1. At least one person in the establishment will have a valid **Washington State Food Worker Card**.
- 2. You will **enforce an illness and handwashing policy** and provide a handwashing facility during food preparation.
- 3. You will provide **water, ice and food from approved sources**. Home storage or preparation is not allowed.
- 4. Prior to cutting, you will **rinse fruits and vegetables** for sampling with running, potable water at the event or other approved location. Home preparation is not allowed.
- 5. You will use approved barriers including utensils, paper wraps, and gloves (which must be changed when contaminated, ripped, or after changing tasks) to **prevent bare hand contact** with all ready-to-eat foods.
- 6. You will make sure that your employees have accessible restrooms. All **employees must wash their hands** after using the restroom.
- 7. You will provide an adequate number of clean utensils or a 3 basin dish-wash facility. All **utensils will be washed** in hot, soapy water (basin 1), rinsed in clean water (basin 2), sanitized (basin 3), and *air dried* before use.
- 8. You will store all food, ice and single-service products off the ground and **away from sources of contamination**. You will only use food-grade containers for food storage and transport.
- 9. You will make sure **all food-contact surfaces are sanitized** prior to, and during, food preparation.

After receiving your application, an inspector will review your plan with you. You may be asked to provide additional information. Once the application is approved, NO changes may be made without approval from this department.

Signature of Applicant

Date

Signature of Regulatory Authority

Date

## Foods That Do *Not* Require An Application For Exemption

If you **ONLY** want to serve foods listed on this side of the page, an application is not required, but other applicable federal, state and local laws must be followed. Do not complete and return the application on the other side of this page.

*If your food service includes items listed on the other side of this page, complete and return the application.*

- Commercially prepackaged, non-PHF\*.
- Non-PHF, non-ready-to-eat, minimally cut, unprocessed fruits and vegetables
- Food licensed and regulated by WSDA\*\* or USDA\*\*\*
- Commercially-produced, ready-to-eat, non-PHF (such as premixed soda pop, powdered creamer, pretzels, cookies, doughnuts, cake, or meat jerky), served without direct hand contact, limited portioning, sanitary single-use articles only
- Non-PHF hot beverages (such as coffee, hot tea, or hot apple cider) served directly into sanitary single-service articles
- Bulk, dry, non-ready-to-eat non-PHF (such as dry beans, raw dry grains, in-shell nuts, coffee beans, tea leaves, or herbs for tea)
- Non-PHF baked goods offered for sale or service by a nonprofit organization operating for religious, charitable, or educational purposes. The consumer must be informed by a clearly visible placard at the sales or service location that the foods are prepared in a kitchen that is not inspected by a regulatory authority.
- Non-ready-to-eat (except baked goods), non-PHF, donated to a donated food distributing organization (i.e. food bank)
- Commercially produced and pre-packaged frozen confections
- Non-commercial potlucks in which people attending are expected to bring food to share and there is no charge for food or beverage
- Food at a private event (a private gathering restricted to members and guests of members of a family, organization, or club; where the event is not open to the general public, and where food is provided without compensation)
- Catered or home-delivered food taken to a private home

\* **PHF** (Potentially Hazardous Foods): An animal FOOD that is raw or heat-treated, a plant FOOD that is heat-treated or consists of raw seed sprouts, cut melons, CUT LEAFY GREENS, cut tomatoes or mixtures of cut tomatoes that are not modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation, fresh herb-in-oil mixtures, or garlic-in-oil mixtures unless modified in a way so that they are unable to support pathogenic microorganism growth or toxin formation.

\*\* WSDA - Washington State Department of Agriculture

\*\*\* USDA - United States Department of Agriculture

*Taken from §01115(88)(b)(i) and 08305 Of the Washington State Retail Food Code @ <http://www.doh.wa.gov/Portals/1/Documents/Pubs/332-033.pdf>*