CHELAN-DOUGLAS HEALTH DISTRICT
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CHELAN-DOUGLAS HEALTH DISTRICT
EXEMPT FOOD CRITERIA

Authority: WAC 246-215-200(2) (d) Permits Required. Person(s) "may be exempt from the permit requirements for the sale of certain foods with prior authorization of the health officer and concurrence of the department (Department of Health)..." (emphasis added).

Policy: The District will use the following list to determine whether a specific food is exempt from the requirement of a permit. The list will be revised as the public health risk information establishes the basis for additions and/or deletions. Exemption from the permit requirement does not exempt the person from other applicable federal, state, and local laws. IN LIEU OF THE PERMIT APPLICATION, AN ANNUAL EXEMPTION APPLICATION MAY BE REQUIRED.

The following list of foods do not require an exemption application. Persons proposing to offer the food items described below will not be required to fill out an exemption application. A record of the following information will be kept for each inquiry: date the person called Chelan-Douglas Health District; name of person; phone number; if no phone number, address is mandatory; and food product description.

Although applications for permit or exemption are not required by the Chelan-Douglas Health District for offering the following foods, food service owners must follow other applicable federal, state, and local laws. All applicable Rules and Regulations of the State Board of Health for Food Service (WAC 246-215) must be followed including, but not limited to:

All portioning or packaging of foods must be performed by the food service worker(s). Adequate hand washing facilities as described in WAC 246-215-120 (9) (10))* must be provided at the site of the sale for this type of food handling.
Persons offering food products that are enclosed in a package or container are strongly recommended to follow the minimum labeling requirements found in WAC 246-215-040(3) (4)†.

1. Beverages:

   Coffee - with powdered creamer or ultra-high pasteurized half & half in individual serving container, exclude any espresso type beverages

   Tea - with powdered creamer or ultra-high pasteurized half & half in individual serving container

   Soda, Mineral Water, Alcohol Drink, Fruit juice, drink - commercially prepared, high acid (i.e. apple, lemon, lime, orange - with a 4.6 pH or less), individual serving container (i.e. bottle or can) or single service cup, include syrups and concentrates (frozen or powdered) when water supplied by an approved public water system other than a Group B or Group A-TNC, without ice, or include ice if dispensing unit is approved by the health officer.

2. Caramel apple - commercially prepared
3. Coffee beans
4. Corn on the cob - preparation, including butter and/or shake topping
5. Cotton candy
6. Bagel, Cookie, Donut, Muffin, or other type Pastry - commercially prepared, non-potentially hazardous food, limited self service, exclude portioning, at a business establishment
7. Bagel, Bread, Cake, Candy, Cookie, Donut, Fruit pie, Muffin, Pretzel - non-potentially hazardous (exclude any custard, cream, meringue, or pumpkin type pie), at a farmers market or a community non-profit group
8. Beef jerky, Cookie, Donut, Candy and/or Licorice - commercially prepared, non-potentially hazardous food, limited self service
9. Herb/Spice - raw or dried
10. Honey
11. Jam/Jelly - include open container, served either in single service container or on an exempt food item (i.e. cracker, bread), include limited self service
12. Nuts
13. Popcorn - preparation, include butter and/or shake topping, limited self service
14. Produce:
    - Fruit - raw, whole, uncut, exclude all samples
    - Vegetable - raw, whole, uncut, exclude all samples, exclude Sprouts
    - Fruit, commercially dried
    - Vegetable, commercially dried
15. Salad dressing, sauce, condiment, salsa - commercially prepared, non-potentially hazardous, limited self service, open container (including single service cup, squeeze/shaker/pump bottle, or as a spread on an exempt food item)

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* WAC 246-215-120

"(9) Food service establishment owners shall ensure hand sinks are:
- (a) Accessible to food workers at all times;
- (b) Located to permit convenient use by all food workers in food preparation, food service, and utensil washing areas and in, or immediately adjacent to, toilet facilities; and
- (c) Used exclusively for hand washing.

(10) Food service establishment owners shall be responsible for maintenance of hand sinks designated for use by food service workers and patrons and ensure each hand sink is:
- (a) Provided with hot, at a minimum of 100° Fahrenheit, and cold running water provided through a mixing faucet;
- (b) Provided with hand soap;
- (c) Provided with single use towels or other drying devices approved by the health officer; and
- (d) Kept clean and in good repair."

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† WAC 246-215-040

"(3) Food service establishment owners shall ensure labels include:
- (a) The common name of the food;
- (b) All ingredients, including food additives, in descending order of predominance;
- (c) The name, city, state, and zip code of the manufacturer; and
- (d) A packaging date code when required by law or when the food is potentially hazardous.

(4) Food service establishment owners shall ensure information contained on labels is:
- (a) Accurate;
- (b) Easily readable; and
- (c) In the English language, except that duplicate labeling in foreign languages is allowed."

The following list of foods require an exemption application be filed and approved by the District. Persons proposing to offer food items as described below will need to fill out an exemption application, pay the District exempt fee, and renew their exemption status annually. The exempt food services that require applications will have information maintained in a food database. Annual exemption renewals will be sent to owners each March of the current year.

1. Soda, Fruit juice, drink - commercially prepared, include concentrates (frozen or powdered) and syrups when water is supplied by an approved public water system that is a group B or group A-TNC, without ice, or include ice if the dispensing unit is approved by the health officer.
2. Ice cream bar or Confection (frozen) - commercially packaged, individual service container, exclude portioning, includes mobile vendors
3. Milk or dairy product - commercially prepared and packaged, exclude portioning, includes home delivery retail sale
4. Frozen food - commercially prepared and packaged, exclude portioning, includes home delivery retail sale

† POLICY AND PROCEDURE - Exempt Food Criteria
Effective: January 1997 Updated: April, 2002
Approved by: