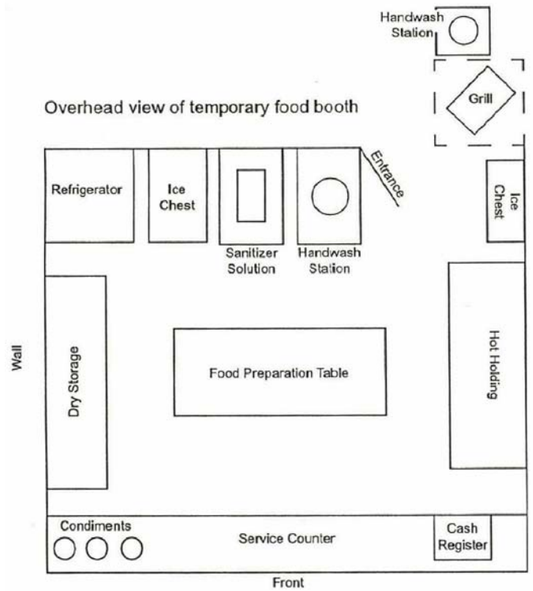
Floor Plan: At right is an example of a floor plan for a temporary food establishment. Please prepare a floor plan of your booth and submit it with the application.



LOW RISK EVENT FOODS

Lower your fee by lowering your risk!

The Health District has established a lower fee for temporary food service that is limited to foods that present a lower risk of Foodborne illness:

1. Commercially precooked/prepped food – no leftovers (examples: canned chili; precooked hamburger patties; commercially packaged salads; commercially prepared cheese, pepperoni or vegetable pizzas)
2. Commercially prepared and packaged frozen food that remains less than 41 degrees Fahrenheit (examples: ice, commercially packaged frozen meats)
3. Pasteurized milk products from an approved source (includes espresso)
4. Juices made with water from an approved public water system, except for fresh-made apple juice, other drinks.
5. Frozen confections dispensed with a utensil/glove (example: shaved ice, ice cream)
6. Non-potentially hazardous baked goods from an approved kitchen (no cream or custard products)
7. Pancakes, French fries
8. Hot dogs, corn dogs
9. Hard cooked eggs (scrambled, hard boiled)
10. Nachos with commercially canned cheese
11. Temporary service that is an extension of a CDHD permitted permanent food service establishment, is limited to its approved menu, and is operated by its regular staff.
12. Any items on the Exempt list (www.cdhd.wa.gov/docs/Application for Exemption from Permit, or call (509)-886-6450). If you are ONLY serving items on the Exempt list, you will not need a permit at all, but you will need to complete and submit the Exemption Application (no fee).

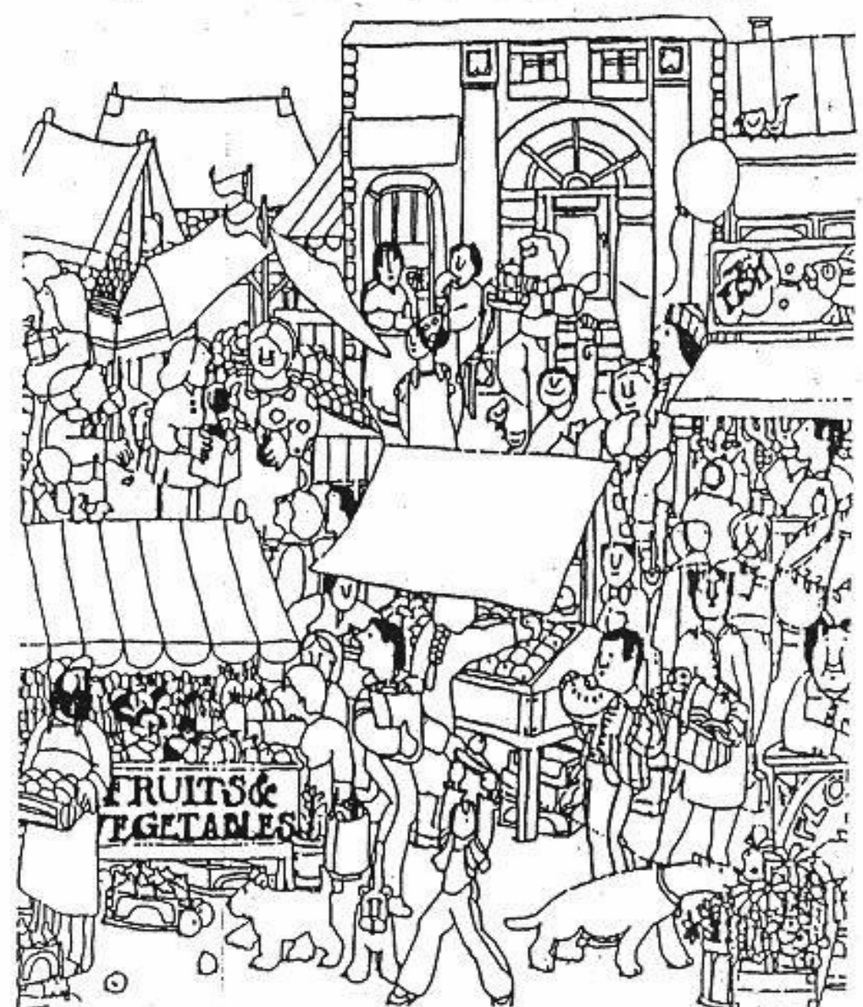
- NO raw meat or seafood
- NO raw or undercooked animal food offered as ready-to-eat
- NO cut melons
- NO sprouts
- NO previous day preparation
- NO fresh produce preparation
- NO bare hand contact with ready-to-eat food

Contact us at the Health District to find out more about how to lower the risk of Foodborne illness.

Chelan-Douglas Health District

200 Valley Mall Parkway
East Wenatchee, WA 98802
Phone: (509) 886-6450
Fax: (509) 886-6449

Temporary Food Establishment and Concessionaires' Information Pamphlet



Farmer's Market, Festivals, Food Booths, Fund Raisers, Carnivals, Celebrations, Pageants, Street Fairs, Circuses

PLEASE POST AT BOOTH FOR EASY REFERENCE

WHAT ARE THE REQUIREMENTS TO OPERATE?

A PERMIT is required for each vendor. A Chelan-Douglas Health District Temporary Permit must be posted on site. Permits must be applied for at least 14 days before the date of the event.

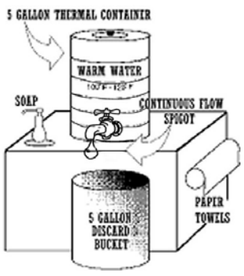
WASHINGTON STATE FOOD WORKER CARDS are required. The operator or person in charge of each shift must have a valid food worker card. Cards are available at the Health District Office for $10 after passing an exam. Call (509) 886-6471 or (509) 886-6472 Espanol.

FOOD must be from an approved source, such as USDA inspected meat and poultry. Ice and water must be from approved sources.

ALL FOOD PREPARATION must be done in the booth or at a Health District approved facility. No food may be prepared in a private home.

TOILET FACILITIES must be readily accessible during all hours of operation.

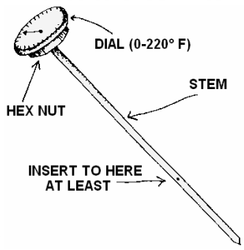
A HANDWASH STATION is required at all events. This must be set up prior to any food preparation. Provide an insulated container with a spigot that provides a continuous flow of warm water, a bucket to collect the dirty water, a pump soap dispenser and paper towels. Food workers must wash their hands when they return to the concession stand and after using the toilet, after eating, smoking or handling unclean items.



SICK PEOPLE CAN NOT WORK in any food concession. A person who has vomiting and/or diarrhea, or a communicable disease, such as Salmonella, Shigella, E. coli, or hepatitis A is prohibited from working. Workers with an open sore or infected cut on their hand must wear a bandage and gloves, at all times, while in the food booth.

BARE HAND CONTACT with ready- to-eat foods is prohibited. Gloves, tongs, spoons or individually wrapped food items must be used so food workers will not handle ready-to-eat foods with their bare hands. Employees must wear clean clothes. Long hair must be restrained; hands and nails must be clean.

A THIN PROBE METAL STEM THERMOMETER must be available and used to check internal food temperatures. The thermometer must have a range from 0°F to 220°F. **Potentially hazardous foods must be kept at 41°F or colder, or hot at 140°F, or higher.** Any potentially hazardous foods found in the danger zone are subject to destruction or removal from sale.

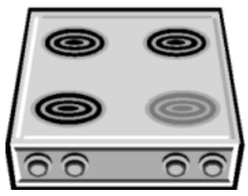


KEEP IT HOT,
KEEP IT COLD
OR DON'T KEEP IT!
EEP IT HOT,

COLD HOLDING potentially hazardous food can be done by the use of prechilled mechanical refrigeration or ice chests. Food must be cold held at 41°F or less. However, due to past events during which an electrical problem has occurred, an ice chest with ice from an **approved source** (e.g., store bought, bagged ice) should be used as a backup in the event that there is a malfunction in the refrigeration equipment.

COOLING of potentially hazardous foods is prohibited.

FOOD COOKING/ REHEATING should be done on a grill or propane stove. All potentially hazardous food initially cooked in an approved food establishment must be reheated from 41°F to at least 165°F (140°F if produced in a food processing plant) within one hour.



Grills, BBQs & deep fat fryers must be on a stable surface. When barbecuing or using a grill, the equipment must be separated from the public to protect the public from burns or splashes of hot grease (rope off or use another effective method.)

HOT HOLDING potentially hazardous foods can be done by the use of pre-heated food warmers and steam tables. Food must be hot held at 140°F or higher. **Sterno is not allowed for hot holding at outdoor events.**

Steam tables or other hot holding devices (such as crock pots) are not to be used as a means for heating up foods; they are to be used only for hot holding.

Electrical equipment is preferred. However, due to past events during which electrical problems have occurred, propane stoves or grills capable of holding food at 140° or above may be used and/or should be available for backup.

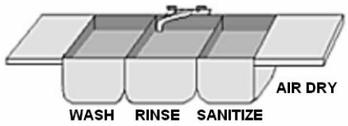
Hot held foods which have not been used by the end of the day must be discarded.

PREVENT CROSS CONTAMINATION by storing raw meat, poultry and eggs separately **and** below ready-to-eat food to prevent contamination with blood and fluids.

CHEMICALS such as liquid bleach, detergents, and so forth must be stored in a separate area away from food preparation and display areas.

WIPING CLOTHS
must be present and stored in a bucket with a sanitizer. Use one teaspoon of bleach in one gallon of cool water. Sanitizer should be changed frequently throughout the day.

DISHWASHING FACILITIES: When equipment or utensils are reused on-site or the event operates for two or more consecutive days. Proper dishwashing requires three steps. The process includes washing in hot soapy water, rinsing in hot water, immersing in sanitizer (1 teaspoon bleach per one gallon cool water) and air drying.



GARBAGE CANS, one inside the concession and one outside, must be present.

WASTEWATER should never be dumped into the street, storm drain or onto the ground. Use a container to collect the dirty water and discard it into the sewer.

SINGLE SERVICE WARE such as paper or plastic cups, plates and utensils must be used.

WATER HOSES must be potable (drinking) water approved and the nozzle ends must be stored off the ground when not in use.

SMOKING EATING AND DRINKING is not allowed within the food concession. No unauthorized, non-working persons, including young children, are to be in the booth.