



GRAYS HARBOR COUNTY  
DEPARTMENT OF PUBLIC SERVICES  
ENVIRONMENTAL HEALTH DIVISION

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## GUIDELINES FOR TEMPORARY FOOD ESTABLISHMENTS

- **Temporary Food Establishment** is defined as operating at a fixed location, with a fixed menu, for not more than twenty-one consecutive days in conjunction with a single event or celebration, such as a fair or festival; or operating not more than three days a week at a fixed location, with a fixed menu, in conjunction with an approved, recurring, organized event, such as a farmers market.
- Individuals or groups planning to serve food to the public must have a permit.
- If the public is invited to an event by use of flyers, banners, newspaper articles, or by other means, and food is served at the event. Each vendor serving food must apply for a Temporary Food Establishment Permit.
- All temporary concessions must be approved by Environmental Health and a permit issued *prior* to operating.
- Applications must be received at least 8 days *prior* to the event to avoid late fees and allow adequate review time.
- An Environmental Health Specialist will review the application and follow-up with the applicant regarding questions and any necessary changes.
- **Fees vary depending on Permit Type. Refer to our website for our current Fee Schedule for Temporary Food.**
- Note: TCS foods will be analyzed to determine the risk associated when prepared by a Temporary Food Establishment. If necessary, the Environmental Health Division may impose additional requirements to protect against health hazards which may include limiting preparation steps or prohibiting some menu items.

### PERMIT CATEGORIES

#### EXEMPT FROM PERMIT

If you plan on serving any of the items below, please complete the Exempt from Permit Application. No fee required!

- Popcorn/kettle corn
- Cotton candy
- Dried herbs and spices
- Machine-crushed iced drinks
- Corn on the cob
- Whole peppers
- Roasted nuts
- Chocolate-dipped ice cream bars
- Chocolate-dipped bananas
- Fruit and vegetable samples (non-TCS foods)

**RESTRICTED FOOD ITEMS** – Includes non-TCS foods that are purchased or prepared through approved facilities.

Examples include but are not limited to:

- Espresso
- Pretzels
- Elephant ears
- Pizza purchased from a licensed pizza parlor and sold within 30 minutes
- Lemonade (powder mix)
- Commercially canned nacho cheese sauce
- Fried Bread

**TIME/TEMPERATURE CONTROL FOR SAFETY FOODS** – Foods that require temperature control to limit bacterial growth.

If you are unsure if a food is considered TCS please ask. Examples include but are not limited to:

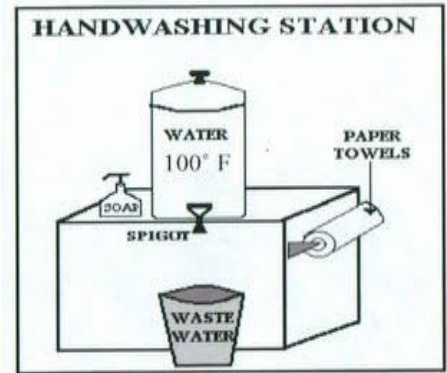
- Meats (beef, pork, poultry)
- Hot dogs
- Foods containing dairy products
- Eggs
- Cooked beans
- Cooked vegetables
- Cut leafy greens
- Potatoes
- Seafood (fish, crab, oysters, clams)
- Sausages
- Cream or custard pies such as pumpkin pie or cheesecake
- Cooked grains
- Cooked pasta
- Cut melons
- Cut tomatoes

## WASHINGTON STATE FOOD WORKER CARD

- At least one person with a valid Washington State Food Worker Card shall be present in the temporary food establishment at all times. Food workers can get their Washington State Food Worker Card online at [www.foodworkercard.wa.gov](http://www.foodworkercard.wa.gov) (this is the ONLY site that meets Washington State requirements). You must have access to a working printer and a debit or credit card.
- Technical assistance for the online course is available by contacting our office or by contacting the Washington State Food Worker Card Hotline at 1-800-204-4418 (TOLL FREE) or via email at [foodworkercard@tpchd.org](mailto:foodworkercard@tpchd.org)

## HANDWASHING FACILITIES

- If using a temporary handwashing facility it shall consist of warm running water at least 100°F, soap, single-use paper towels, and a bucket to collect wastewater. Running water can be an insulated container of warm water that has a turn spout that allows for continuous flow.
- Proper handwashing is critical in the prevention of foodborne illness. Employees are required to wash their hands in the designated handwashing sink prior to donning gloves, prior to handling foods or food service items, after using the restroom, after coughing or sneezing, after taking a break, eating or drinking, after cleaning or taking out the garbage, after handling raw animal products, after handling money or any other time hands are contaminated.



## DISHWASHING FACILITIES

- A three-compartment sink with running water is required onsite if equipment and utensils are reused. Arrangements can be made to wash dishes and utensils in a different location as long as a health hazard does not exist and the Environmental Health Division approves the location. Three separate tubs can be used as an alternative if approved.

## SANITIZING PROCEDURES

- A sanitizing solution must be available at all times during food preparation and food service. Bleach is the most common sanitizer used – the recommended concentration is:

**One (1) teaspoon of liquid bleach added to one (1) gallon of cool/lukewarm water**

- Do NOT add soap or detergent to the water because soap binds with the chlorine in bleach making it ineffective.
- Hot water will cause the bleach to evaporate much faster than using cold water.
- Wiping cloths used for wiping counters, tabletops and food preparation areas must be stored in the sanitizing solution when not in use.
- Change the solutions often throughout the day.

## FOOD PREPARATION SINK

- A separate food preparation sink is required if produce needs to be washed onsite.
- Must have potable running water drained to an approved wastewater system through an indirect connection.
- Alternative produce washing facilities such as a separate gravity flow container with a catch bucket may be used if approved.

## COOKING

- All portions of cooked, TCS foods must reach internal temperatures as outlined below:
  - Poultry, poultry stuffing, stuffed meats – 165°F
  - Ground, fabricated or reconstructed meats – 158°F instantaneous
  - Seafood, fish, pork, and eggs – 145°F
  - Commercially prepackaged products – 135°F

## COOLING

- Cooling of hot TCS foods is prohibited at temporary food establishments. All off-site food preparation including cooling must be done in an approved food establishment.

## REHEATING

- All TCS foods previously cooked and then refrigerated in an approved food establishment must be rapidly reheated to 165°F or above within one hour using a grill, stove, or microwave.
- Foods may only be reheated one time.
- Crock pots, steam tables or other hot holding facilities are not designed to heat foods; they are designed only to keep foods hot *after* proper reheating by other means.

## THAWING

- Foods must be thawed using one of the following methods: under refrigeration, under cold running water, or in the microwave as part of the continuous cooking process

## HOT & COLD HOLDING FACILITIES

- TCS foods must be stored at 135°F or above during hot holding.
- TCS foods must be stored at 41°F or below at all times during cold holding.
- TCS foods must be pre-chilled before storage in ice chests.
- Room temperature storage of TCS foods is prohibited.
- Any TCS foods found at improper temperature will be prohibited from being served.

## THERMOMETERS

- A metal stem thermometer with a range of 0 – 220°F must be available for checking hot and cold temperatures of food products. All refrigerators, cold holding units, and freezers must have an accurate visible thermometer.

## FOOD CONTACT

- Bare hand contact with ready-to-eat foods is prohibited. Use clean disposable food-grade gloves or clean utensils. Gloves worn must be changed once contaminated and cannot be reused.

## FOOD SOURCES

- All foods must be from an approved source.
- Raw milk and ice made at home are NOT allowed.
- All foods must be prepared and stored in an approved facility.
- Home canned and home prepared foods are NOT allowed with the exception of dry baked goods (*must be non-TCS food baked goods that are prepared and wrapped in a sanitary manner for sale or service by a nonprofit organization operating for religious, charitable, or educational purposes and if the consumer is 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*).

## FOOD PROTECTION

- Provide pallets, boxes, or shelves so that all food, utensils, and single-service items can be stored at least 6 inches off the ground. All food must be covered to prevent contamination.
- Use separate equipment and utensils for raw foods.
- Any self-service containers must be protected by the use of sneeze guards.
- Chemicals such as bleach must be stored away from food storage, preparation, and service areas.
- Smoking, eating or drinking in booths while working is not allowed. All non-working unauthorized persons are to be kept out of the booth area.

## RESTROOMS

- Restroom facilities must be within 200 feet of each booth.
- Must be supplied with hot and cold running water, soap, and single-use paper towels.
- Portable toilets are generally NOT allowed for food vendor use.

## WATER SOURCE

- All water used for cooking, handwashing and dishwashing must be from an approved source.

## GARBAGE

- Garbage must be disposed of properly to avoid a nuisance or health hazard.

## WASTEWATER DISPOSAL

- Wastewater such as sanitizer solutions and wastewater generated from handwashing must be disposed of properly to avoid a nuisance or health hazard.
- Disposing wastewater “on-site” is NOT an acceptable answer.
- Must provide where (i.e. mop sink, service sink, or other location) wastewater will be disposed of.
- Reach out to the event coordinator to determine where the designated location is for wastewater disposal.

## SITE PLAN EXAMPLE

