

Pacific County Department of Community Development

PLANNING • ENVIRONMENTAL HEALTH • BUILDING

SOUTH BEND OFFICE
Courthouse Annex
1216 W. Robert Bush Drive
P.O. Box 68
South Bend, WA 98586

(360)875-9356
FAX (360)875-9304
Tokeland (360)268-0891

E-Mail Address:
dcd@co.pacific.wa.us



LONG BEACH OFFICE
318 North Second
Long Beach, WA 98631

(360)642-9382
FAX (360)642-9387
Naselle (360)484-7136

PACIFIC COUNTY COURTHOUSE
National Historic Site

TEMPORARY FOOD SERVICE APPLICATION

* non-profit organizations will be assessed at half the original fee

- \$25.00/event – low risk food \$50.00/annual – low risk food
 \$50.00/event – high risk food \$100.00/annual – high risk food
 \$25.00/annual – FOOD SAMPLES

Applications need to be received 14 days prior to the event or a late fee of \$50 will be assessed.

Organization/Name of Booth: _____

Contact Person: _____ Phone #: _____

Mailing Address: _____

Name of Event(s): _____

Date(s) of Sale: _____

Menu Items: _____

Food Sources: _____

Describe food preparation, where prepared, etc: _____

Equipment (be specific): _____

Are WA state food handler's cards current? Yes ____ No ____

Do you have L & I approval of mobile unit? Yes ____ No ____ If "Yes", L & I # _____

Permit is valid only for the day(s) listed under "date of sale," and must be displayed at your location during the sale. This permit may be revoked upon violation by the holder of any terms of the applicable food service regulations or ordinances. (see back for temporary food service requirements)

Applicant's Signature: _____ Date: _____

Approved By: _____ Date Issued: _____

Temporary Food Service Requirements

The following are the **minimum** requirements for temporary food events:

- A permit application is required a minimum of two weeks in advance.
- Food handler cards are required for the booth organizer and at least one other person occupying the booth at all times. It is often easier to staff booths if everyone has a card. Cards can be obtained from the Department of Community Development (DCD). Call for class times.
- Food must be obtained from an approved, safe source. The local retail and wholesale outlets are generally all approved sources.
- Foods are to be prepared on-site in the booth unless prior arrangements have been made with the DCD.
- **NO BARE HAND CONTACT with ready to eat foods. Tongs, gloves, wax paper, spoons, etc. must be used.**
- Hot foods should be heated quickly to 165°F within 1 hour and held at 140°F or above.
- Cold hazardous foods must be held cold at 41°F or below at all times.
- Dishwashing does not require plumbing in the booth. However, it is necessary to wash, rinse, and sanitize the dishes. A series of three plastic tubs will work to **WASH** in warm soapy water, **RINSE** in clean water, and then **SANITIZE** in solution of one cap bleach per half tub of water.
- All commercial coaches must have L & I approval.
- A hand washing setup is necessary to prevent the spread of hepatitis and other diseases. The use of 5-gallon carboys with spigots and buckets to catch the wastewater is acceptable if sinks are not available (see below for details)
- A stem type thermometer with a range from 0-220°F is needed to test the temperature of foods.
- No hot held foods will be used the following day.

If you have questions, please contact Megan McNelly at (360) 875-9356 or mmcnelly@co.pacific.wa.us.

Sample Handwashing Station

Handwashing Station:

- warm water in 5 gallon container with spigot
 - it must be warm water; be prepared to heat water if none is available
- soap
- paper towels
 - bucket for collecting gray water

