

# TEMPORARY FOOD SERVICE APPLICATION

Date _____
Amt Rcvd _____ PHA _____
Receipt # _____
Permit # _____

**GRANT COUNTY HEALTH DISTRICT**  
**PO BOX 37, EPHRATA, WA 98823**  
**(509) 754-6060 www.granthealth.org**

Directions: Complete this application and submit it, along with the appropriate fee, to the Grant County Health District before the event. **The fee is double the normal permit fee if the application and payment are received less than five working days (one calendar week) before the event.** For additional information, refer to the attached rule list and Food Risk Level Guide, or call the Grant County Health District at the phone number listed above. Fees are subject to change. Failure to complete this application in full may result in restrictions or possible closure.

Please mark the permit you are applying for:	HIGH RISK FOODS	MODERATE RISK FOODS	LOW RISK FOODS
<b>Commercial Food Vendor (for-profit)</b>	<b>\$75*</b>	<b>\$50*</b>	<b>\$25*</b>
<b>Non-commercial Food Vendor (non-profit)</b>	<b>\$37.50*</b>	<b>\$25*</b>	<b>\$12.50*</b>
<b>Food Demonstration Only (food samples)</b>	<b>\$10/day</b>	<b>\$10/day</b>	<b>\$10/day</b>

\*Permit valid for up to 4 consecutive days at the same location, with the same menu and same facilities set-up. Additional locations, changes in location, and/or changes to menu or facilities will require additional permit(s).

**APPLICANT INFORMATION:**

NAME OF APPLICANT OR ORGANIZATION \_\_\_\_\_

MAILING ADDRESS \_\_\_\_\_

CITY/STATE/ZIP \_\_\_\_\_ DAYTIME PHONE # \_\_\_\_\_

PERSON IN CHARGE OF FOOD SERVICE \_\_\_\_\_ PHONE # \_\_\_\_\_

**EVENT INFORMATION:**

EVENT NAME \_\_\_\_\_

LOCATION/ADDRESS OF EVENT \_\_\_\_\_

DATE(S) OF EVENT \_\_\_\_\_ HOURS OF OPERATION \_\_\_\_\_

EVENT COORDINATOR NAME \_\_\_\_\_ PHONE # \_\_\_\_\_

WILL ANY FOOD BE PREPARED PRIOR TO THE EVENT? Yes or No

WILL RAW MEAT BE USED AT THE EVENT? Yes or No

**MENU AND PREPARATION PROCEDURES AT THE EVENT:**

Enter each food item that will be **prepared onsite** at event on the day of the event, then mark each preparation step for the food item.  
 NOTE: If your preparation procedures do not fit these charts, or you do not have enough room, please attach your own table.

FOOD	cold holding	cook/grill	reheat	hot holding	assemble	other

**FOOD/WATER SOURCE** (where obtained):

WATER: (name of water system, or if purchasing, from where?) \_\_\_\_\_

MEAT/POULTRY/FISH/SHELLFISH: \_\_\_\_\_

ICE: \_\_\_\_\_ OTHER FOODS: \_\_\_\_\_

Please turn over to complete application

**BOOTH, EQUIPMENT AND FACILITIES:**

Describe the booth:

Floor \_\_\_\_\_ Roof \_\_\_\_\_ Walls \_\_\_\_\_

Check equipment that will be used for the following tasks:

Cold Holding	Cooking/Reheating	Hot Holding
<input type="checkbox"/> Refrigerator <input type="checkbox"/> Ice Chest <input type="checkbox"/> Refrigerated Truck <input type="checkbox"/> Drained Ice <input type="checkbox"/> Freezer <input type="checkbox"/> Other: _____	<input type="checkbox"/> Oven <input type="checkbox"/> Roaster Oven <input type="checkbox"/> BBQ <input type="checkbox"/> Wok <input type="checkbox"/> Gas Grill <input type="checkbox"/> Steamer <input type="checkbox"/> Fryer <input type="checkbox"/> Stove <input type="checkbox"/> Other: _____	<input type="checkbox"/> Oven <input type="checkbox"/> Roaster Oven <input type="checkbox"/> BBQ <input type="checkbox"/> Wok <input type="checkbox"/> Gas Grill <input type="checkbox"/> Steam Table <input type="checkbox"/> Chafing Dish <input type="checkbox"/> Other: _____

Please read and answer the corresponding questions:

<b>Handwashing Facilities</b>	At minimum, you must provide 5 gallons of warm water in an insulated container with a locking spigot (no push-buttons), a catch bucket for wastewater, soap and paper towels. Plumbed sinks with a holding tank are also acceptable. <b>Will this be provided? YES or NO (circle one)</b>
<b>Dish/Utensil Washing</b>	When dishes, utensils, pots, or other food equipment are re-used onsite during the event, or for events lasting more than one day, you must provide facilities to wash, rinse and sanitize. A three-compartment sink or temporary "three-tub" set-up must be available onsite in booth or within 200ft. <b>Will this be provided? YES NO N/A</b>
<b>Produce Washing</b>	A separate food prep sink or tub with clean, running water must be used to wash fresh produce. If using a plumbed sink, it must be indirectly drained to prevent contamination of food. <b>Will this be provided? YES or NO</b>
<b>Sanitizer</b>	A sanitizer solution must be made and kept onsite with wiping cloths stored in it to sanitize surfaces as needed. The most commonly used sanitizer solution is 1 tablespoon of bleach per gallon of water. <b>Will this be provided? YES or NO</b>
<b>Garbage Disposal</b>	Leak-proof, pest-proof garbage bins must be provided in the booth to retain all garbage generated and should be emptied as needed. <b>Will this be provided? YES or NO</b>
<b>Wastewater Disposal</b>	Catch buckets and/or holding tanks must be used to collect all wastewater generated during the event, and then emptied into an approved sewer. Wastewater cannot be disposed of onto the ground. <b>Will this be provided? YES or NO</b>
<b>Employee Restroom</b>	A Restroom for employees must be available during all times of operation and within 200ft of the booth. All restrooms must have hot and cold running water, soap and paper towels for handwashing. <b>Will this be provided? YES or NO</b>
<b>PIC and Food Worker Cards</b>	There must be a Person-in-charge (PIC) onsite (in booth) at all times to monitor food safety practices and ensure other workers are following the food safety rules. The PIC must have a valid <b>Food Worker Card</b> issued in Washington State. Most booths will need more than one PIC so that all shifts can be covered. <b>Will this be provided? YES or NO</b>
<b>Thermometers</b>	A thin, metal-stem type thermometer with a temperature range of 0°-220°F must be provided to monitor the internal temperature of foods. With thin meats, such as hamburger patties, a very thin digital type may be required. <b>Will this be provided? YES or NO</b>
<b>Bare-hand Contact</b>	Food workers must use barriers to prevent bare-hand contact with ready-to-eat food. Barriers include single-use gloves, tongs and other utensils, deli tissue, etc. <b>Will this be provided? YES or NO</b>

**MENU AND PREPARATION PROCEDURES OFFSITE AT APPROVED KITCHEN\*:**

If applicable, enter each food item that will be prepared **prior to the event** at an approved kitchen, then mark each preparation step for the food item at the kitchen.

FOOD	thaw	cut/ assemble	cook/ bake	cool	cold holding	reheat	hot holding	portion	package

\*Must hold a Health District Food Service License

KITCHEN NAME \_\_\_\_\_ NAME OF OWNER/MANAGER \_\_\_\_\_

ADDRESS \_\_\_\_\_ CITY \_\_\_\_\_ PHONE# \_\_\_\_\_

DATE(S) FOODS TO BE PREPARED AT KITCHEN \_\_\_\_\_ TIME(S) \_\_\_\_\_

TRANSPORT TIME TO EVENT FROM KITCHEN \_\_\_\_\_ FOOD WILL BE TRANSPORTED--HOT or COLD  
(circle one)

DESCRIBE HOW THE FOOD TEMPERATURE WILL BE CONTROLLED DURING TRANSPORT- \_\_\_\_\_

**APPLICANT'S SIGNATURE**

**DATE:**

By signing, I understand that issuance and retention of any permit is contingent upon satisfactory compliance with Grant County Health District requirements.

If you decide to change the date or location of a temporary food service permit which you have already applied for, or you need to cancel a temporary food service permit, you must make the request, by phone or in person, at least 5 business days before the event. You may not request any changes or refunds less than 5 business days of the event. \$30.00 of each refund will be retained by the Health District for administrative expenses.