



GRANT COUNTY HEALTH DISTRICT

Grant County Health District Food Safety Program 2026 Fee Schedule

The definitions and fees listed below are for general informational purposes only. Please consult Grant County Health District with the specifics of your operation.

FOOD ESTABLISHMENT PLAN REVIEW

One time fee paid prior to opening a new food establishment or remodeling an existing one. Plan Review fees vary depending on type of food establishment.

Plan Review

\$1/2 annual permit fee

Applies to new construction (or conversion) of food establishments and previously operating establishments that request to reopen after extended closure (more than one year); Food establishments proposing significant changes to approved menu/processes, or risk level changes, but no structural changes, will be charged only a **menu review (\$1/4 annual fee)**. Establishments proposing extensive remodeling but no changes to menu/processes will be charged only a **structural/equipment review (\$1/4 annual fee)**.

Pre-Opening Inspection

\$1/4 annual permit fee

Applies to newly constructed food establishments or establishments reopening after extended closure (> one year). Inspection must be done prior to operating to check that the food establishment was constructed according to the approved plans and is in compliance with the food code. All fees must be paid in full prior to scheduling the inspection.

Change of Ownership

\$197

Applies to business that will remain the same but under new ownership (no changes to menu, food preparation steps, floor plan, equipment and no extensive remodeling). Must submit application and fee within 30 days of opening under new owner. If changes do apply, a new permit application, plan review and preopening inspection are required.

Variance Review

\$201

Review of proposals from Food Establishments of a special process that requires HACCP plan, or other alternative process, facility, and/or equipment that does not meet food code. **HACCP plan review is an additional \$191.**

Catering Review

\$197

New and existing Food Establishments which also provide catering services (contracted amount of food) for off-site events—must submit application, catering questionnaire and fee. Individual food sales/concessions off site require a “temporary food permit” (see reverse for more details).

FOOD ESTABLISHMENT ANNUAL PERMIT

Food establishments must have a valid permit to operate. Permits are issued for the calendar year and expire December 31st of each year. Permits must be renewed prior to beginning operation in the new calendar year

Risk Factor-based Permit Categories:

Most food establishments are classified into three risk levels depending on the number of risk factors occurring in the food establishment.

Risk Factors:

- Cold-holding PHF/TCS Food
- Exposed Food (potential for bare-hand contact)
- Hot-holding PHF/TCS Food
- Reheating for hot-holding (food cooked and cooled in food estab.)
- Cooking (food from raw state)
- Cooling (PHF/TCS food heated in food establishment)
- Raw produce handling/prep (fruit/vegetable washing and/or cutting, and/or assembling)
- Raw meat/fish/seafood handling/prep
- Time as a public health control (TPHC)
- Serves a Highly Susceptible Population (HSP)
- Consumer Advisory (serves raw/undercooked meat/seafood/eggs)
- Special Processes (curing/smoking meats, vacuum-packaging, etc.)
- Mobile Food Unit

_____ Total # of risk factors

Risk Levels

Level 1 = 1 to 3 risk factors

Level 2 = 4 to 6 risk factors

Level 3 = ≥ 7 risk factors

Risk levels apply to “food service”, “grocery” and “mobile” food establishments. Permit categories and fees are listed on back.

Permanent Food Establishment Permit Types & Fees

Type of Food Establishment	Level 1	Level 2	Level 3
Food Service: primary business is prepared food or drinks, i.e. restaurants, quick service food, bakeries, espresso stands, etc.	\$336	\$674	\$1010
Grocery: primary business is packaged groceries; may or may not have additional departments with prepared food service.	\$336	\$674	\$1010
Mobile Food Unit: readily moveable food establishment, not permanently connected to water or sewer, i.e. food trucks, concession trailers.	\$252	\$504	\$756
Push Cart: moveable cart used to sell food.	\$197	\$253	
Intermittent Food Service: food establishment which operates mostly in conjunction with events & not more than three days a week, i.e. concession stands, church kitchens, event centers.	\$169	\$336	\$504
Caterer: Comprehensive; independent from a restaurant	\$165	\$329	\$492
Other Permit Types (non-risk factor based)			
Commissary 1: Storage only		\$169	
Commissary 2: Food prep and/or ware-washing		\$336	
School Satellite Kitchen: serving site		\$293	
School Central Kitchen: onsite prep		\$575	
Vending Machine: w/ PHF/TCS Food		\$93/machine	
Miscellaneous Fees			
Non-profit Organizations: Attestation form and proof of IRS (c)(3) or WA Charitable Organization status required.		3/4 commercial fee	
Prorating: Applies only to permits; applications received after June 30 th .		½ permit fee + admin fee	
Late fee/Operating without a permit		Double fee	
Follow-up inspection (re-inspection)		¼ permit fee	

Temporary Food Establishment Permits Types & Fees

Food establishments that are not permanent and only operate in conjunction with events; either a *single event*, such as a fair or festival; or a *recurring event*, such as a farmers market or flea market. Applies to permanent food establishments when operating outside of permitted facilities for an event that is not catering (i.e. parking lot parties and other outdoor food sales, food sales offsite at a community event).

Single Event Permits (1-4 days / 5-21 days):	Low Risk	Moderate Risk	High Risk
Commercial Food Vendor	\$49 / \$78	\$95 / \$131	\$140 / \$186
Non-Profit Food Vendor (attestation form required)	\$36.75 / \$58.50	\$71.25 / \$98.25	\$105 / \$139.50
Late Fees: single event permit applications must be submitted at least 10 working days before the event. If received 9 to 4 working days before, there is an additional 50% late fee, and if received within 3 days of the event, the fee is double.			
Recurring Event Permits *	Low Risk	Moderate Risk	High Risk
Commercial Food Vendor	\$186	\$368	\$552
Non-Profit Food Vendor (attestation form required)	\$139.50	\$276	\$414
*Recurring permits can only be issued for approved recurring events, and only after the applicant passes the minimum required single-event permit inspections without any red violations (consecutive inspections)—3 for high risk, 2 for moderate risk & 1 for low risk.			
Temporary Food Establishment Risk Level Descriptions			
Low Risk	Mostly NonTCS food and other food that requires minimal handling and preparation. I.e. Snow cones, espresso, elephant ears, nachos, French fries, hotdogs/pizza at events ≤4 hrs.		
Moderate Risk	Increased handling of TCS food and fresh produce prep; no raw meat/poultry/seafood/eggs. I.e. Sandwiches, fruit cups, hotdogs/pizza (events >4hrs)		
High Risk	Any use of raw meat/poultry/seafood/shell eggs; ahead-of-time prep/cooking TCS offsite prior to event (at approved kitchen).		
Exempt from Permit	State-approved list of lowest risk foods that may be exempt from permitting, but must still follow rules of operation. Annual application and fee apply. (i.e. Cotton candy, kettle corn, roasted nuts, sliced fruit/vegetable samples, machine-made slushy drinks, roasted nuts) \$14/year		