

# Temporary Food Establishments 2024 Fees & Guidelines

## Application & Payment Received

14 or more days before event  
7–13 days before event  
1–6 days before event  
Day of event  
Found operating without permit

## Cost

Permit fee (see below)  
Permit fee + 25% late fee  
Permit fee + 50% late fee  
Permit fee + 75% late fee  
Permit fee + 100% late fee

- ▶ To avoid a late fee, complete application and payment must be received at least 14 days before event.
- ▶ You can pay with cash, money order, **business** check, Visa, or MasterCard. Personal checks will be returned.
  - Please make checks payable to: Tacoma-Pierce County Health Department

### Prefer a language other than English?

Let us know. We have free language services, like document translation and interpreters. Contact (253) 649-1706 or [food@tpchd.org](mailto:food@tpchd.org).

## Permits

### \$0 ..... Exempt (Application Not Required)

- ▶ Commercially prepared and packaged, un-opened, not potentially hazardous, doesn't require prep or temperature control
- ▶ Whole, uncut fruits and vegetables (except sprouts) without sampling

### \$0 ..... Courtesy (Courtesy Application Required)

- ▶ Open, ready to eat, not potentially hazardous, doesn't require onsite prep or temperature control
- Examples: beef jerky, jam, jelly, coffee/tea with no dairy, commercially made cupcakes/donuts, commercially popped popcorn*

### \$76 ..... Annual Exemption (Application Required)

- ▶ You may apply for exemption if your menu items qualify
- ▶ Refer to exempt list application required
- ▶ *See Annual Food Category list for more examples*

### \$76 ..... Limited Risk, 1–21 consecutive days at the same location

- ▶ Requires minimal handling
- ▶ Raw and commercially prepared animal products (Department of Agriculture inspected)
- ▶ Dairy products (Department of Agriculture licensed) pre-wrapped for sale
- ▶ Cut leafy greens
- ▶ *See Limited Category Foods list for more examples*

### \$163 ..... Low Risk, 1–21 consecutive days at the same location

### \$250 ..... Low Risk, 1–26 non-consecutive days at the same location

- ▶ Requires temperature control and minimal prep/handling
- Examples: hot dogs, canned chili/soup, liquid pasteurized egg, commercially pre-cooked meat*

### \$284 ..... High Risk, 1–14 consecutive days at the same location

### \$434 ..... High Risk, 15–21 consecutive days at the same location

### \$347 ..... High Risk, Certified Booth Operator, 5 events in one year, 3 consecutive days per event, call (253) 649-1703 for more info

- ▶ Cooked from raw animal products or requires advance or complex prep, like cooking and cooling at an approved facility
- Examples: barbecue meat, spring rolls, hamburgers, chicken*

### \$434/hr ... Blanket

- ▶ Available to organized events with an appointed coordinator. Coordinator must apply for permit at least 45 days before event. Coordinator is responsible for paying fees, meeting sanitation requirements and working with the Health Department to resolve vendor food safety issues. A **\$434 non-refundable deposit** is due with application.

## Reinspection

### \$217 ..... Reinspection

- ▶ A reinspection is required if you receive 35 or more red points or do not meet sanitation requirements.