[**https://tpchd.org/healthy-places/food-safety/temporary-events/faqs/**](https://tpchd.org/healthy-places/food-safety/temporary-events/faqs/)

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**Temporary Food Establishment Permit**

**Frequently Asked Questions**

**Temporary Food Establishment Permit FAQs**

[a](https://tpchd.org/healthy-places/food-safety/temporary-events/faqs/)

**[Do I need a temporary food establishment permit?](https://tpchd.org/healthy-places/food-safety/temporary-events/faqs/)**

Do you plan to serve, sell or give away food at an event open to the public? You must get a permit. Your event is public if you advertise using:

* Flyers.
* Banners.
* A-boards or signs.
* Newspaper ads or mentions in articles.
* Facebook, Twitter or other social media.
* Any other form of public advertising.

Church dinners, by invitation only or unadvertised events for members and their guests do not need a permit.

[a](https://tpchd.org/healthy-places/food-safety/temporary-events/faqs/)

**[Does my bake sale need a temporary food establishment permit?](https://tpchd.org/healthy-places/food-safety/temporary-events/faqs/)**

Non-profit organizations operating for religious, charitable or educational purposes may hold bake sales with homemade baked goods not requiring temperature control. You must individually wrap items. A clearly visible sign at the point of sale must read, “Food was prepared at a kitchen not inspected by the Health Department.” Such bake sales do not need a permit.

[a](https://tpchd.org/healthy-places/food-safety/temporary-events/faqs/)

**[What’s not allowed at temporary food establishments?](https://tpchd.org/healthy-places/food-safety/temporary-events/faqs/)**

Some items and processes are not allowed at temporary food establishments, including—but not limited to:

* Cooking gyro bundles or cones.
* Cooling food of any kind.
* Room temperature storage or time as a control for items like s

**Still have questions?**

Call (253) 649-1703.

**Resources**

* [School event permit guidelines.](https://tpchd.org/wp-content/uploads/2023/12/School-Event-Permit-Guidelines-1.pdf)
* [Food Worker Card information](https://tpchd.org/healthy-places/food-safety/food-worker-card/).