



Skagit County Public Health

Jennifer Johnson, Director

Howard Leibrand, M.D., Health Officer

Issued by: Polly Dubbel, Food Safety Lead

Date: March 9, 2018

Notice to Temporary and Mobile food vendors operating in Skagit County

2015 International Fire Code has requirements regarding cooking appliances that produce grease laden vapors (deep fryers, grills, griddles, BBQs, etc.) or open flame. These requirements may be enforced by the jurisdictional Fire Marshal. If you are cooking or heating food in a temporary membrane structure (Tent) or in a mobile food structure please contact the appropriate Fire Marshal listed below to understand the requirements.

If you are able to meet set-back requirements in your booth by having a burner or BBQ style grill outside of any tent cover, Skagit County Public Health may waive the requirement that this cooking equipment be under cover as long as all other food preparation is completed under cover. We will NOT waive the requirement for deep fat frying of food.

If you receive a waiver for a burner or a BBQ style grill, food must be transported to and from the cooking equipment in covered containers and stored in covered containers. Please be aware that the set-back requirements are 20 feet from any tent if your cooking equipment is not UL listed as producing <5mg/m³ of grease laden vapors.

FIRE MARSHAL CONTACTS BY JURISDICTION

City of ANACORTES

1016 – 13th Street
Anacortes, WA 98221
360-293-1925

City of SEDRO-WOOLLEY

325 Mecalf Street
Sedro-Woolley, WA 98284
360-855-2252

City of BURLINGTON

833 S Spruce Street
Burlington, WA 98233
360-757-6684

SKAGIT COUNTY

1800 Continental Place
Mount Vernon, WA 98273
360-416-1840

City of MOUNT VERNON

1901 N LaVenture Road
Mount Vernon, WA 98273
360-336-6277

SKAGIT COUNTY PUBLIC HEALTH

700 South 2nd Street Room #301 Mount Vernon, WA 98273 (360) 416-1500 Fax (360) 416-1501

REQUIREMENTS TO OPERATE A TEMPORARY FOOD BOOTH

This checklist must be completed and posted in your booth prior to opening

Cut Leafy Greens and Cut Tomatoes are Potentially Hazardous Foods (PHF)

ALL PHF must be kept HOT – ABOVE 135°F or COLD – BELOW 41°F

COOK hamburgers to 155°F

****MONITOR YOUR TEMPERATURES OFTEN****

1. Read and check off each of these 25 items so you can comply with all requirements.

2. Fill out attached application. Your application and payment must be received at the Skagit County Public Health Department 14 days prior to the event or you will be charged a non-refundable late fee.

3. A **metal-stem thermometer** must be available and used often to check internal temperatures of potentially hazardous foods. It must be able to measure from 0°F to 220°F. Make sure your thermometers are calibrated. Ask your inspector if you do not know how.



- ☐ 4. **Hand-washing facilities.** You need at least **warm** running water, soap, individual paper towels, and a bucket to collect the dirty water. An **insulated container** (5 gallon minimum) with a **free flow** spigot is required. Must be within 25 feet of food prep.

- ☐ 5. **Wiping cloths.** You need a separate bucket of sanitizer for rinsing/storing wiping cloths to be used on cutting boards and table tops. One teaspoon of liquid bleach added to one gallon of cool water provides an adequate sanitizer. Change the solution frequently during the day.



- ☐ 6. All food preparation must be done in the booth or at a kitchen approved by Skagit County Environmental Health to minimize the potential for foodborne illness. Home preparation of foods is not allowed.
- ☐ 7. **Food Protection.** All opened food items must be protected from possible contamination. **Samples** must be protected by a covering while on display, and dispensed by a utensil or single serving item. Gloves must be worn when handling samples. Hard crusted bread must be protected by packaging or by display cases furnished with hand contact barriers.
- ☐ 8. **No cooling of potentially hazardous foods can be done at the booth.** Food that has been heated must stay hot (>135°F) until served or be discarded.
- ☐ 9. **Dishwashing facilities.**



Wash equipment and utensils in three compartment sinks or an approved dish machine. Make sure all utensils and equipment are washed, rinsed and sanitized in that order. If the food service operates more than one day, a three-compartment sink with hot and cold running water must be available within 200 feet. This facility can be used by several food booths.

- ☐ 10. **All cooking of foods must be done toward the back of the booth.** When barbecuing or using a grill, you must separate (rope off) the equipment from the public by at least 4 feet to protect the public (from burns or splashes of hot grease).
- ☐ 11. **Equipment containing flammable materials,** such as **deep-fat fryers** must be on stable surfaces and shielded from the public (Fire Marshal requirement). **Check with your local fire authority** to ensure you meet all fire codes when working with open flame and grease.

- ☐ **12. Make sure** your electrical devices will not overpower the electrical circuits provided.
- ☐ **13. Smoking, eating or drinking in booths is not allowed.**

- ☐ **14. Eliminate bare hand contact with ready-to-eat foods** by using gloves, tongs, deli tissue or utensils.



- ☐ **15. Steam tables or other hot holding devices** are to be used to keep foods above 135°F, not to reheat. Use stoves, grills or microwaves for quick reheating.



- ☐ **16. Sterno devices are not approved** for outdoor hot holding due to wind and other potential weather conditions causing flame to extinguish.

- ☐ **17. When being inspected, all critical or RED item violations**, directly related to foodborne illness, must be corrected immediately. **All BLUE item violations**, related to sanitation, design and maintenance of the food booth, must be corrected within the time frame determined by the inspector.
- ☐ **18. No person who is infected with a communicable disease**, such as a cold or flu, or who has open sores or infected cuts on his/her hands, shall work in any temporary food establishment.
- ☐ **19. Chemicals** such as liquid bleach and detergents must be stored in a separate area away from food

preparation and display areas. Make sure all cleaning supplies and sanitizers are labeled properly.

- ☐ **20. One person** working in the booth is required have a **valid Food Worker Card** posted. However, Skagit County Environmental Health recommends that all employees have Food Worker Cards.
- ☐ **21. All booths must be set on a cleanable surface** such as asphalt, plywood, heavy tarp or cement. Grass, gravel and dirt are not acceptable flooring materials.
- ☐ **22. Liquid waste** should not be dumped into streets, storm drains or onto the ground. Use containers to collect the dirty water and then discard it in a sanitary manner (e.g., sanitary sewer).
- ☐ **23. Have receipts**, shellfish tags, etc. available to verify that food/water/ice is from an approved source.



- ☐ **24. All raw hazardous foods**, such as oysters and sushi, must be listed as “raw” on the menu and have a consumer advisory posted and visible at the booth.
- ☐ **25. Produce must be washed** in a separate plumbed food preparation sink – either in the booth or other approved location.



I have read and understand the 25 Requirements to Operate a Temporary Food Booth and will post this document in the booth.

Operator Signature: _____

Date: _____

Skagit County Department of Public Health700 South 2nd Street, #301

Mount Vernon, WA 98273

Phone: 360-416-1500 Fax: 360-416-1501

www.skagitcounty.net/foodEH@co.skagit.wa.us

Fee: _____ Receipt #: _____

Received by: _____ Date: _____

APPLICATION for TEMPORARY FOOD EVENT**(food does not meet Limited Low Risk guidelines)****A Temporary Food Service found operating without a permit will be charged double the usual permit fee****Permit fees are non-refundable****Permit Fees – Assessed per Schedule of Charges**☐ **Single** temporary event: 21 consecutive days or less in single location for a single event or festival with a fixed menu☐ **Late fee:** Event within 14 days☐ Event begins within 24 hoursI will pay by cash ☐ check ☐ credit card ☐ person and phone number for credit card payment _____**Food Service Event Information****Event Name:** _____ **Event Address:** _____**Date(s) of Operation:** _____ **Prep Time and Date:** _____ **Serving Time:** _____

List all dates at event for prep and food service

(Example: 8AM to 2:30PM)

Include city

Check days of operation: ☐ M ☐ T ☐ W ☐ Th ☐ F ☐ Sa ☐ Su**Name of Food Service:** _____ **Legal Owner:** _____☐ Temporary Permit in the past 2 years in Skagit County - food service name: _____**Person in charge (PIC) on site** (must have food worker card): _____**Applicant name** (must be owner or officer of owner): _____ **E-mail:** _____**Mailing address :** _____ **City/State/Zip:** _____**Applicant phone#:** _____ **PIC phone#:** _____ **Alternate phone #:** _____Will food be prepared at a location other than where served? No ☐ Yes ☐ (must be licensed food facility)

If yes, please list the specific location where advance preparation of food will take place. (If food preparation will be outside of Skagit County you must submit with your application a copy of the facility's permit, your last inspection and a letter stating you are allowed to use the facility.)

Name of facility: _____ **Address:** _____

Include city and zip

Date(s) and Time of Preparation: _____ (Example: 1/1/10 at 8-10 am)**Food Preparation Procedures at Commissary****PLEASE LIST FOODS THAT WILL BE PREPARED AT A COMMISSARY.** Note: Cooling can only occur under a permanent FSE license.

Food	Thaw	Wash/Chop	Assemble	Cook	Cool	Keep Cold	Keep Hot	Transport Hot or Cold
Pasta Salad		✓	✓	✓	✓	✓		Cold

Food Preparation Procedures at Event

PLEASE LIST FOODS THAT WILL BE PREPARED AND SERVED AT THE EVENT

Food	Keep Cold	Reheat	Cook	Assemble	Keep Hot	Other
Example: Hamburger	✓		✓	✓	✓	

Vending Location Booth Construction

Please describe the following (see requirements):

Handwashing facilities: _____ Refrigeration: _____

Handwash water must be at least 100°F

Cooking equipment (i.e. grill, stove, BBQ): _____

Hot-holding equipment (i.e. steam table, oven): _____

Produce will be washed at: _____

Must be approved location

Dishes/serving utensils will be washed at: _____

Water source for washing/drinking: ☐ PUD ☐ Anacortes ☐ Other Group A system: _____

☐ Group B water system name: _____

Wastewater disposal location: _____ Restroom location: _____

Booth or Building Construction:

Must have walls, floor and overhead protection

Bare hand contact with ready to eat foods will be eliminated by:

☐ gloves, ☐ utensils, ☐ tongs, ☐ deli paper, Other barriers: _____

Applicant Signature

I hereby consent to inspection by the Skagit County Public Health Department and acknowledge that issuance and retention of this permit is contingent upon satisfactory compliance with state and local temporary food service requirements. I have read and understand the requirements for safe food service.

Signature: _____ Date: _____

FOR HEALTH DEPT. USE ONLY

Application approved: _____ Date: _____