

**APPLICATION FOR TEMPORARY  
FOOD SERVICE PERMIT**

Applications must be received 14 days before the event to avoid a late fee of \$50% base fee

Clallam County Dept. of Health & Human Services  
Environmental Health Division, Food Service Section  
223 East 4<sup>th</sup> Street, Suite 14, Port Angeles, WA 98362  
Phone (360) 417-2328, Fax (360) 565-2615

<b>EH Office Use:</b> Waiver Yes No		<b>Mail Permit to:</b>	<b>Booth</b>	<b>Mobile</b>																				
<b>Date(s) of Event:</b>	<b>Name of Event:</b>		<b>Event Location:</b>																					
<b>Name of Applicant:</b> <i>(Company/Organization)</i>			<b>Phone:</b>																					
<b>Applicant's Mailing Address:</b>			<b>E-Mail Address</b>																					
<b>Name of Food Supervisor:</b> <i>(responsible for applicant's booth/kitchen)</i>			<b>Phone:</b>																					
<b>Event Coordinator:</b>			<b>Phone:</b>																					
<b>Where will foods be prepared? If at a licensed facility, please give name.</b>																								
<b>Describe your cold-holding equipment:</b> <i>(refrigerator, ice chest, etc.)</i>			<b>Describe your hot-holding equipment:</b> <i>(stove, oven, steam, etc.)</i>																					
<b>Describe your temperature monitoring devices and when they will be used:</b> <i>(stem thermometer, oven thermometer, etc.)</i>																								
<b>Describe your temporary hand-wash station if you are not operating at a licensed facility:</b> <i>(on-site, portable, handwash sink, etc.)</i>																								
<b>Describe your utensil and equipment washing facilities:</b>			<b>Describe your sanitizing solution:</b>																					
<b>Describe your source of potable water:</b> <i>(City, well, etc.)</i>			<b>Describe your waste water disposal system:</b> <i>(City, septic, etc.)</i>																					
<b>Describe your restroom facilities:</b> <i>(on-site, portable, etc.)</i>			<b>Describe your garbage disposal:</b> <i>(City, on-site, etc.)</i>																					
<b>Applicant Signature:</b>			<b>Date:</b>																					
<table border="0"> <tr> <td><b>Fees for single events:</b></td> <td></td> <td></td> <td></td> <td><b>Late</b></td> </tr> <tr> <td>- Non-Potentially Hazardous foods include, cookies, cakes-</td> <td></td> <td>\$29.00</td> <td></td> <td>\$43.50</td> </tr> <tr> <td>- Potentially Hazardous Foods include beef, pork, fish, poultry, dairy products, pasta-</td> <td></td> <td>\$115.00</td> <td></td> <td>\$172.50</td> </tr> <tr> <td>- Seasonal Farmers Market/Recurring Temporary Events same menu at same location-</td> <td></td> <td>\$138.00</td> <td></td> <td>\$207.00</td> </tr> </table>					<b>Fees for single events:</b>				<b>Late</b>	- Non-Potentially Hazardous foods include, cookies, cakes-		\$29.00		\$43.50	- Potentially Hazardous Foods include beef, pork, fish, poultry, dairy products, pasta-		\$115.00		\$172.50	- Seasonal Farmers Market/Recurring Temporary Events same menu at same location-		\$138.00		\$207.00
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<b>Permit #:</b>	<b>Sanitarian Signature:</b>			<b>Date:</b>																				
<b>Permit Fee:</b>	<b>Total Fees:</b>	<b>Date Paid:</b>	<b>Check #:</b>	<b>Receipt #:</b>																				
<b>Late Fee:</b>																								

### FOOD PREPARATION

- Fill in the blank for each food item to be served including all preparation steps.
- Please circle preparation steps that are done at a licensed facility or commissary.

### COOKING THEN COOLING AND REHEATING FOOD IS NOT ALLOWED AT TEMPORARY FOOD SERVICE BOOTHS.

Many foodborne illness outbreaks are traceable to improper food handling in these stages of preparation.

Food & Source	Food Transportation to Site	Thawing Method	Cold-Holding	Cut and/or Assemble	Cooking Temperature	Hot-Holding	Serving Methods
<b>Example:</b> Raw Chicken drumsticks from Wholesale	To Site in Iced Coolers	Ice Chest / Refrigerator	Refrigerator 41°F	Yes	Grill to 165° F	Steam table 140°F	To plate with tongs
<b>Example:</b> Commercial Hot Dogs from Jim's Foods	To Site in Iced Coolers	None	Ice Chest 41°F	No	Boil to 140°F	On BBQ 140°F	To bun with tongs handle bun with gloves
1.							
2.							
3.							
4.							
5.							
6.							
7.							
8.							
9.							
10.							

Applicant: \_\_\_\_\_ Event: \_\_\_\_\_

If you have a mobile unit, is it L&I approved? \_\_\_\_\_ If approved, when? \_\_\_\_\_

Please list names of workers with current food handler cards: 1. \_\_\_\_\_ 2. \_\_\_\_\_  
 3. \_\_\_\_\_ 4. \_\_\_\_\_ 5. \_\_\_\_\_  
 6. \_\_\_\_\_ 7. \_\_\_\_\_ 8. \_\_\_\_\_