

WHATCOM COUNTY  
HEALTH DEPARTMENT  
509 Girard Street  
Bellingham, WA 98225  
(360) 778-6000

2021 NORTHWEST WASHINGTON FAIR  
AUGUST 12 – 21, 2021  
TEMPORARY FOOD SERVICE APPLICATION

**Fees: \$176.00 + \$5.28 (3% Technology Fee) = \$181.28 paid at least 14 days in advance**

\*\*\*Applications received after July 29, 2021 may not be accepted for processing

Do not e-mail the application to our office. Payment must accompany application

Organization/food service represented: \_\_\_\_\_

Applicant's Name: \_\_\_\_\_ E-mail: \_\_\_\_\_

Applicant's Address: \_\_\_\_\_ City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Contact Numbers: Cell  Work  Home  Phone: \_\_\_\_\_ Cell  Work  Home  Phone: \_\_\_\_\_

Person(s) in charge at food service site: WA State Food Handler card? Yes  No

Type of Facility: Permanent Building with Kitchen  Completed Mobile Unit  Stick Booth

**New vendor for 2021:** Yes  No  If yes, **attach a floor plan drawn to scale** and include the following:

Handwashing sink	Cooking equipment	Food storage areas
Cold hold equipment	Food prep areas and table	Food preparation sinks (if any)
Hot holding equipment	Warewashing sinks	

**Returning vendor:** Same equipment and menu as 2019: Yes  No  If no, list changes to equipment and menu:

**Menu:** List all food items and method of food preparation on the second page of this application

**Handwashing Sinks:** Plumbed sink with warm running water, soap and paper towels   
*Gravity Flow Containers are permitted **only in addition** to a plumbed handwash sink.*

Is an additional gravity flow handwashing station provided (required for additional preparation areas)?

**Advanced preparation required:** Yes  No  Food requiring advanced prep: \_\_\_\_\_

**Location of advanced preparation:** \_\_\_\_\_

**Produce:** Purchased prewashed produce  Produce washed on site  Location of produce washing: \_\_\_\_\_

**Cooking Equipment:** BBQ/Grill  Stove/Oven  Deep Fryer  Griddle/flat top  Other: \_\_\_\_\_

**Hot Holding Equipment:** Steam table  Stove  Oven  Grill  Crock Pot  Other: \_\_\_\_\_

**Cold Holding Equipment:** Refrigerator  Freezer  Ice  Chest with ice  Other: \_\_\_\_\_

**Warewashing Equipment:** 3 compartment sink  2 compartment sink  Dishwasher: Low Temp  High temp   
*2 compartment sink is only allowed for low risk foods.*

**Sanitized Wiping Cloth:** Will provide container, cloths and test strips  (example: 1 tsp bleach to 1 gallon cool water)

**Type of food thermometer:** Digital thin tip food thermometer  Stem type (0-220°F) thermometer

**Water Source:** Direct Connection  Holding Tank  Size in gallons: \_\_\_\_\_ Food grade hose available? Yes  No

**Wastewater:** Direct Connection  Holding Tank  Size in gallons: \_\_\_\_\_  
*Wastewater holding tank must be at least 15% larger than the freshwater holding tank*

**Location of wastewater disposal if using holding tank:** \_\_\_\_\_

*I hereby consent to inspection by the HEALTH DEPARTMENT and acknowledge that issuance and retention of this permit is contingent upon satisfactory compliance with WAC 246-215 as amended.*

APPLICANT'S SIGNATURE: \_\_\_\_\_ DATE: \_\_\_\_\_

Directions:

## Food Preparation for Temporary Food Service

**1. Food Preparation Table:** List what food items will be prepared. Place an “X” indicating if the food will be purchased already prepared or made on site. Then, list, by number, the order of food preparation steps used for the menu item you will be serving.

Example: Thawing chicken is the first step in preparation so that box is given a “1”. After thawing, cold holding the raw chicken is the second step, so that box is given a “2”. Next, the chicken is cooked so that box is given a “3”. The chicken is then hot held, so that box is given “4” and finally the chicken is served hot at the event site, so that box is checked “Hot”.

**\*\*\*Cooling leftover hot foods at the end of each event day is not allowed. Discard any leftover hot food.\*\*\***

Hot foods must be cooked the day of the event.

We do not allow hot foods to be cooked, cooled and reheated for hot holding at the temporary food establishment.

<b>Food Preparation Only menu items listed will be approved for service. Additional menu items must be approved by our office in advance.</b>											
Food	Food purchased prepared	Food prepared off-site	Food prepared on site	Thaw	Cut/ Assemble	Cook	Hot Holding	Cold Holding	Reheat	Portion	Service: Hot or Cold (indicate one)
<b>Example: Chicken</b>			<b>X</b>	<b>1</b>		<b>3</b>	<b>4</b>	<b>2</b>			<input checked="" type="checkbox"/> Hot <input type="checkbox"/> Cold
											<input type="checkbox"/> Hot <input type="checkbox"/> Cold
											<input type="checkbox"/> Hot <input type="checkbox"/> Cold
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											<input type="checkbox"/> Hot <input type="checkbox"/> Cold
											<input type="checkbox"/> Hot <input type="checkbox"/> Cold

I hereby consent to inspection by a Whatcom County Health Department representative and acknowledge that issuance and retention of this permit is contingent upon satisfactory compliance with Washington State Retail Food Code WAC 246-215.

Applicant's Name (please print): \_\_\_\_\_

Applicant's Signature \_\_\_\_\_ Date: \_\_\_\_\_