

# APPLICATION FOR EXEMPTION



## LIST OF APPROVED FOODS EXEMPT FROM PERMITS

1. Beverages
  - Coffee, with powdered creamer or ultra-high pasteurized half and half in individual servings (does not include any espresso beverages)
  - Tea, with powdered creamer or ultra-high pasteurized half and half in individual servings
  - Commercially made high acid beverages (orange juice, lemonade, limeade, apple juice, apple cider--pH 4.6 or less)
  - Carbonated beverages, mineral water
2. Popcorn with butter and/or shake on topping
3. Commercially made caramel apples or made on site with adequate facilities<sup>1</sup>
4. Cotton candy pre-packaged or made on site with adequate facilities
5. Commercially prepared dried fruit
6. Commercially prepared honey, jams, and jellies
7. Commercially prepared and package frozen confections, packaged and sold in individual servings
8. Commercially made non-potentially hazardous<sup>2</sup> salad dressings, condiments, sauces, salsa
9. Whole, uncut fruits or vegetables
10. Snow cones and shaved ice utilizing ice from an approved source; booth with adequate facilities.
11. Slushies or slurpies made from non-potentially hazardous ingredients. Ice from an approved source and booth with adequate facilities.
12. Corn on the cob. Booth with adequate facilities.
13. Chocolate-dipped ice cream bars/fruit. Booth with adequate facilities.
14. Cookies baked on site from commercially prepared, frozen dough. Booth with adequate facilities.
15. Pretzels with non- potentially hazardous toppings. Booth with adequate facilities.
16. High acid beverages made on site with adequate facilities.
17. Elephant ears with non-potentially hazardous toppings. Booth with adequate facilities.
18. Non-potentially hazardous baked goods made at home. Items such as cakes or pies must be sold whole, uncut and identified as baked in a private home kitchen.
19. Non-potentially hazardous baked goods prepared on site. Booth with adequate facilities.
20. Food prepared for intra-church, grange, private club events for members and guests only, events not open to the general public (does not include routine/regular food services for clubs, restaurants and lounges)

**NOTE: If any non-potentially hazardous foods require repackaging prior to service, they must be properly labeled.**

**<sup>1</sup>Adequate facilities include a proper hand wash station, utensil washing facilities, proper storage and display of foods, etc.**

**<sup>2</sup>Non-potentially hazardous foods are usually considered to be pre-packaged foods only. They are not likely to grow germs that cause food poisoning.**

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## APPLICANT INFORMATION

Name: \_\_\_\_\_

Address: \_\_\_\_\_

City: \_\_\_\_\_ State: \_\_\_\_\_ Zip: \_\_\_\_\_

Contact Phone: \_\_\_\_\_

Contact Email: \_\_\_\_\_

Event Name: \_\_\_\_\_

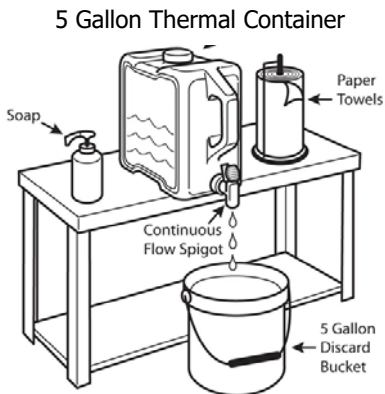
Event Date: \_\_\_\_\_

What are you serving?

\_\_\_\_\_  
\_\_\_\_\_

Applicant's signature: \_\_\_\_\_ Date: \_\_\_\_\_

*As the manager and or owner/operator of this facility, I do hereby make application for a permit to operate a food service establishment in compliance with the Rules and Regulations of the State Board of Health for Food Service Chapter 246-215 WAC. I understand that this permit is **NON-REFUNDABLE** and **NON-TRANSFERABLE** to a new owner or location.*



**A HAND WASHING STATION** is required at all events. Handwash sinks must be located in the food preparation, food dispensing, **and** warewashing areas and used exclusively for hand washing.

**Storage and Display of Foods** must prevent contamination. All food must be stored or covered in a manner to protect against rodents, insects, airborne debris, dust, rain, or other environmental contaminants.

**Ready to eat foods** must not be handled with bare hands. Use utensils, gloves, tissue paper, or an approved barrier to prevent bare hand contact.

**Sick service workers** are not allowed in any food concession booth. Any food service worker with a communicable disease, such as the flu, a cold, or has an open sore or infected cut on their hand is prohibited from working in an exempt booth.

**Washington State Food and Beverage Worker cards** are not required for exempt booths, but are strongly encouraged.

**Counters and service surfaces** must be waterproof, smooth, and easily cleanable. Raw wood is not allowed.

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Klickitat County Health Department

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