

# Application for exemption from permit

This application is based on WAC 246-215-08305 (Rules and Regulations of the State Board of Health for Food Service)

Office use only:

- Approved
- Denied
- Plans and specifications requested

## Food items that may be exempted from permit:

- **Popcorn** (including kettle corn)
- **Cotton candy**
- **Dried herbs and spices** (if processed in an approved facility)
- **Machine-crushed ice drinks** (if made with nonpotentially hazardous ingredients and ice from an approved source)
- **Corn on the cob** (if roasted for immediate service)
- **Whole roasted peppers** (if roasted for immediate service)
- **Roasted nuts and peanuts** (including candy-coated)
- **Chocolate-dipped ice cream bars** (if made with commercially packaged ice cream bars)
- **Chocolate-dipped bananas** (if made with bananas peeled and frozen in an approved facility)
- **Sliced fruits and vegetables for sampling** (if used for individual samples of nonpotentially hazardous produce)

## Applicant and Event Information:

Applicant Name \_\_\_\_\_ Daytime Contact Phone \_\_\_\_\_

Business Name, if applicable \_\_\_\_\_

Mailing Address \_\_\_\_\_ City, State, Zip \_\_\_\_\_

Event Location \_\_\_\_\_ Date of Event \_\_\_\_\_

## Food Items, check all that apply:

- |   |  |
|---|--|
| <input type="checkbox"/> Popcorn          | <input type="checkbox"/> Whole peppers                   |
| <input type="checkbox"/> Cotton candy     | <input type="checkbox"/> Roasted nuts                    |
| <input type="checkbox"/> Herbs and spices | <input type="checkbox"/> Chocolate-dipped ice cream bars |
| <input type="checkbox"/> Iced drinks      | <input type="checkbox"/> Chocolate-dipped bananas        |
| <input type="checkbox"/> Corn on the cob  | <input type="checkbox"/> Fruit and vegetable samples     |

## Food Safety Requirements:

Food handlers are required to make sure that food safety rules are followed. Read the statements below and mark Yes (Y), No (N), or Not Applicable (N/A).

Y N N/A

- |                          |                          |                          |  |
|--------------------------|--------------------------|--------------------------|--|
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 1. At least one person in the establishment will have a valid <b>Washington State Food Worker Card</b> .   |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 2. You will <b>enforce an illness and handwashing policy</b> and provide a handwashing facility during food preparation.   |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 3. You will provide <b>water, ice and food from approved sources</b> . Home storage or preparation is not allowed.   |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 4. You will use approved barriers including utensils, paper wraps, and gloves (which must be changed when contaminated, ripped, or after changing tasks) to <b>prevent bare hand contact</b> with all ready-to-eat foods.                          |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 5. You will make sure that your employees have accessible restrooms. All <b>employees must wash their hands</b> after using the restroom.  |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 6. You will provide an adequate number of clean utensils or a 3 basin dish-wash facility. All <b>utensils will be washed</b> in hot, soapy water (basin 1), rinsed in clean water (basin 2), sanitized (basin 3), and <i>air dried</i> before use. |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 7. You will store all food, ice and single-service products off the ground and <b>away from sources of contamination</b> . You will only use food-grade containers for food storage and transport.   |
| <input type="checkbox"/> | <input type="checkbox"/> | <input type="checkbox"/> | 8. You will make sure <b>all food-contact surfaces are sanitized</b> prior to, and during, food preparation.   |

After receiving your application, an inspector will review your plan with you. You may be asked to provide additional information. Once the application is approved, NO changes may be made without approval from this department.



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Signature of Applicant \_\_\_\_\_

Date \_\_\_\_\_

Signature of Regulatory Authority \_\_\_\_\_ Date \_\_\_\_\_