

Office use only:
 Approved
 Denied
 Plans and specifications requested

Application *for exemption from permit*

This application is based on WAC 246-215-191 (Rules and Regulations of the State Board of Health for Food Service)

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 non-potentially hazardous ingredients and ice from an approved source)
- **Corn on the cob**
- **Whole roasted peppers**
(if roasted for immediate service)
- **Roasted nuts**
(including candy-coated)
- **Deep-fried pork skins**
(if made with pork skins from a food processing plant)
- **Caramel apples**
- **Sliced fruits and vegetables for sampling**
(if used for individual samples of nonpotentially hazardous produce)
- **Chocolate-dipped ice cream bars** prepared from prepackaged ice cream bars produced in a food processing plant
- **Chocolate-dipped bananas** prepared from bananas peeled and frozen in an APPROVED facility

Applicant and Event Information:

Applicant Name *Daytime Contact Phone*

Business Name, if applicable

Mailing Address *City, State, Zip*

Food Items, check all that apply:

- | | |
|---|---|
| <input type="checkbox"/> Popcorn | <input type="checkbox"/> Roasted nuts |
| <input type="checkbox"/> Cotton candy | <input type="checkbox"/> Fruit and vegetable samples |
| <input type="checkbox"/> Herbs and spices | <input type="checkbox"/> Commercially made caramel apples |
| <input type="checkbox"/> Iced drinks | <input type="checkbox"/> Pork skins |
| <input type="checkbox"/> Corn on the cob | <input type="checkbox"/> Whole peppers |
| <input type="checkbox"/> Pre-packaged non potentially hazardous foods | |
| <input type="checkbox"/> Chocolate-dipped ice cream bars/bananas | |

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

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

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Kittitas County Public Health Department
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Signature of Applicant Date

Signature of Regulatory Authority Date