



**Jefferson County Environmental
Public Health Department**
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 Email: foodsafety@co.jefferson.wa.us
 Website: www.jeffersoncountypublichealth.org

For Office Use:	
Date Rec'd _____	Receipt # _____
Amt. _____	Check # _____
Permit _____	Category _____
Comments: _____	

Request for an Exemption from a Temporary Food Service Permit

Please complete all required fields in this document. Once all information and fees are submitted, a sanitarian will review the application and contact the applicant with further questions or application approval. Application must be received at least 7 calendar days prior to first event. 2019 Exemption Application Fee.....\$48.00

Limitations to an exemption: 1) event is 3 days or less; 2) food preparation and service is limited to non-potentially hazardous foods. A few examples of non-potentially hazardous foods are:

soft drinks coffee and tea lemonade	fruit juice sno-cones popcorn	candy cotton candy caramel apples	roasted nuts corn on the cob some baked goods	some types of sliced fruits and vegetables (check with us)
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EVENT INFORMATION

Name of Organization or Owner _____			
Mailing Address _____	City _____	State _____	Zip _____
Name of Person in Charge (PIC) _____	Phone (____) _____		
E-Mail _____	Other Phone (____) _____		

Events: _____	Location _____	Date _____	Time _____
Events: _____	Location _____	Date _____	Time _____
Events: _____	Location _____	Date _____	Time _____
Food Worker Card: Name: _____		Expiration Date: _____	
Menu Items: _____ _____			

CONDITIONS

1. This exemption does not allow you to serve potentially hazardous foods (like meat, dairy, rice, pasta).
2. The exemption is valid for an unlimited number of events during the calendar year. Call us with updates.
3. Water you use must be from an "approved" source like a City or State approved water system. Provide name of water system _____.
4. An insulated gravity flow container with a spigot (such as an insulated portable beverage cooler) should be filled with a minimum of 2 gallons of warm water for handwashing. The container should be set up in the booth; provide paper towels, liquid soap, and a bucket to catch wastewater.
5. Have a bucket of bleach and water solution for wiping cloths. About 1 teaspoon of bleach in a gallon of water makes a good sanitizing solution. Work surfaces shall be sanitized throughout the day.
6. Keep foods and food contact surfaces (paper cups, napkins, etc.) stored up off the ground.
7. Eliminate bare hand contact with all ready to eat foods. Use of utensils, gloves or paper is required.
8. Keep an adequate number of clean sanitized utensils available to replace any soiled utensils.
9. Preparation or sale of unapproved food products invalidates this waiver.
10. A responsible individual with a valid Food Workers Card must be on site during all hours of operation.
11. Floor and overhead covering required (tarp, canopy, tent, roof, etc.).

Printed Name _____ Signature _____ Date _____