



Health & Community Services  
**San Juan County**

P.O. Box 607 ◦ 145 Rhone, Friday Harbor, WA 98250  
 Phone: (360) 378-4474 Fax: (360) 378-7036

<b>FEE:</b> Current fee schedule attached; if not attached, please call to determine appropriate fee.	<input type="checkbox"/> Check here if you want a printed copy of Temporary Food Establishment Requirements
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**APPLICATION FOR TEMPORARY FOOD SERVICE PERMIT**

Organization:	
Contact person:	
Mailing Address:	Contact Phone:

Event:	
Date(s) of Event:	Hours of food service:
Location of food service:	
Location of advance or off-site preparation (if applicable):	
If prepared food will be transported to food service site:	Time in transport:
	How will food be kept hot or cold and uncontaminated during transport:

Name of Person In Charge of food service (must have current Food Handler card):
Have all personnel studied the Food Handlers Manual on safe food handling procedures?

It is understood that the Person In Charge listed above will supervise all workers (including minor participants) who will handle food and/or equipment, and will be responsible for compliance with health standards, along with the organization sponsoring the event.

Signature of applicant (not a minor)	Date
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\*\*\* **PLEASE COMPLETE BACK OF APPLICATION** \*\*\*

Permit reviewed and approved by:	Date:
NOTES:	

**Please post your copy of the approved permit at the event.**

What facilities for **hand washing** (warm water, handsoap, paper towels) are available at the location of food preparation and service? Specify whether plumbed sink or gravity flow container will be used.

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What arrangements are being made to **prevent bare hand contact** with ready-to-serve foods during preparation and service (i.e., disposable gloves, utensils, tongs, deli barrier papers):

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How will food contact surfaces be **sanitized**?

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Location of easily accessible **toilet facilities**:

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What **refrigeration facilities** are available for keeping foods 41<sup>o</sup> or below (i.e. ice chests, or mechanical refrigerators, etc.)?

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What **hot holding equipment** is available for keeping hot foods at 140<sup>o</sup> or above (i.e., steam tables or ovens, etc.)?

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Is a **food thermometer** available on-site to check food temperatures?

**FOODS TO BE SERVED:**

Please list each food or beverage	Source	Preparation: thaw, cook, assemble, reheat, etc.	Served hot or cold?	Other comments

(Use additional sheets if necessary. Late additions to the menu must be approved by Health Department)