

Application for exemption from commissary

This application is based on House Bill 2639, adding a new section to chapter 43.20 Revised Code of Washington

Office use only:

- Approved
- Denied
- Plans and specifications requested

Applicant and Mobile Food Unit (MFU) Information:

<i>Applicant Name</i>		<i>Daytime Contact Phone</i>		
<i>Business Name, if applicable</i>	<i>PR/SR #</i>	<i>P/E #</i>	<i>Mobile Sticker #</i>	
<i>Mailing Address</i>		<i>City, State, Zip</i>		

Food Items, check all that apply:

- | | |
|--|---|
| <input type="checkbox"/> Espresso | <input type="checkbox"/> Raw/Frozen Poultry |
| <input type="checkbox"/> Smoothies | <input type="checkbox"/> Raw/Frozen Seafood |
| <input type="checkbox"/> Beer/Wine | <input type="checkbox"/> Fresh Produce (Fruits & Veggies) |
| <input type="checkbox"/> Hot Dogs | <input type="checkbox"/> Hot Soups |
| <input type="checkbox"/> Mini Donuts | <input type="checkbox"/> Other Non-Exempt Foods |
| <input type="checkbox"/> Raw/Frozen Meat | |

Food Safety Requirements:

MFU 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. MFU contains all equipment and utensils needed for complete onboard preparation of an approved menu.
- 2. MFU is protected from environmental contamination when not in use.
- 3. All required food temperatures are maintained during storage, preparation, service, and transit.
- 4. MFU must have a dedicated hand wash station to permit frequent hand washing at all times.
- 5. MFU must have an adequate water capacity and ware washing facilities to clean all multi-use utensils as specified by WAC 246-215.
- 6. Adequate space in the MFU must be provided for cleaning and sanitizing tools.
- 7. All food, water, and ice is prepared on board or obtained from an approved source.
- 8. Wastewater and garbage will be sanitarily removed from the MFU following an approved written plan or by a licensed service provider.
- 9. Local health officer approves the menu and plan of operations for the MFU.
- 10. Does the MFU vendor have an inspection history for which critical violations have been repeatedly cited?

A copy of this approved exemption application must be maintained at the site of operation. NO CHANGES WILL BE MADE WITHOUT HEALTH DEPARTMENT APPROVAL.

<i>Signature of Applicant</i>	<i>Date</i>	<i>Signature of Regulatory Authority</i>	<i>Date</i>
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EASTGATE
14350 S. E Eastgate way
Bellevue, WA 98007
206-296-4932

DOWNTOWN SEATTLE
401 5th Avenue, Suite 1100
Seattle, WA 98104
206-296-4632