

# Application for exemption from permit

This application is based on WAC 246-215 (Washington State Retail Food Code)

Office use only:

Approved

Denied

Expires \_\_\_\_\_

Only these food items may be exempted from permit:

- **Popcorn and kettle corn**
- **Cotton candy**
- **Machine-crushed ice drinks** \*(premix is frozen and dispensed completely within a self-enclosed machine like, icees, slushies or slurpies)
- **Corn on the cob** (prepared for immediate service with butter, shake on spices or commercial mayonnaise in squeeze bottle)
- **Whole roasted peppers** (roasted for immediate service)
- **Roasted nuts, roasted peanuts, roasted candy-coated nuts**
- **Fruits and vegetables for sampling** (individual samples of nonpotentially hazardous produce)

Applicant Name

Phone

Business Name

Email

Mailing Address

City, State, Zip

## Food Items, check all that apply:

- |  |  |
|--|--|
| <input type="checkbox"/> Popcorn, kettle corn        | <input type="checkbox"/> Whole roasted peppers       |
| <input type="checkbox"/> Cotton candy                | <input type="checkbox"/> Roasted nuts                |
| <input type="checkbox"/> Machine crushed ice drinks* | <input type="checkbox"/> Fruit and vegetable samples |
| <input type="checkbox"/> Corn on the cob             |  |

## Food Safety Requirements:

All food safety rules must be followed or the exemption will no longer be valid.

Read the statements below and check the box to indicate that you will comply with the rules. **All items must be checked and complete for approval.**

- Have copies of Washington State Food Worker Cards in the booth
- A 5 gallon or larger gravity flow, insulated container is required for handwashing in the booth. The container needs a spigot that can lock in the open position to wash both hands. Fill the container with warm water. Provide soap, paper towels, and a bucket for waste water.
- No bare hand contact with ready to eat foods. Use barriers like tongs, bakery papers or gloves. Workers with symptoms of diarrhea, vomiting, jaundice or sore throat with a fever cannot work.
- Food workers must have restrooms with warm water for handwash. Workers must wash hands after using the restroom and again when they return to the booth.
- All utensils will be washed, rinsed, sanitized and air dried before use.
- Bring extra utensils to change out as needed.
- Water, ice and food are from approved sources. Homemade food or home storage of food, utensils or equipment is not allowed.
- Store food, utensils and single service items off the ground.
- Dishwashing, equipment cleaning, storage and any limited preparation will occur at an approved commissary kitchen facility.
- Name of commissary (REQUIRED): \_\_\_\_\_

A copy of this approved exemption application must be at the site of operation.

Signature of Applicant

Date

Regulatory Authority

Date

**EASTGATE**

14350 SE Eastgate Way  
Bellevue, WA 98007  
206-477-8050

**SEATTLE**

401 5<sup>th</sup> Avenue, Suite 1100  
Seattle, WA 98104  
206-263-9566

Alternate formats available upon request

Public Health   
Seattle & King County

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