

2024 TEMPORARY FOOD ESTABLISHMENT APPLICATION



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 info@granthealth.org

Date _____
Amt Rcvd _____ PHA _____
Paid by _____
Type _____
Receipt # _____
Permit # _____
NP Attestation: <input type="checkbox"/> Yes <input type="checkbox"/> N/A
LNI Proof: <input type="checkbox"/> Yes <input type="checkbox"/> N/A

****NOTICE FOR MOBILE UNITS** proof of WA LNI certification (insignia) or current WA LNI application is required for all operators using enclosed mobile food units/concession trailers. Must submit proof with application. Beginning September 1, 2024, all mobile units must have WA LNI insignia.**

Submit completed application along with appropriate fee to GCHD at least 10 business days before the event.
Late Fees: applications and payments received 9 to 4 business days before the event are subject to 50% additional fee. If received within 3 business days of event, the fee is double. To determine risk level, refer to the Food Risk Level Guide, or call GCHD. Fees are subject to change. Failure to complete this application in full may result in application rejection and/or other restrictions.

Please check the box for the permit you are applying for:	LOW RISK FOODS		MODERATE RISK FOODS		HIGH RISK FOODS	
	1 to 4 days	5 to 21 days	1 to 4 days	5 to 21 days	1 to 4 days	5 to 21 days
Commercial Food Vendor	\$46	\$74	\$90	\$124	\$132	\$176
Non-Profit Food Vendor (Non-Profit Attestation form required)	\$23	\$37	\$45	\$62	\$66	\$88
Permit holder of annually licensed food establishment in Grant County						

APPLICANT INFORMATION:

NAME OF APPLICANT OR ORGANIZATION _____

BOOTH NAME (if different than above) _____

MAILING ADDRESS _____ CITY _____ STATE _____ ZIP _____

DAYTIME PHONE # _____ EMAIL _____

PERSON IN CHARGE OF FOOD SERVICE _____ PHONE # _____

EVENT INFORMATION:

NAME OF EVENT _____

LOCATION/ADDRESS OF EVENT _____ CITY _____ ZIP _____

DATE(S) OF EVENT _____ HOURS OF OPERATION _____

EVENT COORDINATOR NAME _____ PHONE # or EMAIL _____

BOOTH AND EQUIPMENT:

Type of booth: Mobile Unit* (Food Truck, Concession Trailer) *Must submit proof of LNI insignia or current LNI application

Temporary/ "pop up" style Permanent Kitchen Other: _____

Describe: Floor _____ Roof _____ Walls _____

Check equipment that will be used for the following tasks:

Cold Holding	Cooking/Reheating	Hot Holding
<input type="checkbox"/> Refrigerator <input type="checkbox"/> Ice Chest <input type="checkbox"/> Refrigerated Truck <input type="checkbox"/> Drained Ice <input type="checkbox"/> Freezer <input type="checkbox"/> Other: _____	<input type="checkbox"/> Oven <input type="checkbox"/> Roaster Oven <input type="checkbox"/> BBQ <input type="checkbox"/> Wok <input type="checkbox"/> Gas Grill <input type="checkbox"/> Steamer <input type="checkbox"/> Fryer <input type="checkbox"/> Stove <input type="checkbox"/> Other: _____	<input type="checkbox"/> Oven <input type="checkbox"/> Roaster Oven <input type="checkbox"/> BBQ <input type="checkbox"/> Hot cabinet <input type="checkbox"/> Gas Grill <input type="checkbox"/> Steam Table <input type="checkbox"/> Chafing Dish <input type="checkbox"/> Other: _____

MENU AND PREPARATION AT THE EVENT:

- WILL ANY FOOD BE PREPARED PRIOR TO THE EVENT? Yes No (If yes, fill out "Offsite Kitchen" section on page 2)
- WILL RAW MEAT, SEAFOOD OR UNPASTEURIZED EGGS BE USED AT THE EVENT? Yes No
- FOOD SOURCE(S) (where purchased): _____
- WATER SOURCE: (name of water system, or if purchasing, from where?) _____
- ICE: _____

Enter each food item that will be **prepared onsite** at the event on the day of the event, then mark each preparation step for the food item.

NOTE: If your preparation procedures do not fit the table, or you do not have enough room, please attach your own table.

FOOD	cold holding	cook/grill	reheat	hot holding	assemble	other

FACILITIES AND RULES—Please read and answer the corresponding questions. Will this be provided?		YES	NO	N/A
Handwashing Facilities	At minimum, you must have 5 gallons of warm water in an insulated container with a locking spigot (no pushbuttons), a catch bucket for wastewater, soap, and paper towels. Plumbed sinks with a holding tank are also acceptable. This requirement can be waived for prepackaged food only (no exposed food).			
Dish/Utensil Washing	When dishes, utensils, pots, or other food equipment are re-used onsite during the event, or for events lasting more than one day, you must provide facilities to wash, rinse and sanitize. A three-compartment sink or temporary "three-tub" set-up must be available onsite in booth or within 200ft.			
Produce Washing	A separate food prep sink or container with clean, running water and catch bucket must be used to wash fresh produce. If using a plumbed sink, it must be indirectly drained to prevent contamination of food.			
Sanitizer	Sanitizer solution must be made and kept onsite to sanitize surfaces as needed (except if prepackaged foods only). The most common sanitizer solution is ~1 teaspoon of bleach per gallon of water. Test strips are required to check for proper concentration. Wiping cloths must be stored inside solution or use spray bottle with paper towels.			
Garbage Disposal	Leak-proof, pest-proof garbage bins must be provided in the booth to retain all garbage generated and should be emptied as needed.			
Wastewater Disposal	For temporary facilities, catch buckets and/or holding tanks must be used to collect all wastewater generated during the event, and then emptied into an approved sewer. Wastewater cannot be disposed of onto the ground.			
Employee Restroom	A Restroom for employees must be available during all times of operation and within 200ft of the booth. All restrooms must have hot and cold running water, soap, and paper towels for handwashing.			
PIC and Food Worker Cards	A Person-in-charge (PIC) must be in booth at all times to monitor food safety practices and ensure other workers are following food safety rules. The PIC must have a current Washington State Food Worker Card . Most booths will need more than one PIC so that all shifts and breaks can be covered.			
Thermometers	A thin, metal-stem type thermometer with a temperature range of 0°-220°F must be provided to monitor the internal temperature of foods. Thin foods, such as hamburger patties, require a very thin, digital thermometer.			
Bare-hand Contact Prevention	Food workers must use barriers to prevent bare-hand contact with ready-to-eat food (salads, sandwiches and any other food not cooked further before served). Barriers include disposable gloves, tongs and other utensils, deli tissue, etc.			

OFFSITE KITCHEN/COMMISSARY INFO: MENU AND PREPARATION PROCEDURES AT APPROVED KITCHEN (Must be a licensed food establishment):

FOOD ESTABLISHMENT NAME* _____ NAME OF OWNER/MANAGER _____

ADDRESS _____ CITY/STATE/ZIP _____ PHONE# _____

DATE(S) OF FOOD PREPARATION AT KITCHEN _____ TIME(S) _____

If applicable, enter each food item that will be prepared **prior to the event** at an approved kitchen, then mark each preparation step for the food item at the kitchen.

FOOD	thaw	cut/assemble	cook/bake	cool	cold holding	reheat	hot holding	portion	package

TRANSPORT TIME TO EVENT FROM KITCHEN _____ FOOD WILL BE TRANSPORTED— HOT COLD FROZEN

DESCRIBE HOW THE FOOD WILL BE PROTECTED FROM CONTAMINATION AND TEMPERATURE CONTROLLED DURING TRANSPORT: _____

APPLICANT'S SIGNATURE _____ DATE: _____

By signing, I understand that issuance and retention of any permit is contingent upon compliance with Grant County Health District requirements. To change the date or location of the permit which you have already applied for, or if you need to cancel the permit, you must make the request at least 5 business days before the event unless extenuating circumstances arise. \$30.00 of each refund will be retained by the Health District for administrative expenses. (Revised 12/2023)