

**SNOHOMISH HEALTH DISTRICT
RESOLUTION OF THE BOARD OF HEALTH**

95-15

RESOLUTION NUMBER: 95-15

**RESOLUTION SUBJECT: ESTABLISHING AN OCCASIONAL FOOD SERVICE PERMIT
CATEGORY AND REQUIREMENTS FOR ITINERANT OPERATIONS**

WHEREAS the "Rules and Regulations of the State Board of Health for Food Service Sanitation", WAC 246-215, Snohomish Health District Sanitary Code Chapter 10.1, were adopted on April 2, 1992 to protect the health, safety and well being of the public and to prevent the spread of disease, and


WHEREAS, the Snohomish Health District is the permitting authority for all itinerant temporary food service establishments operating in Snohomish County, and

WHEREAS no permit category exists for those vendors who wish to operate at multiple events for durations in excess of 21 consecutive days, and


NOW THEREFORE the Board of Health of Snohomish Health District does authorize the Health Officer to:

- (1) Create an occasional food service establishment operation permit category, Snohomish Health District Sanitary Code 10.5.2, as per the attached rules and regulations.
- (2) Establish the following fee schedule for occasional food service establishment operating permits for 1995, and as thereafter revised in the fee schedule:
 - a. 1-30 consecutive days: \$180.00
 - b. 1-60 consecutive days: \$220.00
 - c. 1-90 consecutive days: \$260.00
 - d. 1-120 consecutive days: \$300.00

ADOPTED this 9th day of May, 1995.


Donna Pedersen, Chair
Board of Health

ATTEST:


M. Ward Hinds, MD, MPH
Health Officer

May 9, 1995

CHAPTER 10.5.2

OCCASIONAL FOOD SERVICE OPERATIONS

- I. **DEFINITION:** An Occasional Food Service shall mean an itinerant, temporary food service establishment operating for a period of up to one hundred twenty (120) consecutive days within Snohomish County, outside of coordinated food events.
- II. **PERMIT:** In accordance with WAC 246-215-160 (1), a permit is required for the operation of an Occasional Food Service Operation. The operator may use the occasional food service permit at multiple locations for the period of time that the permit is valid. An Occasional Food Service Operation Permit shall not be used in lieu of a temporary food service permit when operating at a coordinated, multi-vendor fair, festival, public event, or other similar transitory gathering. A permit application must be completed in full, menu reviewed, and all fees paid prior to the issuance of the Occasional Food Service Permit. An approved commissary is required and must be under separate permit. (See current year fee schedule for fees.)
- III. **SPECIAL REQUIREMENTS:**
 - A. It is a responsibility of the Snohomish Health District to monitor the operation of public food establishments for the enforcement of the food code, Chapter 10 of the Snohomish Health District Sanitary Code. Identifying when and where a food establishment is operating is therefore essential for inspection to occur.
 - B. All Occasional Food Service Operations are required to give advanced written notice to the Snohomish Health District whenever the location or itinerary of the operation changes.
 - C. The itinerary shall state the intended date, time and location of operation. Occasional Food Service Operations may not remain at one location for more than twenty-one (21) consecutive days.
 - D. The operation must be in conformance with appropriate standards and good public health practices.
- IV. **OPERATION & CONSTRUCTION:** As required in Snohomish Health District Sanitary Code, Chapter 10.3 (*Food Establishment Construction Plan Guidelines*), plans and specifications for all proposed food establishments and/or commissaries must be submitted to the Food Section for review. Plans submitted must include: menu; floor plan; finish schedule; equipment specifications and location; plumbing schedule; itinerary; commissary name, location and permit number; and appropriate fee. A pre-operational inspection and approval is required prior to the issuance of an operating permit. (Refer to the plan preparation guide and fee schedule.)
 - A. Floors shall be nonabsorbent, smooth and durable (e.g., tight grain wood, sheet vinyl, concrete, blacktop). Grass, dirt, gravel or similar surfaces are not sufficient for cleanable flooring.
 - B. Ceilings shall be wind resistant, waterproof and extend over all food preparation, storage and service areas.
 - C. Walls shall be constructed so they can be quickly, effectively and securely closed against undesirable conditions (e.g., wind, rain, dust, etc.).

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OCCASIONAL FOOD SERVICE OPERATIONS,
continued

- D. All food contact surfaces must be smooth, nonabsorbent, and easily cleanable (e.g., formica counter tops).
- E. All foods must be protected from direct contact with customers. Separate by use of counters, shields, roping off, sneeze guards, etc.
- F. Determine exactly what must fit into the area. Arrange the booth and equipment so there will be the fewest steps between preparation, cooking and serving.
- G. Cooling of potentially hazardous foods will not be allowed outside of the commissary. Reheating to 165° F must be accomplished within 30 minutes. The Health District may prohibit the sale of some or all potentially hazardous foods. All foods must be from an approved source. No home prepared foods are allowed.

V. EQUIPMENT:

- A. All equipment shall be easily cleanable, durable and of sanitary design.
- B. There shall be a handwash station conveniently located in the work area and its use shall be for frequent washing of hands. A handwash station must provide running potable water between 100°F - 120°F, convenient hand cleaner, and single-use towel dispensers, and approved discharge or accumulative wastewater holding tank.
- C. If cutting surfaces are involved, they shall be constructed of NSF listed materials, or equivalent.
- D. Customer utensils shall be only single-service or single-use.
- E. Suitable and adequate refuse containers with tight-fitting lids shall be provided and the area shall be monitored often enough to maintain it free of litter.

VI. OPERATION:

- A. The establishment and equipment shall be kept clean, orderly and in good repair at all times. The establishment shall never be set up for business at any location in violation of the itinerary submitted to Snohomish Health District, or in violation of city, county, or state regulations, or without permission of the property owner, or without restroom facilities available within 200 feet to the operator during all operating hours.
- B. Potentially hazardous foods shall be:
 - 1. Maintained at 45°F or less;
 - 2. Quickly heated to 165°F or above, and held at 140°F or above until served or discarded;
 - 3. Cooked to proper temperatures and held at 140°F or above until served. Cooked foods shall not be cooled and then reheated for the following day.

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continued

- C. There shall be no open food for customer self-service. Use dispensers or individual packets.
- D. Ice shall be from an approved source in ready-to-use form, cubed, crushed, flaked, in sealed single-use bags.
- E. Foods must be conveyed from the commissary in a covered container; and proper temperature shall be monitored and maintained.
- F. Only foods from approved sources shall be used. No home processed foods shall be used. Operators may not vary from established menu without prior approval from the Health District.
- G. Each refrigerated storage unit and hot holding unit shall contain an accurate thermometer. A metal stem-type thermometer with a range of 0-220°F or thermocouple must be available for monitoring hot and cold holding temperatures.
- H. All wastewater must be disposed of in an approved manner. No wastewater or solid waste shall be discarded or allowed to drip, drain, or spill at operating locations. Potable water must be from an approved source.
- I. At no time shall smoking be allowed. At all times the operation is open for business, there shall be a person in charge and that person shall enforce all food code regulations and good hygienic practices.

VII. PERSONNEL:

- A. Only authorized persons are to enter the food service area during hours of operation. All animals are prohibited.
- B. All personnel shall have a valid Washington Food & Beverage Service Worker's Permit. All permits shall be available for inspection.
- C. No individual with a contagious disease shall be allowed to work.

VIII. COMMISSARY: All food preparation and all food and supply storage shall be within the operational site, or in an approved commissary; no food preparation or storage shall be done in any facility which has not been approved by the Snohomish Health District. The commissary shall be completely separate and apart from any domestic activities or facility and it shall be used for no other purpose than to service the operation. The commissary shall:

- A. Have entry only from the outside.
- B. Be rodent proof and reasonably protected from insects.
- C. Have durable, smooth, easily cleanable floors, walls and ceilings.
- D. Provide ample smooth, easily cleaned shelving so all food and supplies are stored in an orderly manner at least 6 inches above the floor.

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continued

- E. Have protective cover over light tubes and bulbs.
- F. Be maintained clean and in good repair at all times.
- G. Contain appropriate food service equipment including:
 - 1. Food preparation sink;
 - 2. Scullery sinks;
 - 3. Refrigerated storage;
 - 4. Cooking/reheating facilities;
 - 5. Handwashing sink; as determined by the activities to be performed.
- H. Provide approved facilities for the disposal of wastewater. This facility shall provide hot water at the clean-out pad which will drain into a sanitary sewer; a dedicated potable water hose with correct fittings, stored in a sanitary cabinet; and storage for cleaning supplies, chemicals and brushes.