

Public Health & Social Services Department
Environmental Health Division
3000 Pacific Avenue SE Olympia, WA 98501-8809
Phone (360) 867-2667 Fax (866) 256-2139
TDD Line for the hearing impaired (360) 867-2603
Email: foodapplication@co.thurston.wa.us
Website: www.co.thurston.wa.us/health/ehfood

EXEMPTION FROM PERMIT APPLICATION

Certain food items may be exempted from permit based on Chapter 246-215, Washington Administrative Code (WAC), 8-301.12 Exempt from Permit. The exemption is valid for one year from February 1st to January 31st, and must be renewed annually. These exempt food items are:

- **Popcorn** (including kettle corn)
- Cotton Candy
- **Dried herbs and spices** (if processed in an approved facility)
- Corn on the Cob
- Whole roasted peppers
- **Roasted nuts** (including candy coated)
- Individual fruit & vegetable samples (slices from non-TCS produce)
- Chocolate dipped ice cream bars (prepared using commercially prepared pre-packaged ice cream bars)
- Chocolate dipped bananas (prepared from bananas peeled and frozen in an approved facility)
- Slushies (Non-TCS ingredients, excludes snow cones and shaved ice)

This application must be submitted at least 14 calendar days prior to date of food service. Plan review fees will be billed at \$260.00/hour once review is complete. *Complete and legible applications generally take only 15 minutes to review (a \$65.00 fee)*. Fees must be paid prior to being approved to operate.

Is your organization a non-profit? Yes	No	If yes, what type of non-pr	rofit?					
APPLICATION AND CONTACT	Γ INFORM.	ATION:						
Organization/Business Name:								
Main Contact:		Email:						
Mailing Address:		City:	State:	_ Zip:				
Primary Phone:	Cell	Phone:	Fax :					
Alternative Contact: Name:		Phone:						
Have you previously been Exempt f	from Permit	in Thurston County?	Yes 🗖 No					

Food Ite	ns: (check all that apply)	
☐ Choc	plate dipped bananas	☐ Roasted Nuts
☐ Choc	plate dipped ice cream bars	Popcorn
_	e Roasted Peppers	☐ Herbs & Spices
☐ Cotto		☐ Fruit & Vegetable Samples
	on the Cob	☐ Slushies (Non-TCS
		ingredients, excludes snow
		cones and shaved ice)
Food Sa	ety Information:	
1. A han	dwash facility must be located where food is served and	/or prepared. Describe your proposed setup:
2. Water	and ice must be obtained from an approved source. Wl	nat is your proposed water source?
3. Waste	water must be disposed of in an approved location. Wh	at is your proposed dumping location?
4. Restro	oms (with handwashing facilities) must be available for	food workers. What is your proposal for
		The second secon
restroom	?	
	ead protection must be provided for outdoor food prepart will you use?	ration and service. What method of overhead
6. Saniti	zer must be available for cleaning food contact surfaces.	What sanitizer will you use?
7. All ut	ensils/equipment must be washed, rinsed and sanitized a	and air dried prior to use. What method will
you use t	accomplish this and where will it occur?	
•	•	
8. All fo	od, ice and single service products must be stored off the	e ground and away from sources of
contamin	ation. Only food-grade containers may be used for food	I storage and transport. How do you propose to
store the	e items?	

Washington State **ISSUED** Food & Beverage Service Worker's Card: List all those cardholders who shall be assigned as the Person-In-Charge (PIC) during the event. There must be at least one person at all times on-site with a Food & Beverage Worker's Card.

Name:Name:					Expiration Date:													
					Expiration Date:								_					
						Ex	pirati	on Dat	te:				_					
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Ap	plicant/	Main	Conta	ict Sig	gnatu	re		=			-			Date	e			

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