



Yakima Health District
 1210 Ahtanum Ridge Drive
 Union Gap, Washington 98903
 Phone (509) 575-4040
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<http://www.yakimahealthdistrict.org>

For Office Use: Approved <input type="checkbox"/> Denied <input type="checkbox"/> Plan Specifications requested <input type="checkbox"/>

FOOD SERVICE EXEMPT FROM PERMIT APPLICATION

Applicant Name	Daytime Contact Phone
Event Date	Event Location
Email or Mailing Address to Receive Exemption Notice (<i>Note: to receive by mail may take 3-5 business days</i>)	
Business Name (if applicable)	
Exempt Food Items (Check all that apply)	
<input type="checkbox"/> Chocolate-dipped bananas (<i>if made with bananas peeled and frozen in an approved facility</i>)	
<input type="checkbox"/> Chocolate-dipped ice cream bars (<i>if made with commercially packaged ice cream bars</i>)	
<input type="checkbox"/> Cotton Candy	
<input type="checkbox"/> Corn on the cob (<i>if roasted for immediate service</i>)	
<input type="checkbox"/> Dried herbs and spices (<i>if processed in an approved facility</i>)	
<input type="checkbox"/> Machine-crushed ice drinks (<i>if made with non-potentially hazardous ingredients and ice from approved source</i>)	
<input type="checkbox"/> Popcorn (<i>including kettle corn</i>)	
<input type="checkbox"/> Roasted nuts and peanuts (<i>including candy-coated</i>)	
<input type="checkbox"/> Sliced fruits and vegetables <u>for sampling</u> (<i>if used for individual samples of non-potentially hazardous produce</i>)	
<input type="checkbox"/> Whole roasted peppers (<i>if roasted for immediate service</i>)	
<input type="checkbox"/> Shaved ice/Snow Cones	
<input type="checkbox"/> Commercially prepackaged, non-potentially hazardous food (<i>such as baked goods</i>)	
<input type="checkbox"/> Non-potentially hazardous hot beverages (<i>if served directly into a single-use article</i>)	
<input type="checkbox"/> Other:	
<i>After receiving your application, an inspector will review your plan. You may be asked to provide additional information. Once the application is approved, NO changes may be made without approval from this department.</i>	

Please see the following page for food service requirements and signature.

FOOD SERVICE REQUIREMENTS

<i>Food Handles are required to make sure that food safety rules are followed. Read the statements below and mark Yes, No, or Not Applicable (N/A).</i>	Yes	No
1. At least one person in the establishment will have a valid Washington State Food Worker Card.	<input type="checkbox"/>	<input type="checkbox"/>
2. You will enforce an illness and handwashing policy and provide a handwashing facility during food preparation.	<input type="checkbox"/>	<input type="checkbox"/>
3. You will provide water, ice, and food from approved sources. Home storage or preparation is not allowed (unless under WSDA Cottage-Food Permit).	<input type="checkbox"/>	<input type="checkbox"/>
4. You will use approved barriers including utensils, paper wraps, and gloves (which must be changed when contaminated, ripped, or after changing tasks) to prevent bare hand contact with all ready-to-eat foods.	<input type="checkbox"/>	<input type="checkbox"/>
5. You will make sure that your employees have accessible restrooms. All employees must wash their hands after using the restroom.	<input type="checkbox"/>	<input type="checkbox"/>
6. You will provide an adequate number of clean utensils or a 3-basin dish wash facility. All utensils will be washed in hot, soapy water (basin 1), rinsed in clean water (basin 2), and sanitized (basin 3), and air dried before use.	<input type="checkbox"/>	<input type="checkbox"/>
7. You will store all food, ice and single-service products off the ground and away from sources of contamination. You will only use food-grade containers for food storage and transport.	<input type="checkbox"/>	<input type="checkbox"/>
8. You will make sure all food-contact surfaces are sanitized prior to, and during, food preparation.	<input type="checkbox"/>	<input type="checkbox"/>

Signature of Applicant **Date**

Signature of Regulatory Authority **Date**



Exempt from Rules vs. Exempt from Permit with Local Approval

Exempt from Chapter 246-215 WAC and Local Health Jurisdiction	Exempted from Permit with Approval from Local Health Jurisdiction
<ul style="list-style-type: none"> • Offers only commercially prepackaged, non-PHF • Offers only non-PHF, minimally cut, unprocessed fruits and vegetables • A food processing plant • Food activities that are licensed and regulated by WSDA, USDA, DOH or DSHS • Offers commercially-produced, ready-to-eat, non-PHF (premixed soda pop, powdered creamer, pretzels, cookies, doughnuts, cake or meat jerky), served without direct hand contact, limited portioning, sanitary single-use articles only • Offers non-PHF hot beverages (coffee, hot tea or hot apple cider) served directly into a sanitary single use article • Offers only bulk, dry, non-ready-to-eat non-PHF (dry beans, raw dry grains, in-shell nuts, coffee beans, tea leaves or herbs for tea) • Non-ready-to-eat (except baked goods) non-PHF that is donated to a food bank • A private home operated as a family daycare provider or an adult family home used only to prepare food for residents and people whom the operation is licensed to provide care • Offers only commercially produced and pre-packaged frozen confections • Non-commercial, free-of-charge, potlucks in which the people attending are expected to bring food to share • A private, members only, function where select members prepare food for all (working lunches, Christmas parties, office gatherings, etc.) • A contracted, personal chef, for meals prepared and served in-home • Food judging contests where specific, invited, judges are the only consumers and acknowledge that the consumed food does not comply with safety and health guidelines 	<ul style="list-style-type: none"> • Popcorn and flavored popcorn prepared from a commercially packaged, non-PH ingredients • Cotton Candy • Dried herbs and spices processed in an approved facility • Machine-crushed ice drinks made with commercially packaged ice and containing no PHF • Corn on the Cob • Roasted nuts and roasted candy-coated nuts • Deep-fried, commercially-rendered pork skins prepared for immediate service • Caramel Apples • Chocolate –dipped bananas prepared for immediate service from bananas frozen in an approved facility • Individual samples of non-PH sliced fruits and vegetables • Snow Cones/Shaved Ice • Non-PHF baked goods