



FOOD SERVICE PERMIT EXEMPTION APPLICATION

Certain food products may be sold or served without a food service permit from the Yakima Health District. These products include extremely low-risk items or products prepared under another relevant license, such as from WSDA or USDA (including a Cottage Food Permit).

Exempt products fall into three categories: Prepackaged Products, Open Products, and Products Prepared On Site. To apply for an exemption, check the boxes for any of the products you plan to sell or serve. If you will be selling or serving any Open Products or Products Prepared on Site, complete the rest of this application and submit to YHD at least 7 days before you plan to start operating. If you will only be selling or serving Prepackaged Products, no application is required.

Any product not listed below requires a Food Service Permit from the Yakima Health District

Prepackaged Products – No review required

Prepackaged products include shelf-stable goods or frozen confections from a licensed food processing facility (WSDA/USDA) or licensed food establishment (YHD/Local Health) that are sold to customers inside a factory-sealed package. This category also includes whole, uncut produce and certain bulk dry goods.

- Commercially prepackaged baked goods or dry snack items (*chips, pretzels, nuts, candy, etc.*)
- Commercially prepackaged meat jerky
- Commercially prepackaged non-TCS canned or bottled beverages
- Commercially canned goods
- Commercially prepackaged frozen confections
- Whole produce (uncut)
- Bulk dry products - non-Ready to Eat, non-TCS (beans, grains, in-shell nuts, coffee beans, tea, dried herbs or spices)

Open Products – YHD review required, proceed to page 2

Open products include shelf-stable goods from a licensed food processing facility (WSDA/USDA) or licensed food establishment (YHD/Local Health) that are sold to customers without a factory-sealed package. These products must be served without bare hand contact into single-use articles.

- Baked goods prepared in a commercial facility
- Dry snack items prepared in a commercial facility (*chips, pretzels, nuts, candy, etc.*)
- Meat jerky prepared in a commercial facility
- Baked goods prepared offsite for a bake sale benefiting a nonprofit organization (home or commercial facility)

Products Prepared On Site – YHD review required, proceed to page 2

Products prepared on site include a variety of extremely low-risk products that are not commonly linked to foodborne illness. These products must be prepared and served in a sanitary manner without bare hand contact.

- Popcorn and/or flavored popcorn
- Cotton candy
- Snow cones/shaved ice
- Machine-crushed ice drinks
- Roasted nuts and/or candy-coated nuts
- Chocolate-dipped ice cream bars* *ice cream bars must be commercially prepackaged (WSDA or USDA)*
- Chocolate-dipped bananas* *bananas must be frozen in advance at an approved facility*
- Caramel apples
- Individual samples of non-TCS* raw produce (**TCS produce: tomatoes, leafy greens, sprouts, melons*)
- Non-TCS beverages prepared from a powdered mix (*powdered apple cider, powdered lemonade, etc.*)
- Non-TCS canned or bottled beverages served over ice
- Non-TCS hot beverages (*coffee, hot tea, etc.*)
- Whole roasted peppers and/or roasted corn on the cob with no toppings – roasted for immediate service
- Duros or commercially-rendered pork skins – deep-fried for immediate service

FOOD SERVICE PERMIT EXEMPTION APPLICATION

Please answer the following questions by filling in the blank.		
Name:	Phone:	Email:
Date(s) of Sales:	Location(s):	
Where will food supplies be sourced? List all suppliers:		

Will any foods or beverages be prepared in another location? If yes, where?	
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Operator's Responsibilities	Initials
1. Do not allow anyone who has symptoms of diarrhea, vomiting, jaundice, or sore throat with fever to work.	
2. Ensure that at least one food worker possesses a valid Washington State Food Worker Card.	
3. Provide a handwashing facility with warm water (100°F-120°F), soap, and paper towels within 15 feet. Ensure that all food workers wash their hands prior to food preparation and any time their hands may become contaminated.	
4. Use utensils, single-use paper wraps, or gloves (which must be changed when contaminated, ripped, or after changing tasks) to prevent bare hand contact with all ready-to-eat foods.	
5. Provide water, ice, and food from approved sources and <u>keep receipts</u> . Any items prepared in a home kitchen may not be served.*	
6. Ensure that restrooms are accessible for employees, and that employees wash hands after using the restroom.	
7. Provide overhead covering for exposed foods and ensure that flooring minimizes dust and mud. Store all food, ice, and single-service articles off the ground and away from sources of contamination.	
8. Ensure that all containers and food-contact surfaces are food-grade.	
9. Dispose of wastewater in a sanitary sewer (no dumping; no storm drains). All garbage must be held in a leak-proof container and disposed of in an appropriate manner (no dumping).	
10. Ensure that all food-contact surfaces are sanitized prior to and during food preparation.	
11. Ensure an adequate number of utensils are available or use a 3-basin dishwashing facility.	
12. Use a separate food prep sink or container with clean, running water and a catch bucket to wash fresh produce.	

**Homemade baked goods may be sold at a bake sale benefitting a nonprofit organization or an educational, religious, or charitable cause under WAC 246-215-01115(50)(viii)*

Signature By signing, I understand that issuance and retention of any approval is contingent upon satisfactory compliance with Yakima Health District requirements and adherence to WAC 246-215.

Applicant Signature	Date	
Reviewed By	Date	<input type="checkbox"/> Approved <input type="checkbox"/> Rejected <input type="checkbox"/> Approved with Restrictions

If approved, YHD will provide a copy of the approved application, which must be kept on site at all times. Failure to provide proof of exemption may result in compliance action. Failure to comply with Operator's Responsibility may result in revocation of approval.



FOOD SERVICE PERMIT EXEMPTION REQUIREMENTS



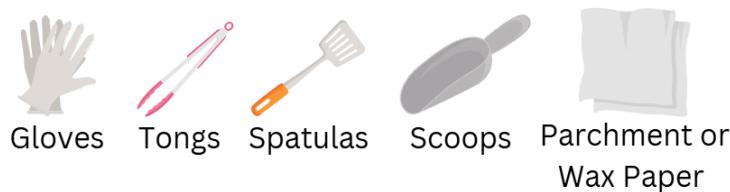
HANDWASHING

An approved handwashing facility must be available during all hours of operation. The handwashing setup must be either a plumbed sink with hot, running water, or an insulated water dispenser (minimum 5 gallons) with a continuous-flow spigot. Water must be between 100°F and 120°F. If an insulated water dispenser is used, a tub or bucket must be in place to catch wastewater. Soap and paper towels must be available and used.

Food workers must wash hands before starting work, before putting on gloves, after using the restroom, after handling raw animal products, after eating or smoking, and when otherwise unclean.

PREVENTING BARE-HAND CONTACT

Food cannot be touched with bare hands. Instead, workers can wash their hands and use gloves, or use utensils like tongs, spatulas, scoops, and single-use paper wraps.



FOOD PREPARATION

Only foods from approved sources may be used. All food must be prepared in an approved kitchen or on site. **Food may not be prepared in a home kitchen.**

CLEANING UTENSILS AND EQUIPMENT

All dishes and utensils must be either replaced or cleaned every four hours. If dishes or utensils will be cleaned at any time, dishwashing facilities must be available within 200 feet. Utensils and equipment must be **washed, rinsed, sanitized, and air-dried** (no towel drying). Dish soap and an appropriate sanitizer must be available. Sanitizer can be prepared using 1 teaspoon of unscented bleach per gallon of cool water.

