



TEMPORARY/ FARMERS FOOD MODERATE OR COMPLEX FOOD SERVICE APPLICATION

Apply on-line at www.kingcounty.gov/health/portal

COMPLETE ALL SECTIONS, BOTH PAGES. TYPE OR PRINT LEGIBLY. DUE AT LEAST 14 DAYS PRIOR TO EVENT.

1. Will food be cooked from raw animal products or will animal products be served raw? Yes No
2. Will any foods be cooked and then cooled (cooling not allowed in booth)? Yes No

***If question 1 or 2 above is answered YES, apply for the Complex Permit.**

→ Select the permit you would like to purchase below (include late fees, if applicable):

Moderate - Sampling potentially hazardous foods; reheating commercially made foods (USDA/WSDA); hot holding unpackageged		
Permit type	Fee	Office code
<input type="checkbox"/> Moderate Single Event	\$309	6242
<input type="checkbox"/> Moderate Multiple* - First of 5 permits	\$684	6243
<input type="checkbox"/> Moderate Multiple Additional * - Permits 2 to 5	\$0	6244
<input type="checkbox"/> Moderate Unlimited* - First permit	\$801	6245
<input type="checkbox"/> Moderate Unlimited Additional * - Permits 2+	\$0	6246
<input type="checkbox"/> Late Fee , application made 3-5 days prior to the event	\$50	S620
<input type="checkbox"/> Late Fee , application made 1-2 days prior to event, submitted in-person and requires approval	\$100	S620

Complex - Food cooked from raw animal products; serving raw animal products; foods cooked and cooled		
Permit type	Fee	Office code
<input type="checkbox"/> Complex Single Event	\$374	6247
<input type="checkbox"/> Complex Multiple* - First of 5 permits	\$748	6248
<input type="checkbox"/> Complex Multiple Additional * - Permits 2 to 5	\$0	6249
<input type="checkbox"/> Complex Unlimited* - First permit	\$908	6250
<input type="checkbox"/> Complex Unlimited Additional * - Permits 2+	\$0	6251
<input type="checkbox"/> Late Fee , application made 3-5 days prior to the event	\$50	S620
<input type="checkbox"/> Late Fee , application made 1-2 days prior to event, submitted in-person and requires approval	\$100	S620

*You must have a **Certified Booth Operator** for your food business to purchase a Multiple or Unlimited permit package. Permit packages are only valid during a single calendar year.

Total	\$
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1. Event or Market: _____ **Coordinator:** _____

Coordinator Email: _____ **Coordinator Phone:** _____

Location: _____ **City:** _____ **Zip:** _____

Start Date: _____ **End Date:** _____ **Start Hour:** _____ **End Hour:** _____

2. Name of Booth: _____ **Contact Person:** _____

Email: _____ **Phone:** _____

Home Address: _____ **City:** _____ **Zip:** _____

Certified Booth Operator ID number, REQUIRED if applying for multiple or unlimited permit (CI + 7 digits): _____

3. Prep Kitchen. All advance food preparation, cooling, and storage must be done in an approved kitchen facility.

Kitchen Name: _____ **Kitchen Contact Person:** _____ **Phone:** _____

Address: _____ **City:** _____ **Zip:** _____

Completing this application does not constitute approval to operate. An inspector will contact you prior to issuing a permit. **ONCE THE APPLICATION IS APPROVED, NO CHANGES MAY BE MADE WITHOUT APPROVAL. TEMPORARY FOOD VENDORS WITH FAILED INSPECTIONS, FOUND TO HAVE ONE OR MORE IMMINENT HEALTH HAZARDS, WILL BE ASSESSED A \$171 REINSPECTION FEE. IF THE VIOLATIONS CAN BE CORRECTED THE BOOTH MAY REOPEN AND CONTINUE TO OPERATE FOR THE REST OF THE MARKET OR EVENT.**

There is a \$25 refund processing fee for approved refunds, and a \$35 fee for returned checks.

Please submit your application to:

EASTGATE
14350 S.E. Eastgate Way, Bellevue, WA 98007
(206) 477-8050

DOWNTOWN SEATTLE
401 - 5th Avenue, Suite 1100, Seattle, WA 98104
(206) 263-9566

For Office Use Only: Booth ID #: _____ AR #: _____ Invoice #: _____ Payment Date: _____ District Code: _____

4. Food preparation and menu

If this is an application for a multiple or unlimited permit where the initial application has already been approved, only complete the menu section if you have additional menu items.

LIST ALL FOODS Include beverages and condiments (indicate if bought packaged)	Purchased raw or pre-cooked?	Produce washing location	Where prepared (sliced, mixed, etc.)	Cooking/reheating equipment used? Final cook/reheat temperature?	Method used if cooling (kitchen only)	Transported hot or cold? Type of equipment used to transport?	Cold holding equipment used at event? (41°F or below)	Hot holding equipment used at event? (135°F or above)
<i>Example: Hamburger</i>	<i>Raw</i>	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event: <i>grill, 155°F</i>		<i>Ice chest</i>	<i>Ice Chest</i>	<i>Grill</i>
		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				
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		<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	<input type="checkbox"/> Kitchen <input type="checkbox"/> Event	Kitchen: Event:				

NOTE: Use a separate sheet of paper if all of your menu items do not fit onto this form.
 Temperatures to know: cold hold 41°F or below; hot hold 135°F or above; reheat for hot holding 165°F or above; final cook: eggs, fish, meat 145°F; ground meat 155°F; poultry 165°F