



# Application for Exemption from Permit

This application is based on Chapter 246-215-08305 WAC of the Washington State Retail Food Code.

**Submit 14 days in advance.**

Applicant name:					
Business name: (if applicable)					
Mailing address:					
City:		State:		Zip:	
Phone #:		Fax #:		Cell #:	
Email address:					

**Type of Operation:**

- Permanent retail storefront, if yes, business address: \_\_\_\_\_
- Temporary food establishment

**Food items that may be exempted from permit:** (check all items that you will be serving)

- Popcorn**, including kettle corn
- Cotton candy**
- Dried herbs and spices**, if processed in an approved facility
- Crushed ice drinks**, containing only non-potentially hazardous food ingredients and dispensed from a self-contained machine that makes its own ice. Drinks w/ potentially hazardous food, snow cones and shaved ice are not included.
- Corn on the cob**, prepared for immediate service
- Whole peppers**, roasted for immediate service
- Roasted nuts**, roasted peanuts and roasted candy-coated nuts
- Chocolate-dipped ice cream bars**, prepared from pre-packaged ice cream bars produced in a food-processing plant
- Chocolate-dipped bananas**, prepared from bananas peeled and frozen in an approved facility
- Individual samples of non-potentially hazardous sliced fruits and vegetables**

**Food safety requirements:** (read the statements below and check Yes, No, or N/A-not applicable)

At least one person in the food establishment will have a valid Washington State Food Worker Card.	<input type="checkbox"/> Yes <input type="checkbox"/> No
An illness and hand-washing policy will be enforced; a hand-washing facility will be provided during food preparation.	<input type="checkbox"/> Yes <input type="checkbox"/> No
Water, ice & food will be acquired from approved sources. <b>Home storage or preparation not allowed.</b>	<input type="checkbox"/> Yes <input type="checkbox"/> No
Approved barriers will be used including utensils, paper wraps & gloves to prevent bare-hand contact w/ ready-to-eat foods. Gloves must be changed when contaminated, ripped or after changing tasks.	<input type="checkbox"/> Yes <input type="checkbox"/> No
An accessible restroom w/ a plumbed hand-washing sink, soap and paper towels will be provided for all employees. All employees will wash their hands after using the restroom.	<input type="checkbox"/> Yes <input type="checkbox"/> No



An adequate number of clean utensils will be provided, or a plumbed three-compartment utensil sink will be available at the site. All utensils will be washed in hot, soapy water (basin one), rinsed in clean water (basin two), sanitized (basin three), and air dried before use.	<input type="checkbox"/> Yes <input type="checkbox"/> No
All food, ice and single-service products will be stored off the ground and away from sources of contamination. Only food-grade containers will be used for food storage and transport.	<input type="checkbox"/> Yes <input type="checkbox"/> No
All food-contact surfaces will be sanitized prior to, and during, food preparation.	<input type="checkbox"/> Yes <input type="checkbox"/> No

After receiving your application and processing fee, an inspector may contact you to review the proposed operation. You may be asked to provide additional information. Once the application is approved, NO changes may be made without approval from this department. **A signed copy of this application must be kept in your food establishment at all times. This approval is only to be exempt from permit requirement, the operator must comply with all other parts of the Washington State Retail Food Code, Chapter 246-215 WAC, and obtain approval from all other appropriate agencies.**

\_\_\_\_\_  
Printed Name of Applicant

\_\_\_\_\_  
Signature of Applicant

\_\_\_\_\_  
Date

**For SRHD use only:**

Date:	<input type="checkbox"/> Approved <input type="checkbox"/> Denied
SRHD representative:	

