

APPLICATION *for Sampling/Tasting*

This application is based on WAC 246-215-08305 (Rules and Regulations of the State Board of Health for Food Service)

Office use only:

- Approved
- Denied
- Plans and specifications requested

- Submit this application if you are sampling commercially prepared food that is opened. Examples include beef jerky, commercial popcorn, candy, fudge, jam, jellies or honey.
- No Fee Required! **Submit a copy of your Processing License with this application**
- If the product requires temperature control, you must submit a Temporary Food Establishment Application and permit fee.
- Failure to submit a sampling/tasting application prior to the event or failure to comply with the Food Safety Requirements identified on the form may result in the closure of your operation.

APPLICANT AND EVENT INFORMATION:

Applicant Name *Daytime Contact Phone*

Business Name, if applicable *Email Address*

Mailing Address *City, State, Zip*

Event Location (additional event list on back) *Date and Time of Event*

LIST OF FOOD ITEMS SOLD OR SAMPLED:

_____	_____
_____	_____
_____	_____

FOOD SAFETY REQUIREMENTS:

Food handlers are required to make sure that food safety rules are followed. Read the statements below and mark Yes (Y), No (N), or Not Applicable (N/A).

Y N N/A

- 1. At least one person in the booth will have a valid **Washington State Food Worker Card**.
- 2. You will **enforce an illness and handwashing policy** and provide a handwashing facility during food preparation and service. A Temporary Handwashing facility shall include a **5 gallon thermal container with a continuous flow spigot, 100°F to 120°F water, soap, paper towels and a 5 gallon catchment bucket**.
- 3. You will provide **water, ice and food from approved sources**. Home storage or preparation is not allowed. **Submit a copy of your Processing License** with this application. (Example: WSDA Processing)
- 4. You will use approved barriers including utensils, paper wraps, and gloves to **prevent Bare Hand Contact** with all ready-to-eat foods. Samples will be **protected** by sneeze guards or individually handed out.
- 5. You will make sure that your employees have accessible restrooms. All **employees must wash their hands** after using the restroom.
- 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), sanitized (basin 3), and *air dried* before use.
- 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.
- 8. You will make sure **all food-contact surfaces are sanitized** prior to, and during, food preparation. An open container of sanitizer/wiping cloth is required.
- 9. All fruit and vegetable items will be rinsed before use in an **approved designated food preparation sink**.



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Event

Event Dates

Hours of Operation

1)

2)

3)

4)

5)

6)

**After receiving your application, an inspector will review your plan with you. You may be asked to provide additional information. Once the application is approved, No changes may be made without approval from this department.*

***If you plan on operating more events in 2017, please include the event, event dates and hours of operation. Please be sure to contact our office at the beginning of each calendar year for a new application form.*

******Food safety requirements must be followed and this form must be thoroughly completed. Applications must be submitted within 8 days prior to the start of the event to provide adequate review time. Incomplete applications will be denied and operating food services found to be in violation will be closed until compliance is attained.***

Signature of Applicant

Date

Signature of Regulatory Authority

Date