



Application for exemption from permit

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
 Specifications requested.

Food items that may be exempted from permit:

- **Popcorn**
Including kettle corn
- **Cotton candy**
- **Dried herbs and spices**
If processed in an approved facility.
- **Machine-crushed ice drinks**

If made with nonpotential hazardous ingredients and ice from an approved source.

- **Corn on the cob**
If roasted for immediate service.
- **Whole roasted peppers**
If roasted for immediate service.

- **Roasted nuts and peanuts**
Including candy-coated.

- **Chocolate-dipped ice cream bars**
If made with commercially packaged ice cream bars.

- **Chocolate-dipped bananas**
If made with bananas peeled and frozen in an approved facility.

- **Sliced fruits and Vegetables-Sample Only**
(If used for individual samples of nonpotentially hazardous produce)

- **Cottage Kitchen Permitted Foods**
Food prepared in a permitted Cottage kitchen, with no preparation or altering of product on site. Direct to consumer only.

Mason County Public Health
415 N 6th St., Shelton WA 98584
(360)427-9670 ext. 279

Sevans@masoncountywa.gov
<http://www.masoncountywa.gov>

This form may be scanned for public view on the mason county website.

Applicant and Event Information:

Applicant Name

Daytime Contact Phone

Business Name, if applicable

Mailing Address

City, State, Zip

Event Location

Date of Event

Food Items, check all that apply:

- | | |
|---|--|
| <input type="checkbox"/> Popcorn | <input type="checkbox"/> Whole peppers |
| <input type="checkbox"/> Cotton candy | <input type="checkbox"/> Roasted nuts |
| <input type="checkbox"/> Herbs and spices | <input type="checkbox"/> Chocolate-dipped ice cream bars |
| <input type="checkbox"/> Iced drinks – No snow cones | <input type="checkbox"/> Chocolate-dipped bananas |
| <input type="checkbox"/> Corn on the cob | <input type="checkbox"/> Fruit and vegetable samples |
| | <input type="checkbox"/> Cottage Kitchen-Approved Foods |

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 establishment 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.
3. You will provide **water, ice, and food from approved sources**. Home storage or preparation is not allowed.
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.
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.

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.

Signature of Applicant

Date

Signature of Regulatory Authority

Date