



CLARK COUNTY PUBLIC HEALTH

1601 E. Fourth Plain Blvd. • P.O. Box 9825

Vancouver, WA 98666-8825

Phone (360) 397-8428 • Fax (360) 397-8091 • www.clark.wa.gov

MOBILE UNIT / CONCESSION PACKET

Before operating, changing ownership, or reopening a food service establishment, the following information must be provided:

1. **DEPARTMENT OF LABOR & INDUSTRIES.** Submit approval from the Department of Labor & Industries.
2. **PLAN REVIEW APPLICATION FORM.** Complete the yellow Plan Review Application form.
3. **PERMIT APPLICATION FORM.** Complete the green Permit Application form.
4. **PLAN REVIEW FEE.** Submit to Clark County Public Health (*please note address information at top of page*).
5. **MENU.** Provide a menu or a list of the foods to be served.
6. **METHOD OF FOOD PREPARATION.** The following information must be provided:
 - Types of food preparation and cooking conducted at the commissary/base of operation?
 - Types of food preparation and cooking conducted on the mobile unit or in the concession stand?
 - This information should include food suppliers, food storage procedures for raw meat and eggs, how cross contamination and bare hand contact with ready-to-eat food will be prevented, food cooking temperatures of all meat, fish and poultry, and employee sanitation standards.
7. **COMMISSARY FLOOR PLAN.** Provide a floor plan, to a quarter inch scale (1/4 inch = one foot), of the proposed commissary/base of operation indicating locations of the following :
 - Hand wash sinks;
 - Food preparation sink and the floor drain;
 - Commercial refrigeration and freezer units;
 - Cooking and hot-holding equipment;
 - Three-compartment sink
 - Dishwasher (if applicable)
 - Mop sink;
 - Ice machine and floor drain;
 - Toilet(s) and hand wash sink(s); and
 - Provide description of finishes on floors, walls, counter tops and ceilings.
8. **MOBILE FOOD UNIT or CONCESSION STAND AREA.** Provide to scale a drawing to show the locations of the following:
 - Hand wash sink or hand wash station;
 - Cooking and hot-holding equipment and a statement of how the public will be protected;
 - Commercial refrigeration and freezer units;
 - Potable water tank(s) and capacity;
 - Wastewater retention tank(s) and capacity;
 - For mobile food units, provide a description of finishes used on floors, walls, counter tops and ceilings; and
 - For concession stands, describe overhead contamination prevention and flooring.
9. **PROPOSED ITINERARY.** Provide a list of the proposed events or sites of operation.

THE ABOVE ITEMS MUST BE SUBMITTED WHEN PAYING FOR PLAN REVIEW.

If any of these items are omitted, the review cannot be accepted.

ALLOW AT LEAST TWO WEEKS FOR PLAN REVIEW.

Following plan approval:

- ✓ **MAKE AN APPOINTMENT FOR A PRE-OPENING INSPECTION.** A pre-opening inspection of the mobile unit and/or commissary must be conducted prior to opening. Please call (360) 397-8428 at least one week in advance to arrange this on-site inspection.
- ✓ **PAY FOR PERMIT.** BEFORE OPENING, THE ANNUAL FOOD SERVICE PERMIT FEE MUST BE PAID.

STATE BOARD OF HEALTH STANDARDS – COMPLIANCE WITH WAC 246-215 IS REQUIRED

1. **DEPARTMENT OF LABOR AND INDUSTRIES.** The applicant must contact the Department of Labor and Industries and obtain approval for the mobile unit, if necessary.
2. **COMMISSARY OR SERVICING AREA.** The person in charge of the mobile unit must operate the vehicle from an approved commissary or servicing area. The mobile unit must be returned to this area when not in operation.
3. **WATER SUPPLY.** Water and ice must be from an approved source under WAC 246-290 and monitored according to standards. **POTABLE WATER TANK:** On the mobile food unit, the capacity of the water system shall be sufficient to furnish enough hot and cold water for hand washing and utensil washing as required. A potable water refill area must have an approved water hose that is retractable and does not allow contact with the ground. All hose bibs must have a vacuum breaker to prevent back flow. All hoses must be approved for potable water usage.
4. **SEWAGE SYSTEM.** All liquid wastes, including gray water, mop water and ice melt, are disposed into an approved sewage disposal system.
5. **WASTE WATER TANK.** On the mobile food unit all liquid wastes must be stored in a wastewater retention tank with at least 15% more capacity than the potable water tank and then disposed into an approved sewage disposal system.
6. **HAND WASH STATION.** A mobile food unit must have a hand wash sink that is has hot **and** cold running water provided through a mixing faucet. There must be soap dispenser and single use towels at sink. If there is a three-compartment sink on the mobile unit, approval must be obtained to waive or modify the hand washing sink requirement. At any concession stand there must be an insulated container with a spigot that provides a continuous flow of warm water, a bucket to collect dirty water, a pump soap dispenser and paper towels.
7. **FOOD PREPARATION SINK.** Commissary/Base of Operation. Provide a separate food preparation sink in which food may be washed, rinsed, drained, cooled or thawed.
8. **DISH WASHING FACILITIES.** Commissary/Base of Operation. Provide a method of cleaning and sanitizing equipment and utensils, either a mechanical dishwasher with a three-compartment sink or a three-compartment sink with a drain board.
9. **MOP SINK.** Commissary/Base of Operation. Provide a mop sink for supplying and disposing of water for cleaning floors and walls. A laundry tub or mop bucket is **not** considered a substitute for a mop sink.
10. **PLUMBING.** Provide plumbing sized, installed and maintained in accordance with applicable state and local plumbing codes. Provide indirect drain from the ice machine, food preparation sink, and mechanical dishwashers into a floor sink or similar device.
11. **REFRIGERATION.** Provide commercial refrigeration units sufficient for all necessary foods and for pre-chilling, thawing, and for the separation of raw meats, aquatic foods and poultry from other foods.
12. **THERMOMETERS.** All refrigeration equipment must have thermometers accurate to $\pm 3^{\circ}$ F. There must be at least one metal stem thermometer (pocket thermometer) accurate to $\pm 2^{\circ}$ F to monitor hot and cold food preparation and food holding. This stem thermometer should have a range of at least 0° F to 220° F.
13. **FLOORS, WALLS, CEILING.** Floors, walls, and ceilings in all food preparation and storage areas and toilets shall be easily cleanable, water impervious, grease resistant, and durable.

14. **TOILETS.** The toilet room must have automatic door closing devices, mechanical ventilation, and hand washing sink with single service soap and towel dispensers. Toilets must be within at least 200 feet of the food unit.
15. **FOOD and BEVERAGE WORKER CARDS.** All employees must have a valid Washington State food and beverage card. The cards must be available for inspection.
16. **EQUIPMENT AND UTENSILS.** Equipment and utensils must be cleanable, durable, in good repair and in conformance with the current standards and listings of the National Sanitation Foundation.
17. **LIGHTING.** All lights must have shields or guards.
18. **VENTILATION.** Provide ventilation system design, installation, and maintenance in accordance with state and local mechanical and fire codes.
19. **PEST CONTROL MEASURES.** Doors and windows should have automatic door closers or screens to prevent the entrance of insects and rodents.
20. **BUSINESS NAME.** The permit holder must ensure the business name is easily visible on the mobile unit.



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PLAN REVIEW APPLICATION FORM

RESTAURANT NAME OR NAME OF ESTABLISHMENT _____

SITE ADDRESS _____ CITY _____ STATE WA ZIP _____

SITE PHONE NUMBER _____ ESTIMATED OPENING DATE _____

BUSINESS NAME OF OWNER or CORPORATION NAME _____

BUSINESS OWNERSHIP STATUS: Sole Proprietor Partnership Corporation LLC

LIST ALL OWNERS, PARTNERS, CORPORATE OFFICERS OR MEMBERS.

OWNER NAME _____ OWNER NAME _____

BUSINESS ADDRESS _____ CITY _____ STATE _____ ZIP _____

BUSINESS PHONE _____ BUSINESS FAX _____

IS THIS A CHANGE OF OWNERSHIP? NO YES **IF Yes, date of change:** _____

IF Yes, previous name of the restaurant? _____

IS THIS: New construction or conversion of an existing building to a restaurant

An existing restaurant/kitchen remodel

Construction company contact person _____ PHONE _____

BUILDING DEPARTMENT PERMIT NUMBER: _____

TO WHOM SHOULD THE PLAN REVIEW LETTER BE MAILED?

Name _____

Name _____

Address _____

Address _____

City _____ State _____ Zip _____

City _____ State _____ Zip _____

WATER: Amboy (CPU) Battle Ground CPU Camas Vancouver Washougal Yacolt (CPU) Other _____
 Small Public Water Supply Name _____ ID# _____

SEWAGE: Public sewer On-site septic system. **Date of last septic system inspection or pumping:** _____

TYPE OF ESTABLISHMENT: Check one or more of the boxes below that best describe the type of establishment planned.

- | | | | | |
|-------------------------------------|---|---|--|--|
| <input type="checkbox"/> Restaurant | <input type="checkbox"/> School Cafeteria | <input type="checkbox"/> Annual Itinerant/Farmer's Market | <input type="checkbox"/> Bakery (only) | <input type="checkbox"/> Grocery/Convenience Store |
| <input type="checkbox"/> Tavern/Bar | <input type="checkbox"/> Head Start | <input type="checkbox"/> Public Kitchen/Grange | <input type="checkbox"/> Meat/Fish Market (only) | <input type="checkbox"/> with Deli |
| <input type="checkbox"/> Concession | <input type="checkbox"/> Mobile Truck | <input type="checkbox"/> Espresso Cart/Stand | <input type="checkbox"/> Caterer | <input type="checkbox"/> with Bakery |
| | | | | <input type="checkbox"/> with Meat Market |

COMMISSARY LOCATION (For Annual Itinerant, Mobile Unit or Caterer) _____ ID # _____

BASE OF OPERATION LOCATION (For Espresso Cart or Mobile Truck) _____

APPLICANT'S SIGNATURE

DATE

FOR OFFICIAL USE ONLY

DATE PAID: _____ INV _____ OW _____ EHA: _____

AMT RCVD: \$ _____ AR _____ FA _____ SR _____ PR _____



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FOOD SERVICE PERMIT APPLICATION FORM

THIS FORM MUST BE COMPLETELY FILLED OUT AND SIGNED FOR A NEW PERMIT OR TO RENEW AN EXISTING PERMIT

NAME OF FOOD ESTABLISHMENT _____

SITE ADDRESS _____ CITY _____ STATE WA ZIP _____

SITE PHONE _____ FAX NUMBER _____

MAIL CAN BE RECEIVED AT THE ABOVE SITE ADDRESS: YES NO

IF NO, LOCAL MAILING ADDRESS _____ CITY _____ STATE WA ZIP _____

SITE E-MAIL ADDRESS _____

OWNER INFORMATION:

BUSINESS NAME or CORPORATION NAME _____

OWNERSHIP STATUS OF ABOVE: Sole Proprietor Partnership Corporation LLC

LIST ALL THE OWNERS, PARTNERS, CORPORATE OFFICERS OR MEMBERS:

OWNER NAME _____ OWNER NAME _____

OWNER HOME ADDRESS _____ CITY _____ STATE _____ ZIP _____

OWNER PHONE _____ HOME/EMERGENCY CONTACT PHONE _____

MAIL CAN BE RECEIVED AT THE ABOVE OWNER ADDRESS: YES NO

MAILING ADDRESS _____ CITY _____ STATE _____ ZIP _____

OWNER E-MAIL ADDRESS _____

BILLING INFORMATION:

NAME _____ CARE OF _____

BILLING ADDRESS _____ CITY _____ STATE _____ ZIP _____

BILLING PHONE _____ BILLING FAX NUMBER _____

ANNUAL GROSS FOOD, BEVERAGE & ALCOHOL REVENUE (For restaurants and taverns only)
Check one: A. 0- \$250,000 B. \$250,000 - \$500,000 C. \$500,000 - \$750,000 D. \$750,000 - \$1,000,000 E. \$1,000,000 and over

WASHINGTON STATE TAX ID # _____

IS THIS A CHANGE IN OWNERSHIP? NO YES
If YES, date of change: _____ Previous establishment's name: _____

WATER: Amboy (CPU) Battle Ground CPU Camas Vancouver Washougal Yacolt (CPU) Other _____
 Small Public Water Supply Name _____ and ID # _____

SEWAGE: Public Sewer On-site septic system. Last inspection date: _____ ***ATTACH COPY OF THIS INSPECTION**
(SEE www.onlinerme.com)

TYPE OF ESTABLISHMENT: Check one or more of the boxes below that best describes type of establishment:

<input type="checkbox"/> Restaurant	<input type="checkbox"/> School Cafeteria	<input type="checkbox"/> Public Kitchen	<input type="checkbox"/> Bakery	<input type="checkbox"/> Grocery Store
<input type="checkbox"/> Tavern/Bar	<input type="checkbox"/> Head Start	<input type="checkbox"/> Annual Itinerant/Farmer's Market **	<input type="checkbox"/> Meat/Fish Market	<input type="checkbox"/> with Deli
<input type="checkbox"/> Seasonal**	<input type="checkbox"/> Mobile Unit**	<input type="checkbox"/> Espresso Cart/Stand**	<input type="checkbox"/> Caterer**	<input type="checkbox"/> with Bakery
				<input type="checkbox"/> with Meat Market

****CURRENT MEMORANDUM OF AGREEMENT FOR COMMISSARY USAGE MAY BE REQUIRED FOR PERMIT**

APPLICANT'S SIGNATURE _____ **DATE** _____

As the Manager and/or Owner, I do hereby make application for a permit to operate a food establishment in compliance with the Rules and Regulations of the State Board of Health for Food Service Chapter 246-215 WAC. I understand that this permit is **NON-REFUNDABLE** and **NON-TRANSFERABLE** to a new owner or a new location. I give Clark County Public Health permission to verify revenue information provided about this food establishment.

FOR OFFICIAL USE ONLY

DATE PAID: _____ INV _____ OW _____ EHA: _____

AMT RCVD: \$ _____ AR _____ FA _____ SR _____ PR _____



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REQUIREMENTS FOR FOOD VENDORS

To sell PREPARED FOOD not listed on the Exempt Food List you will need to do the following:

1. Complete an application at least 14 calendar days before the event; and
 - a. If you plan to be at 1 or 2 events during the year, obtain a [TEMPORARY PERMIT](#).
 - b. If you plan to be at multiple events during the year an [MULTI EVENT \(ITINERANT\) PLAN REVIEW & PERMIT APPLICATION](#) may be more appropriate.
 - c. Obtain a [FOOD WORKER CARD](#).
2. Pay the appropriate [FEES](#).
3. Read, become familiar with and comply with the safety rules in the [Food Vendor Information](#) pamphlet, which must be posted in your booth.

To sell or offer to the public ONLY foods from the Exempt Food List (see [list](#)) you will need to do the following:

1. Complete an [EXEMPT FROM PERMIT APPLICATION](#).
2. Obtain a [FOOD WORKER CARD](#).
3. Read, become familiar with and comply with the safety rules in the [Food Vendor Information](#) pamphlet, which must be posted in your booth.

FOODS EXEMPT FROM REQUIRING A PERMIT

These foods are exempt from requiring a permit when sold or offered to the public. An [EXEMPT FROM PERMIT APPLICATION](#) and [FOOD WORKER CARD](#) are required.

IMPORTANT: Read and become familiar with the safety rules in the [FOOD VENDOR INFORMATION](#) pamphlet, which must be posted in your booth.

The sale of commercially packaged, non-potentially hazardous food does not require a permit. A license from the Washington Department of Agriculture is required when packaging any food yourself.

1. **Popcorn and flavored popcorn**
2. **Cotton candy**
3. **Dried herbs and spices processed in an approved facility***
4. **Machine-crushed ice drinks containing non-potentially hazardous ingredients and made with ice from an approved source**
5. **Corn on the cob**
6. **Roasted nuts and roasted, candy-coated nuts**
7. **Deep-fried pork skins prepared from pork skins rendered at a food processing plant**
8. **Caramel apples**
9. **Chocolate-dipped ice cream bars prepared from pre-packaged ice cream bars produced in a USDA or WSDA food processing plant****
10. **Chocolate-dipped bananas peeled and frozen in an approved facility**
11. **Individual samples of non-potentially hazardous sliced fruits and vegetables**
12. **Whole and uncut fresh fruits and vegetables**
13. **Whole, roasted peppers for immediate consumption*****
14. **Non-potentially hazardous baked goods, such as brownies, cookies and fruit pies prepared and wrapped in a sanitary manner by a non-profit organization operating for religious, charitable or educational purposes AND with a sign, clearly visible to customers, stating that these items are prepared in a kitchen that is not inspected by Clark County Public Health.**

* Approved facility is a kitchen permitted by or otherwise acceptable to the local health department.

** A food processing plant is a commercial operation which manufactures, packages, labels, or stores food for human consumption and does not provide food directly to a consumer.

*** Served to the public within 30 minutes of preparation, not hot held.



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COMMISSARY* AGREEMENT (Annual Renewal Required)

The following Food Establishment:

Name of Facility	
Facility Address	City/Zip
Owner Signature	Day Phone Number
Printed Name	Date

Hereby agrees to provide access and use of their food service facility as a commissary kitchen to the owner and employee(s) of:

Name of Business	
Address	City/Zip
Owner Signature	Day Phone Number
Printed Name	Date

Food Safety inspections of commissary activities are required. Indicate applicable day and time of use:

Monday _____ Wednesday _____ Friday _____ Sunday _____
 Tuesday _____ Thursday _____ Saturday _____

The above permitted commissary is to be used for food preparation and storage, warewashing activities, potable water supply, wastewater disposal and mobile unit servicing needs.

Should either party terminate the Commissary Agreement, the permit for the party requiring commissary use is suspended and all food and beverage operations shall cease until the owner/operator of the permit secures the services of an approved kitchen facility and a signed Agreement provided to CCPH. **This agreement is subject to approval by CCPH and must be renewed annually.**

*"Commissary" means an approved Food Establishment where food is stored, prepared, portioned, or packaged for service elsewhere (WAC 246-215-0111[4]).

Environmental Health Specialist	Date
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FOOD WORKER TESTING INFORMATION

TESTING IS AVAILABLE ON-LINE AT www.foodworkercard.wa.gov

OR AT THE CLARK COUNTY PUBLIC HEALTH (CCPH) OFFICE

All food workers must have a Washington State food worker card before starting work.

CCPH TESTING DAYS & TIMES

WHEN: Monday, Tuesday, Thursday & Friday:
8:00 AM to 3:00 PM
Wednesday — Special Needs - by
appointment only

WHERE: Clark County Public Health
1601 E. Fourth Plain Blvd. Third Floor
For information call 397-8435.

REGISTRATION: Registration closes at 3:00 PM and test must be complete before 4:15 PM.

Children are not allowed in the testing room and should not be left unattended in the waiting area.

FOR FIRST CARD : Test can be taken on-line at www.foodworkercard.wa.gov or at the CCPH office. The test on-line is the same test available at the CCPH office.

Taken at the CCPH office:

- Bring picture identification.
- Register at the kiosk
- Watch video

- Take test
- Pay \$10.00 fee
- Card issued

Test taken on-line:

- www.foodworkercard.wa.gov
- Register
- Watch Video
- Take test
- Make payment: The cost of the class is \$10 and can be paid with VISA, MasterCard and debit cards with the VISA or MasterCard logo. Payment will be required after you have passed the test.
- Make sure you are connected to working printer for you will be printing your own card.
- Print card

On-line Information:

- Be advised when your debit or credit billing statement arrives, charges for you food worker card will be listed under **“Tacoma-Pierce County Health Department.”**
- Turn off your pop-up blocker. The pop-up blocker can usually be found under Tools on your browser menu bar.
- Make sure you have the latest version of Adobe Flash on your computer. You can download Adobe Flash for free at <https://get.adobe.com/flashplayer>

TO RENEW CARD: If card is renewed *before* the expiration date on the card, a 3 year card can be issued at CCPH office only. The renewal period is **60 DAYS BEFORE** the card expires. Testing requirements are the same as if you were taking the test for the first time. Video must be reviewed and test taken everytime you renew your food worker card.

RENEWING CARD FOR 5 YEARS: Follow the procedure to renew a card. Bring proof an approved food safety program has been completed, such as the WSU PIC training or ServSafe, within the last 2 years.

REPLACEMENT CARDS: Food Worker Card can only be replaced if the card was issued after May 2011. Bring picture identification and a \$10.00 replacement fee will apply.

SPECIAL NEEDS TESTING: Call 397-8428, Ext. 7249 for information and scheduling.

MANUAL AND TEST OFFERED IN ENGLISH, CAMBODIAN, CANTONESE, KOREAN, MANDARIN, RUSSIAN, SPANISH, VIETNAMESE and CLOSED CAPTION.

Testing Information 01202012.doc



For other formats, contact the Clark County ADA Office: **Voice** (360) 397-2000;
Relay 711 or (800) 833-6388; **Fax** (360) 397-6165; **E-mail** ADA@clark.wa.gov.



CLARK COUNTY PUBLIC HEALTH FOOD SAFETY PROGRAM 2013 FEE SCHEDULE

The definitions and fees listed below are for general informational purposes only.
Please consult Clark County Public Health (CCPH) with the specifics of your operation.

FOOD PLAN REVIEW	
<p>1-time only fee paid before opening a food establishment. The Food Plan Review fee varies, depending on the type of food establishment.</p> <p>In addition to a Food Plan Review fee, an Annual Permit Fee is required</p>	
NEW CONSTRUCTION	\$670
Establishment not previously preparing and/or selling food.	
REMODEL/OPERATING MODIFICATIONS	\$422
Existing and currently operating food establishment to undergo structural or equipment change; previously operating food establishment that is reopening; or ownership change that results in changes to the previously approved menu, food preparation steps, or complexity level.	
ESPRESSO/BEVERAGE, MOBILE UNITS, FARMER'S MARKET, MULTIPLE EVENT VENDORS	\$422
New food service that occurs only in conjunction with scheduled events such as farmers markets or community festivals; or espresso or other beverage establishments.	
CHANGE OF OWNERSHIP	\$161
Ownership change of an existing, operating food establishment that results in only minimal changes to menu; and when notification is provided to Clark County Public Health 30 days or more prior to opening.	
When notification is <u>not</u> provided 30 days or more prior to opening.	\$261

COMPLEXITY LEVEL
<p>Depending on the complexity of the menu, different food establishments have varying Annual Permit Fees.</p>
<p>EXEMPT FROM PERMIT Pre-packaged non-potentially hazardous foods.</p> <p><i>Examples:</i> Candy bars, packaged nuts, soda, gum; and foods, such as cotton candy, popcorn, and candy apples may be prepared and sold without a permit. Complete list available upon request.</p>
<p>LEVEL 1 Pre-packaged foods; limited preparation required; heating and hot holding limited to 2 potentially hazardous foods. Most baked goods.</p> <p><i>Examples:</i> Grocery carrying pre-packaged products such as dairy, eggs, blended drinks, pre-packaged sandwiches made in an approved facility; espresso stand serving pre-packaged items made in an approved facility; ice cream/yogurt shop.</p>
<p>LEVEL 2 Proteins must be purchased pre-cooked; cooling not permitted; hot held leftovers must be discarded daily.</p> <p><i>Examples:</i> Pre-cooked hamburgers and proteins; sandwiches; soups, and pizza.</p>
<p>LEVEL 3 Handling of raw proteins; preparation steps may include cooking, cooling, and/or reheating; baked goods containing custard.</p> <p><i>Examples:</i> Full service bars, grills, and restaurants; lasagna, sauce, refried beans, soup, fried rice, roast; meat loaf, tamales, and fried protein.</p>

ESTABLISHMENT TYPES & DESCRIPTIONS						
<p>Food establishments may have varying permit levels depending on type and complexity. Annual Fee amounts are listed.</p>						
<p>MULTIPLE EVENT (ITINERANT) Food service occurs only in conjunction with scheduled events (farmer's market, community festivals, etc.).</p> <p>Preparation of menu items must be done only in a CCPH permitted kitchen or on-site. The permitted kitchen must be used for all food and equipment storage, ware washing, and water supply. An Annual Commissary Agreement is required with a permitted kitchen.</p> <p>Limited menu. Foods must be prepared for immediate service or hot holding only. Cooling not allowed. Leftovers must be discarded daily.</p> <p>May cater events only with menu items that are reviewed and approved by CCPH.</p> <table style="width: 100%; border: none;"> <tr> <td style="width: 80%;">Level 1</td> <td style="text-align: right;">\$248</td> </tr> <tr> <td>Level 2</td> <td style="text-align: right;">\$546</td> </tr> <tr> <td>Level 3</td> <td style="text-align: right;">\$893</td> </tr> </table>	Level 1	\$248	Level 2	\$546	Level 3	\$893
Level 1	\$248					
Level 2	\$546					
Level 3	\$893					
<p>BAKERY \$273 Establishment retailing baked goods such as cakes, donuts, and breads.</p> <p>Higher complexity items (i.e. custard, quiche, pumpkin pies) are discouraged but considered on a case by case basis. Detailed description of preparation and cooling procedures are required for approved items with increased complexity.</p>						
<p>BED & BREAKFAST \$298 Private home or inn offering 8 or less lodging units on a temporary basis to travelers. Offers only breakfast. Foods must be prepared for immediate service or hot holding only. No cooling. Leftovers must be discarded daily.</p>						

(Continued on back)

ESTABLISHMENT TYPES & DESCRIPTIONS (Continued)

<p>CATERER \$596</p> <p>A person contracted to prepare food in an approved food establishment for final cooking or service at another location.</p> <p>Permitted kitchen must be used for all food, equipment storage, ware washing, and water supply. <u>An Annual Commissary Agreement is required to use a separate business as a base of operation.</u></p>								
<p>ESPRESSO/OTHER BEVERAGE \$248</p> <p>Kiosk, tasting rooms, or other structure serving only beverages and pre-packaged foods. Annual Commissary Agreement may be required. Permitted kitchen must be used for all food, equipment storage, ware washing, and water supply. Permanent seating not provided.</p> <p>Approval of expanded menus are based upon provided facility infrastructure and evaluated on a case by case basis.</p>								
<p>GROCERY</p> <p>Establishment offering range of groceries including produce, dairy, and/or other packaged foods with cold holding requirements.</p> <table style="width:100%; border:none;"> <tr> <td>Grocery Permit</td> <td align="right">\$248</td> </tr> <tr> <td>w/Meat Market</td> <td align="right">add \$248</td> </tr> <tr> <td>w/Bakery</td> <td align="right">add \$248</td> </tr> <tr> <td>w/Deli</td> <td align="right">add \$546</td> </tr> </table>	Grocery Permit	\$248	w/Meat Market	add \$248	w/Bakery	add \$248	w/Deli	add \$546
Grocery Permit	\$248							
w/Meat Market	add \$248							
w/Bakery	add \$248							
w/Deli	add \$546							
<p>MEAT MARKET \$273</p> <p>Retailing fresh, frozen, or cured proteins, poultry and fish. May be establishment in and of itself, or located within a grocery.</p>								
<p>MOBILE UNIT</p> <p>Readily movable, self-contained food establishment. Adequate hot & cold holding equipment, permanent hand washing stations, potable water, and waste water storage required.</p> <p>Food storage, food preparation, equipment storage and ware washing needs will be evaluated on a case by case basis.</p> <p>An Annual Commissary Agreement with a permitted kitchen is required for some or all of these activities.</p> <table style="width:100%; border:none;"> <tr> <td>Level 1</td> <td align="right">\$273</td> </tr> <tr> <td>Level 2</td> <td align="right">\$596</td> </tr> <tr> <td>Level 3</td> <td align="right">\$1,042</td> </tr> </table>	Level 1	\$273	Level 2	\$596	Level 3	\$1,042		
Level 1	\$273							
Level 2	\$596							
Level 3	\$1,042							

<p>PUBLIC KITCHEN \$273</p> <p>A permitted kitchen where food is stored, prepared, portioned, or packaged for service to the public. May be rented to other groups to prepare food. Outside groups or businesses using a permitted public kitchen to prepare foods for service to the public must obtain their own annual or temporary permit.</p> <p><u>Examples:</u> Church kitchens, kitchen designed for cooking classes or for rental purposes.</p>																										
<p>RESTAURANT</p> <p>Food establishment within a permanent structure with all code identified facility requirements. Permitted restaurants may cater private events within approved complexity level. Fees based on complexity and annual gross revenue.</p> <table style="width:100%; border:none;"> <tr> <td>Level 1</td> <td></td> </tr> <tr> <td> \$0-\$500K</td> <td align="right">\$273</td> </tr> <tr> <td> \$501K - \$1M</td> <td align="right">\$328</td> </tr> <tr> <td> \$1M+</td> <td align="right">\$358</td> </tr> <tr> <td>Level 2</td> <td></td> </tr> <tr> <td> \$0-\$500K</td> <td align="right">\$546</td> </tr> <tr> <td> \$501K - \$1M</td> <td align="right">\$651</td> </tr> <tr> <td> \$1M+</td> <td align="right">\$705</td> </tr> <tr> <td>Level 3</td> <td></td> </tr> <tr> <td> \$0-\$500K</td> <td align="right">\$864</td> </tr> <tr> <td> \$501K - \$1M</td> <td align="right">\$1,018</td> </tr> <tr> <td> \$1M+</td> <td align="right">\$1,097</td> </tr> <tr> <td>Manager Inspection Program</td> <td align="right">\$356</td> </tr> </table>	Level 1		\$0-\$500K	\$273	\$501K - \$1M	\$328	\$1M+	\$358	Level 2		\$0-\$500K	\$546	\$501K - \$1M	\$651	\$1M+	\$705	Level 3		\$0-\$500K	\$864	\$501K - \$1M	\$1,018	\$1M+	\$1,097	Manager Inspection Program	\$356
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<p>SEASONAL \$273</p> <p>Establishment operating only on a seasonal basis (6 or fewer consecutive months a year) in a fixed location.</p> <p><u>Examples:</u> concession stands, farmer's market, chef demo booths, holiday mall vendors.</p>																										
<p>TEMPORARY EVENT</p> <p>Food service occurs only in conjunction with a scheduled event (fairs, community festivals, etc.) with limited menu. Preparation of menu items must be done only in an approved kitchen or on-site. The approved kitchen must be used for all food and equipment storage, ware washing, and water supply. Foods must be prepared for immediate service or hot holding only. Cooling not allowed. Leftovers must be discarded daily.</p> <table style="width:100%; border:none;"> <tr> <td>1-3 Consecutive Days</td> <td align="right">\$152</td> </tr> <tr> <td>4-21 Consecutive Days</td> <td align="right">\$302</td> </tr> <tr> <td>Late fee</td> <td align="right">\$50</td> </tr> <tr> <td colspan="2"><i>(if not permitted within 14 days of event)</i></td> </tr> </table>	1-3 Consecutive Days	\$152	4-21 Consecutive Days	\$302	Late fee	\$50	<i>(if not permitted within 14 days of event)</i>																			
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FOOD FOLLOW UP INSPECTION	
Mandatory Follow-up inspection	\$397
Required if a routine inspection results in 20 or more red critical points.	
Food Probation Inspection	\$1,191
Repeat critical violation(s) observed during the mandatory follow-up inspection results in Food Probation Inspections	
SCHOOLS	
New Construction	\$620
Remodel	\$478
Portable Addition	\$265
Cafeteria Public/Private	\$596
Permit Student Store	\$248
Summer School	\$273
Head Start	\$298
School Safety Inspection	\$422
OTHER FEES	
Add'l Services (per hour)	\$111.32
Food Handler Card	\$10



Clark County Public Health
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Vancouver, WA 98666
360-397-8428