

Temporary Food Establishments 2026 Fees & Guidelines

Application & Payment Received

14 or more days before event
7–13 days before event
1–6 days before event
Day of event
Found operating without permit

Cost

Permit fee (see below)
Permit fee + 25% late fee
Permit fee + 50% late fee
Permit fee + 75% late fee
Permit fee + 100% late fee

- ▶ To avoid a late fee, complete application and payment must be received at least 14 days before event.
- ▶ You can pay with cash, money order, **business** check, Visa, or MasterCard. Personal checks will be returned.
 - Please make checks payable to: Tacoma-Pierce County Health Department

Permits

\$0 Exempt (Application Not Required)

- ▶ Commercially prepared and packaged, un-opened, not potentially hazardous, doesn't require prep or temperature control
- ▶ Whole, uncut fruits and vegetables (except sprouts) without sampling

\$0 Courtesy (Courtesy Application Required)

- ▶ Open, ready to eat, not potentially hazardous, doesn't require onsite prep or temperature control
- Examples: beef jerky, jam, jelly, coffee/tea with no dairy, commercially made cupcakes/donuts, commercially popped popcorn*

\$120 Annual Exemption (Application Required)

- ▶ You may apply for exemption if your menu items qualify
- ▶ Refer to exempt list application required
- ▶ See *Annual Food Category list* for more examples

\$120 Limited Risk, 1–21 consecutive days at the same location

- ▶ Requires minimal handling
- ▶ Raw and commercially prepared animal products (Department of Agriculture inspected)
- ▶ Dairy products (Department of Agriculture licensed) pre-wrapped for sale
- ▶ Cut leafy greens
- ▶ See *Limited Category Foods list* for more examples

\$240 Low Risk, 1–21 consecutive days at the same location

\$480 Low Risk, 1–26 non-consecutive days at the same location

- ▶ Requires temperature control and minimal prep/handling
- Examples: hot dogs, canned chili/soup, liquid pasteurized egg, commercially pre-cooked meat*

\$360 High Risk, 1–14 consecutive days at the same location

\$540 High Risk, 15–21 consecutive days at the same location

\$480 High Risk, Certified Booth Operator, 5 events in one year, 3 consecutive days per event, call (253) 649-1703 for more info

- ▶ Cooked from raw animal products or requires advance or complex prep, like cooking and cooling at an approved facility
- Examples: barbecue meat, spring rolls, hamburgers, chicken*

\$480 Blanket

- ▶ Available to organized events with an appointed coordinator. Coordinator must apply for permit at least 45 days before event. Coordinator is responsible for paying fees, meeting sanitation requirements and working with the Health Department to resolve vendor food safety issues. A **\$480 non-refundable 2 hour deposit** is due with application. A fee of **\$240 per hour** will be assessed for all time used by Tacoma-Pierce County Health Department staff after the initial 2-hour deposit.

Reinspection

\$240 Reinspection

- ▶ A reinspection is required if you receive 35 or more red points or do not meet sanitation requirements.

Prefer a language other than English?

Let us know. We have free language services, like document translation and interpreters.
Contact (253) 649-1706
or food@tpchd.org.