

Farmers Market Vendor Application



FOR OFFICE USE ONLY

- ▶ To apply for this permit, the coordinator must first invite you to operate at the market.
- ▶ To avoid a late fee, submit complete application and payment 14 days before you will operate.
- ▶ Pay with cash, **business** check, money order, Visa, or MasterCard.
 - Please make checks payable to: Tacoma-Pierce County Health Department
- ▶ Payment is not accepted over the phone. Personal checks will be returned.
- ▶ Incomplete applications will be returned.
- ▶ Permit fees are non-refundable.
- ▶ **When applying in person, complete application and payment must be received by 3 p.m. for new vendors and 4 p.m. for returning vendors.**
- ▶ A copy of your mobile units L&I insignia is required (if applicable).

Market

Market Name _____

Market Date(s) _____

Food Service Begins _____ Food Service Ends _____

Address _____ Parcel Number _____

City _____ State _____ Zip _____

Coordinator Name _____

Phone _____ Email _____

Vendor

Business Name _____

Mailing Address _____

City _____ State _____ Zip _____

Phone _____ Email _____

Person in Charge (PIC) _____ Phone _____

SR _____

Permit distribution: Email Mail Previously operated a Temporary Food Establishment in Pierce County: Yes No

Permit

_____	+	_____	=	_____
Permit Category		Permit Fee		Total Payment
				Late Fee (if applicable)

- I have read and understand the "Requirements to Operate" document.
- A copy of the Person in Charge's (PIC's) Washington State Food Worker Card will be posted in the booth.
- I have attached a copy of my processing license/permit (if applicable).
- I have included a copy of my mobile unit L&I insignia (if applicable).

_____	_____	_____
Name (please print)	Signature	Date

HEALTH DEPARTMENT USE ONLY

Search By _____ FA _____ AR _____ Balance Owed _____

Information submitted is subject to Public Records Act, Chapter 42.56 RCW

Food Preparation & Menu

Where will food be purchased? (e.g., Costco, Safeway) _____

- Only food items listed will be approved to serve. Approval for any changes must be requested before the event.
- Any food that requires cooling must be cooled at an approved kitchen. No cooling allowed at the event.
- Any food found in the temperature danger zone (42–134°F) will be discarded.

***Sterno not allowed
for hot holding.***

List below all food, beverages and condiments that will be served. Attach additional pages, as needed.

Food Item	Purchased raw or pre-cooked?	Prepared in booth or at approved kitchen?	Transported hot or cold? What type equipment used to transport?	Cold holding equipment used at event? (41°F or below)	Cooking/reheating equipment used? Final cook/reheat temperature?	Hot holding equipment used at event? (135°F or above)
<i>Example: Hamburger</i>	<i>Raw</i>	<i>Booth</i>	<i>Cold, ice chest</i>	<i>Ice chest</i>	<i>Grill, 158°F</i>	<i>Grill/steam table</i>

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If your operation does any of the following:

- Requires advance menu preparation
- Uses fruits and vegetables that are not purchased pre-washed or pre-cut
- Lasts longer than 1 day (requires access to a 3-compartment sink for dishwashing)

You must obtain permission to use a kitchen facility that is approved by Tacoma-Pierce County Health Department for advance food preparation, fruit and vegetable rinsing and dishwashing. Examples can include restaurant, church, school, or community center. The facility must have the ability to support your event menu and any preparation.

Kitchen Name _____ Contact Name _____

Address _____ City _____ Phone _____

Preparation that takes place at the kitchen facility listed above:

- | | | |
|--|--|--------------------------------------|
| <input type="checkbox"/> Reheating | <input type="checkbox"/> Cooling (walk-in refrigerator required) | <input type="checkbox"/> Cooking |
| <input type="checkbox"/> Fruit and vegetable rinsing | <input type="checkbox"/> Dishwashing | <input type="checkbox"/> Other _____ |

Restroom facilities with hot and cold running water for handwashing required for food workers.

Location of restroom facilities _____

Equipment List

Identify equipment used at the event in your Temporary Food Establishment booth. Check all boxes that apply.

Handwashing station

Required for any open food.

- 5-gallon insulated container with a continuous flow spigot and 5-gallon catch bucket
- Plumbed hand sink
- Water 100–120°F
- Soap and paper towels

Floor/overhead coverage

- Tarp
- Wood
- Canopy/tent
- Other _____

Cooking/reheating equipment

- Grill/BBQ
- Fryer
- Smoker
- Oven
- Other _____

Sanitizer bucket

- Open container
- Additional container for booths with raw meat
- Wiping towels
- Bleach/sanitizer (1 tsp bleach per gallon water)

Cold/hot holding equipment

Sterno not allowed for hot holding.

- Ice chest
- Refrigerator
- Steam table
- Grill/BBQ
- Other _____

Outside cooking area

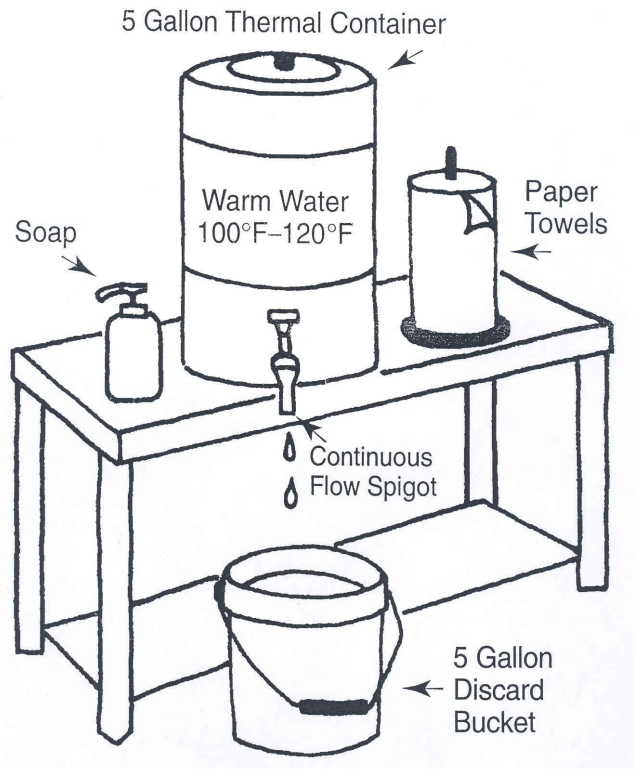
- Outside cooking area (BBQ) must have a second handwashing station
- 4-foot separation/barrier from public

Temporary Handwashing Station

A temporary handwashing station **must** have:

- 5-gallon thermal (insulated) container
- Spigot that provides continuous flow
- Warm (100–120°F) water
- Soap
- Paper towels
- 5-gallon bucket to collect dirty water

A **\$217** reinspection is required if you receive more than 35 red points or do not meet sanitation requirements.



Potential Sale Locations for 5-Gallon Thermal Containers

Call businesses to check availability.

- **Any large retail chain store**
Sells 5-gallon thermal (insulated) containers. Spigots are easily removed and replaced with continuous flow spigots from any hardware store.