



ENVIRONMENTAL HEALTH DIVISION - FOOD SAFETY

Farmers Market Permit Application

The Farmers Market Permit may be used at all active farmers markets in Whitman County.

Contact Info

Name of Organization: _____ Non-Profit Organization?: Yes No

Person in Charge (PIC): _____ Does PIC have a Food Worker Card?: Yes No

Mailing Address for Permit: _____

Contact Phone Number: _____ Email Address: _____

Venue Info

Type of Facility (check one): Permanent commercial kitchen Mobile Unit Temporary Booth

Handwashing facility for events will be: Plumbed Sink Gravity Flow Sink

The equipment used to clean utensils: 3 compartment Sink 3 tubs Disposable Utensils only

What equipment will be used during the transport and time of service (check all that apply)

- Coolers with Ice
- Refrigerator
- Freezer
- Hot Holding Unit
- Crock Pot
- Steam Table
- Held on grill until served
- Served immediately after cook
- Other: _____

How will garbage be disposed: _____ How will waste water be disposed: _____

Will there be ADVANCED food preparation: Yes No If YES, date and time of prep: _____

Location of advanced prep: _____

Additional Info

- Will bleach (50-200 ppm) sanitizer solution be used to clean food and contact surfaces? Yes No
- Will the proper sanitizer strips be available? Yes No
- Will a metal probe thermometer that reads 0-220F be available? Yes No
- Will there be restrooms for food workers within 200 ft with hot and cold running water? Yes No
- Will the hot holding unit(s) be capable of holding food above 135F? Yes No
- Will cold holding unit(s) be capable of holding food below 41F? Yes No
- Will food-grade disposable gloves, or utensils be available for handling ready to eat food? Yes No

By signing this form, you attest to the accuracy of the information provided, affirm that you will comply with the WAC 246-215, and will allow Whitman County Public Health access to the establishment. You agree to notify Whitman County Public Health in advance of changes in menu, equipment, date and location. Incomplete applications will not be processed.

Applicant Signature: _____ **Date:** _____

Required Submittal Items: **1. This application** - completed and signed. **2. Fee payment** - fees must be paid before a permit is issued.

Applications received less than five business days prior to event may be rejected.

List all food items to be served (attach additional items on separate sheet):

Food Item	Food Preparation	Cooking Procedures	Holding	Serving	
	<input type="checkbox"/> On Site <input type="checkbox"/> Advanced	<input type="checkbox"/> Thawed <input type="checkbox"/> Cooled	<input type="checkbox"/> Portioned <input type="checkbox"/> Reheated	<input type="checkbox"/> Cooked <input type="checkbox"/> Other	<input type="checkbox"/> Hot <input type="checkbox"/> Cold
	<input type="checkbox"/> On Site <input type="checkbox"/> Advanced	<input type="checkbox"/> Thawed <input type="checkbox"/> Cooled	<input type="checkbox"/> Portioned <input type="checkbox"/> Reheated	<input type="checkbox"/> Cooked <input type="checkbox"/> Other	<input type="checkbox"/> Hot <input type="checkbox"/> Cold
	<input type="checkbox"/> On Site <input type="checkbox"/> Advanced	<input type="checkbox"/> Thawed <input type="checkbox"/> Cooled	<input type="checkbox"/> Portioned <input type="checkbox"/> Reheated	<input type="checkbox"/> Cooked <input type="checkbox"/> Other	<input type="checkbox"/> Hot <input type="checkbox"/> Cold
	<input type="checkbox"/> On Site <input type="checkbox"/> Advanced	<input type="checkbox"/> Thawed <input type="checkbox"/> Cooled	<input type="checkbox"/> Portioned <input type="checkbox"/> Reheated	<input type="checkbox"/> Cooked <input type="checkbox"/> Other	<input type="checkbox"/> Hot <input type="checkbox"/> Cold
	<input type="checkbox"/> On Site <input type="checkbox"/> Advanced	<input type="checkbox"/> Thawed <input type="checkbox"/> Cooled	<input type="checkbox"/> Portioned <input type="checkbox"/> Reheated	<input type="checkbox"/> Cooked <input type="checkbox"/> Other	<input type="checkbox"/> Hot <input type="checkbox"/> Cold
	<input type="checkbox"/> On Site <input type="checkbox"/> Advanced	<input type="checkbox"/> Thawed <input type="checkbox"/> Cooled	<input type="checkbox"/> Portioned <input type="checkbox"/> Reheated	<input type="checkbox"/> Cooked <input type="checkbox"/> Other	<input type="checkbox"/> Hot <input type="checkbox"/> Cold
	<input type="checkbox"/> On Site <input type="checkbox"/> Advanced	<input type="checkbox"/> Thawed <input type="checkbox"/> Cooled	<input type="checkbox"/> Portioned <input type="checkbox"/> Reheated	<input type="checkbox"/> Cooked <input type="checkbox"/> Other	<input type="checkbox"/> Hot <input type="checkbox"/> Cold
	<input type="checkbox"/> On Site <input type="checkbox"/> Advanced	<input type="checkbox"/> Thawed <input type="checkbox"/> Cooled	<input type="checkbox"/> Portioned <input type="checkbox"/> Reheated	<input type="checkbox"/> Cooked <input type="checkbox"/> Other	<input type="checkbox"/> Hot <input type="checkbox"/> Cold

Booth Sketch/Floor Plan

Sketch in the top view (overhead) and identify and label features in your booth including hand wash facilities, cooking equipment, hot and cold holding equipment, refrigeration (including ice chests), worktables and preparation area, storage areas, sanitizing solution bucket locations and serving areas.