Application for exemption from permit

This application is based on WAC 246-215-191 (Rules and Regulations of the State Board of Health for Food Service)

### Applicant and Event Information:

<table>
<thead>
<tr>
<th>Applicant Name</th>
<th>Daytime Contact Phone</th>
</tr>
</thead>
<tbody>
<tr>
<td>Business Name, if applicable</td>
<td></td>
</tr>
<tr>
<td>Mailing Address</td>
<td>City, State, Zip</td>
</tr>
<tr>
<td>Event Location</td>
<td>Date of Event</td>
</tr>
</tbody>
</table>

### Food Items, check all that apply:

- Popcorn
- Cotton candy
- Dried herbs and spices
- Machine-crushed ice drinks
- Corn on the cob
- Whole roasted peppers
- Roasted nuts
- Chocolate-dipped ice cream bars
- Chocolate-dipped bananas
- Sliced fruit and vegetables for sampling

### 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).

1. List person on next line that has a valid [WA State Food Worker Card](name / county / expiration date / person signs form at bottom)
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 EH&S Authority | Date |

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