

## SERVING FOOD AT AN OPEN HOUSE OR GRAND OPENING

Many businesses other than food establishments offer food to their customers for various occasions. You may need to obtain a Health District Food Establishment Permit for your event, depending upon the kind of food you serve and how it is prepared. This fact sheet will help you determine when you need to seek a permit.

### A PERMIT IS REQUIRED WHEN:

- You serve milk;
- You serve meat or other potentially hazardous\* foods such as hamburgers or hotdogs, or;
- You prepare food at your facility--including such activities as slicing, washing, cooling, hot holding, and/or assembling food items.

### A PERMIT IS NOT REQUIRED WHEN:

- You serve only non-potentially hazardous\*, ready-to-eat food items directly out of the package without direct hand contact. Examples include cookies, cakes, doughnuts, crackers, roasted nuts and popcorn.
  - You must dispense the items in the original package or directly into a single-use container from the original food package;
  - You must provide tongs, scoops or other devices to prevent direct hand contact of food items by both servers and customers;
- You serve only non-potentially hazardous\*, ready-to-eat food items that have been produced in a licensed facility (caterer or supermarket), such as trays of precut hard cheese (Swiss, cheddar, Colby), precut fruit (except melons), and precut vegetables.
  - You must provide tongs scoops or other devices to prevent direct hand contact of food items by both servers and customers;
- You serve whole fruit (apples, oranges, bananas);
- You serve non-potentially hazardous\* hot beverages such as coffee (not espresso drinks), hot tea or hot apple cider into a single-use cup. Powdered creamer may be offered. Providing milk or cream will require a permit.

Note: For these non-permit situations, a hand washing sink is recommended but not required

\*Potentially Hazardous Foods: Bacteria that cause foodborne illness grow in certain foods; these foods are called Potentially Hazardous Foods. Potentially hazardous foods include meat, fish, poultry, seafood, eggs, dairy products; cooked rice, beans, pasta, potatoes; cooked vegetables, tofu, sprouts, and cut melons.



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