DEFINITIONS

• **TIME/TEMPERATURE CONTROL FOR SAFETY (TCS) FOODS**: Foods in which bacteria that cause foodborne illness can grow. These foods include but are not limited to: Dairy products; meat; eggs; fish; shellfish; cooked rice, beans, potatoes, and pasta, tofu; batters; sliced melons; cut tomatoes and leafy greens; and untreated garlic- or herbs-in-oil mixtures.

**FOODS NOT REQUIRING A PERMIT:****

- Hot coffee and hot tea with powdered creamer or ultra-high temperature (UHT) pasteurized liquid creamer in individual serving containers; espresso-type beverages need a permit.
- Apple cider, from a commercial facility, heated and served in individual single use cups.
- Commercially prepared beverages (soda, beer, wine, high-acid juice, etc.) served in single use cups.
- Whole, uncut, unprocessed fruits, vegetables, and herbs.
- Frozen confections (e.g., ice cream bars, popsicles, etc.) that are commercially produced, packaged, and sold in individual portions.
- Meat jerky prepared in a United States Department of Agriculture (USDA) inspected commercial facility.
- Any pre-packaged, non-TCS food prepared in a commercial facility.
- Commercially prepared non-TCS food served directly out of the package without direct hand contact onto single use articles. Examples: cookies or crackers in a box or package, cake from the bakery, doughnuts in a box or package, etc.
- Chocolate candy from an approved source (Washington State Department of Agriculture (WSDA) or local permit). Limited sampling and portioning into single use articles are allowed.
- Bulk, dry, non-ready to eat non-TCS food such as dry beans, raw dry grains, in-shell nuts, coffee beans, tea leaves, or herbs for teas.
- Pre-packaged shelf stable baked goods from a licensed WSDA Cottage Foods operation. A permit may be needed for sampling or serving.
- Pre-packaged TCS foods prepared by a WSDA Food Processor. A permit may be needed for sampling or serving.
- A beverage operation run by minors (such as a lemonade stand), using only non-TCS ingredients with no direct hand contact, that serves the beverage into single service cups and operates no more than 30 days per year.

A permit may be needed if the above requirements are not met.