

FOODS THAT QUALIFY FOR LIMITED MENU PERMITTING STATUS

DEFINITIONS

- **APPROVED KITCHEN:** a licensed restaurant, or a public, certified kitchen, such as a church or grange kitchen.
- **POTENTIALLY HAZARDOUS FOODS(PHF):** Foods in which bacteria that cause foodborne illness can grow. Potentially hazardous foods include meat, fish, poultry, seafood, eggs, dairy products; cooked rice, beans, pasta, potatoes; cooked vegetables, tofu, sprouts, and cut melons.
- **APPROVED FACILITY:** one that is regulated by the Washington State Department of Agriculture or the Food and Drug Administration.

LIMITED MENU LIST

- Baked goods prepared in an approved kitchen, cut to order. They may be served with ice cream;
- Blended drinks with ice from an approved facility sold in open, single service containers. These may contain cut fruit/vegetables;
- Breads needing temperature control because they contain potentially hazardous ingredients;
- Cheesecake;
- Cheeses and butter from farmer processed WSDA, USDA, or FDA facilities;
- Churros made from commercially prepared dough;
- Commercially canned whipped cream;
- Commercially pasteurized milk, half & half, yogurt and cream;
- Corndogs, commercially prepared or hand-dipped from commercially prepared mix;
- Cut fruit or vegetables, except melons and sprouts;
- Deep fried snack cakes, candy and other snack cakes that do not contain potentially hazardous ingredients;
- Dippin Dots that are scooped on site;
- Donuts and elephant ears with non-potentially hazardous toppings and made from commercial dough or powder mixes;
- Dried herbs and spices, processed in an approved facility, mixed with product for dips;
- Espresso and Italian soda;
- Beverages, fresh-squeezed or previously prepared, with high acid such as citrus and cranberry. You must wash fruit in an approved facility* and post a Consumer Advisory. See our Consumer Advisory fact sheet for guidance;



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- Ham and bacon--fully pre-cooked and commercially prepared;
- Hot dogs or hot-dog like sausages;
- Ice cream scooped on site or soft serve;
- Ice Drinks, including shaved ice, fruit granitas, snow cones, sorbets, etc. in single service or commercially made edible containers. These drinks may contain milk;
- Live shellfish with proper documentation;
- Nachos made only with commercially canned cheese;
- Meat, raw, prepackaged and cold-held from an approved USDA inspected facility;
- Packaged Food if held at 41 F or below labeled and processed in an approved facility, including but not limited to pasta, hummus, sauces, cheese, single service milk.
- Pancakes, waffles, and funnel cakes made from commercial dough or powder mixes;
- Peanut butter and jelly sandwiches;
- Pepperoni and cheese pizza if commercially made, delivered, cooked and pre-sliced;
- Pies and baked goods requiring temperature control or served with ice cream. If cut and served on site, they must be purchased commercially prepared or made in an approved facility;
- Pretzels from frozen or prepared dough in an approved facility;
- All PHF food products requiring temperature control being sampled or for tastings;
- Shaved ice and sno cones in single service containers;
- Strawberry or other berry shortcake with whipped cream from cans only;
- Watermelon sliced for consumption in eating contests only.