

FOOD & BEVERAGE ITEMS THAT DON'T REQUIRE A PERMIT

DEFINITIONS

- **APPROVED KITCHEN:** a licensed restaurant, or a public, certified kitchen, such as a church or grange kitchen.
- **POTENTIALLY HAZARDOUS FOODS:** 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.

NON-PERMITTED FOODS

- Hot coffee and hot tea with powdered creamer or 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 serving containers;
- Commercially prepared beverages (soda, beer, wine, high-acid juice, etc.) served in disposable cups;
- Fruits and vegetables that are not potentially hazardous, are uncut and properly washed in an approved facility, or washed on-site with commercially packaged bottled water;
- Frozen confections (ice cream bars, popsicles, etc.) that are commercially produced, packaged and sold in individual portions;
- Meat jerky prepared in a USDA inspected commercial facility;
- Store-bought dry baked good served directly out of the package without direct hand contact. Examples: cookies in a box or package, cake from the bakery, doughnuts in a box or package, etc;
- Any pre-packaged, non-potentially hazardous food prepared in a commercial facility;
- Pretzels, chips, and crackers prepared in a commercial facility and served without direct hand contact;
- Chocolate candy from an approved source (WSDA or local permit). Limited sampling and portioning into single use articles is allowed;
- Bulk, dry, non-ready to eat non-potentially hazardous food such as dry beans, raw dry grains, in-shell nuts, coffee beans, teas leaves, or herbs for teas;

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FOOD SAFETY REQUIREMENTS FOR EXEMPT FOODS

- Water, ice and food must be from approved sources. Home storage or preparation is not allowed;
- You must provide a hand washing facility during food preparation;
- You must use approved barriers such as utensils, paper wraps, or gloves to prevent bare hand contact with all ready-to-eat foods. Gloves must be changed when contaminated, ripped, or after changing tasks;
- Employees must have access to restrooms and must wash their hands after using the restroom;
- You must have enough clean utensils or provide a 3-basin dish wash facility. You must wash utensils in hot, soapy water (basin 1), rinse in clean water (basin 2), sanitize (basin 3), and air dry them before use or reuse;
- You must store all food, ice and single-service products off the ground and away from sources of contamination;
- You must sanitize all food-contact surfaces prior to and during, food preparation.

If these food safety guidelines are not met, we will assess a \$162.00 fee.