

Temporary Food Permits

Permits are required when an individual or group intends to serve food to the public at one location for a period of 21 days or less in conjunction with a single event or celebration. This includes, but is not limited to fairs, public exhibitions, church bazaars, celebrations, fund raisers for non-profit groups, and any other event open to the public whether or not compensation for food occurs.

Process For Obtaining A Permit

- *Obtain a temporary food permit application packet from the Lincoln County Health Department.*
- *Address each item on the application and return it to the Public Health office with the appropriate fee (currently a permit fee is \$15/day) at least 7 days in advance of the event.*
- The person in charge of the food service operation should be prepared to answer detailed questions concerning how the food items listed on the application will be prepared and served to the consumer.

Our temporary food permit applications are now available online at our website:
www.co.lincoln.wa.us.



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A Quarterly newsletter from your local health department



Inside:

Holiday Food Safety Tips







Each year, hundreds of people in Washington become ill and some are hospitalized because the food they ate at a holiday meal was handled or prepared in an unsafe way. Please follow these food safety tips to protect yourself, your family and friends. **Don't serve a foodborne illness this holiday!**

Buying and Preparing Food

- Keep raw meats separate from other foods, especially fruit and vegetables in your shopping cart and grocery bags. Raw meats that are wrapped for display often leak. Put meat into a plastic bag to prevent drips that may contaminate other food.
- Always wash hands before you begin to prepare food and after handling raw meats. Use warm water, soap and paper towels. Remember that hands that look clean may be contaminated with millions of germs. Inadequate hand washing is a leading cause of foodborne disease today!
- Keep your kitchen and utensils clean. Wash cutting boards, knives and countertops that come into contact with raw meat.

- Do not re-use wash cloths after wiping countertops, especially after cleaning up raw meat juice.
- Thaw all meat, including turkey, in the refrigerator. Frozen meat is easy to under-cook.
- Cook food to safe temperatures. Use the following table to ensure you are cooking your food to the right temperature and always use a food thermometer to check the temperature of the food!

165°F (for 15 seconds)		All Poultry Stuffing's Casseroles
155°F (for 15 seconds)		Hamburger Sausage
145°F (for 15 seconds)		Eggs Fish Beef Pork
140°F		Vegetables that will be hot held

- Refrigerate Food right away. Do not leave food on the counter to “cool down”. Cut or divide solid food (turkey) into small pieces and cool in containers without lids in the refrigerator. Wait until the food is cold, below 45°F, before you put on the lid.

Serving Food

- Refrigerate, reheat or throw away perishable food after two hours at room temperature. Keep track.
- Think small. Arrange and serve food on several small plates instead of one large one. Keep the rest of the food either hot or cold.
- Keep hot foods hot (140°F or above). Use warming trays or roasting pans if possible.
- Keep cold foods cold (41°F or below).
- Do not serve raw eggs mixed into drinks or food.

Storing Food

- Refrigerate leftovers right away.
- Reheat all leftovers to at least 165°F.