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## Temporary Food Events

June 2008

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](http://www.co.lincoln.wa.us)



## Lincoln County Health Department

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# Food Rules!!

A Quarterly newsletter from your local health department



Inside:

- Safety Tip For Picnics
  - Temporary Food Permits
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## Food Safety for Picnics...

**With a little planning you can have a safe and foodborne illness free picnic!**

Foods that present the greatest risk for causing foodborne illness are called potentially hazardous foods (PHF). These foods are capable of supporting pathogenic (disease-causing) bacterial growth.

Examples of PHF include:

- Beef, poultry, pork, lamb, fish and shellfish
- Milk and dairy products
- Cuts melons
- Cooked potatoes, beans, rice and pasta.

Bacteria responsible for most foodborne illness outbreaks actively grow within a temperature range of 41°F to 140°F, called the danger zone. In order to prevent foodborne illness, keep potentially hazardous foods out of the danger zone.

## Picnic Prep Tips...

Keep all food contact surfaces clean and always wash your hands before preparing foods! Try and prepare foods at home where you have a controlled environment and better facilities.

- Prepare home-made with pre-chilled

Ingredients. For example, cook potatoes, chicken, eggs, etc. and cool them under refrigeration to 41°F before mixing. Always use utensils and not your hands to stir the salad.

- Rinse whole melons thoroughly before cutting into them. Keep cut pieces of melon 41°F or colder.
- Prepare raw meat items such as hamburger patties, at home where you are better equipped to clean and sanitize surfaces that come in contact with raw meats.
- Purchase ice for beverages from an approved source (i.e. grocery or convenience store). Do not use food storage ice for iced beverages.

## Food Storage Tips...

To keep your perishable and potentially hazardous food cold, pack ice around the food to ensure foods stay 41°F and below.

- Store raw meat in a manner to ensure that other food items are not at risk of contamination from dripping blood and juices. Plastic storage containers work well for this. Raw meat may also be stored in a separate cooler.
- Keep the cooler in a shady spot and keep the lid closed .

**Remember, during the hot summer months (85°F and above) all potentially hazardous food should be served within one hour.**

After the picnic is over, leftovers can safely be saved if they were kept at 41°F and below in the cooler.

Remember to clean and sanitize your cooler. Leave lid open to allow cooler to dry out before storing, to ensure mildew will not build up.



For more information on food safety please contact:

Lincoln County Health Department

509-725-2501

[www.co.lincoln.wa.us](http://www.co.lincoln.wa.us)

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