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SECTION 1:

Contact Information

1.1 Primary Contact: ________________________________
Phone Numbers: Home_________________ Cell_________________ Other_________________
Email: _______________________________________
What is the best way to contact this person during the market season?
☐ Home  ☐ Cell  ☐ Email  ☐ Other  ______________________________

1.2 Secondary Contact: ________________________________
Phone Numbers: Home_________________ Cell_________________ Other_________________
Email: _______________________________________
What is the best way to contact this person during the market season?
☐ Home  ☐ Cell  ☐ Email  ☐ Other  ______________________________

1.3 Who is the primary person responsible for farmers market sales?
Name: _______________________________________
Relationship to business: ______________________________
Contact Info: ___________________________________
SECTION 2:  
Business/Farm Identification

2.1 Were there any major changes to your farm/business operation in the last year? If so, please explain:

___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________
___________________________________________________________________________

2.2 Farm/Trade Name: _______________________________________________________

2.3 Business Name (as on license): ____________________________________________

2.4 Are you licensed as a business in the state of Washington?  [ ] Yes  [ ] No

2.5 UBI Number: _____________________________________________________________

2.6 Mailing Address (if changed)  

Address _________________________________________________________________

City ________________ Sate____ Zip__________

Repeat for each business involved in raising, growing, processing, or otherwise producing goods you sell at a farmers market (attach on separate sheet if necessary).

2.7 What was your gross farm/business income last year?

[ ] Under $5,000
[ ] $5,000 to $9,999
[ ] $10,000 to $24,999
[ ] $25,000 to $49,999
[ ] $50,000 to $99,999
[ ] $100,000 to $249,999
[ ] $250,000 to $499,999
[ ] $500,000 or more

2.8 How many people does your farm/business employ?  Full time ________ Part time ________

2.9 Vendor Type:

[ ] Farmer and/or Farmer selling processed/value-added goods with produce they have raised/grown
[ ] Food Processor, value-added goods or agricultural products not raised or grown by vendor
[ ] Prepared Food
### Section 3: Business/Farm Location

3.1 What is the primary physical address for your farm or business (if different from your mailing address):

   Address __________________________________
   City ___________________ State______ Zip___________

3.2 Please attach **CURRENT PROPERTY TAX DOCUMENTATION** for each parcel of land you own and/or your **CURRENT LEASE AGREEMENT** for any parcel you lease.

3.4 Did you add any additional land to your farm operation in the last year?

   - [ ] Yes
   - [ ] No

   If yes, please complete the parcel information below. In addition, please **ATTACH A COPY OF THE PROPERTY TITLE AND / OR PROPERTY TAX DOCUMENTATION** and a **PRINTED GOOGLE MAP** for each individual parcel that you added in the last year.

   If you added more than two parcels, please attach an additional sheet.

<table>
<thead>
<tr>
<th>ADDED PARCEL 1:</th>
<th>ADDED PARCEL 2:</th>
</tr>
</thead>
<tbody>
<tr>
<td><strong>Site Name:</strong></td>
<td><strong>Site Name:</strong></td>
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<tr>
<td>Physical Address:</td>
<td>Physical Address:</td>
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<tr>
<td>Latitude &amp; Longitude:</td>
<td>Latitude &amp; Longitude:</td>
</tr>
<tr>
<td>Parcel ID#:</td>
<td>Parcel ID#:</td>
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<tr>
<td>Owner:</td>
<td>Owner:</td>
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</table>

**Description:**

- **Purpose/Use (crop production, livestock, packing, storage, cold storage, processing, etc)**: ____________________________
- **Total size**: ____________________________
- **Infrastructure on site (buildings, greenhouse, etc)**: ____________________________
- **Associated water right?**: ____________________________

- **Purpose/Use (crop production, livestock, packing, storage, cold storage, processing, etc)**: ____________________________
- **Total size**: ____________________________
- **Infrastructure on site (buildings, greenhouse, etc)**: ____________________________
- **Associated water right?**: ____________________________
4.1 List all the farm and livestock products you intend to sell through the farmers market:

- Flowers
- Vegetables
- Tree fruit, tree nuts, &/or other orchard products
- Berries
- Red meat, poultry, rabbit or other meat (cuts and meat products)
- Milk, cheese, eggs and other dairy
- Honey
- Seafood and shellfish
- Foraged items
- Garden seeds, nursery starts
- Other farmed goods

4.2 Please list all of your value-added or processed products that you hope to sell at the farmers markets:

- Baked goods including breads and pastries
- Cider or juice
- Dried or dehydrated fruit, vegetables, greens, herbs, or flowers
- Dried flowers, wreaths, and Christmas greens
- Dried, smoked or processed meats or jerky
- Essential oils or other botanicals
- Flour, baking mixes, wheat berries
- Frozen baked goods (e.g., pies)
- Frozen fruits
- Jams, jelly, salsa, syrups, chutney, butters
- Roasted peppers or other crops
- Value-added hive and honey products
- Vinegars or pickled products, including krauts, kimchi, kombucha, salad dressing
- Wine, hard cider, beer, spirits, or other liquor
- Fiber products
- Body care or personal products, including soaps, lotions, salves, balms
- Edible pet products (e.g., treats)
- Other, please describe ________________________________
4.3 Please provide a detailed list of any **NEW** crops or products that you plan to start growing/selling this year below (attach on separate sheet if necessary).

<table>
<thead>
<tr>
<th>Parcel #</th>
<th>Crop or Nursery Product</th>
<th>Variety</th>
<th>Growing Season (month to month)</th>
<th>Harvest Season (month to month)</th>
<th>Intended Production</th>
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<tr>
<th>Parcel #</th>
<th>Value Added Product</th>
<th>Farmed Ingredient(s)</th>
<th>Ingredient Source</th>
<th>Processing Location</th>
<th>Intended Production</th>
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<tr>
<th>Parcel #</th>
<th>Livestock &amp; animal products (including honey)</th>
<th>Species/Breed</th>
<th>Amount/Number Raised</th>
<th>Harvest Season (month to month)</th>
<th>Intended Production</th>
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<tr>
<th>Parcel #</th>
<th>Other Farm Product</th>
<th>Variety</th>
<th>Growing Season (month to month)</th>
<th>Harvest Season (month to month)</th>
<th>Intended Production</th>
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4.4 Do you contract with anyone to raise, manage or otherwise assist in the production of your livestock or crops?

_______________________________________________________________________

_______________________________________________________________________
SECTION 5:
Selling at Farmers Markets

5.1 Which farmers markets do you plan on selling at in 2020?

_____________________________________________________________________
_____________________________________________________________________

5.2 What percentage of your annual production was sold through farmers markets last year?

☐ None/0%
☐ 1 to 24%
☐ 25 to 49%
☐ 50 to 74%
☐ 75 to 99%
☐ 100%

5.3 What percentage of your business income comes from the following:

Farmers Markets  ______
Restaurants  ______
Wholesale  ______
CSA  ______
Other  ______

5.4 Are you currently authorized to accept WIC (Women, Infants, and Children)/Senior FMNP (Farmer Market Nutrition Program) checks?

☐ Yes
☐ No- If not are you interested in signing up to accept WIC/SFMNP checks? ☐ Yes ☐ No

5.5 How do you identify and label your farmers market products? Please include a copy of the certificate where appropriate.

☐ Organic
☐ Sustainable
☐ Local
☐ Free-range
☐ Heirloom
☐ Heritage
☐ Chemical- or pesticide-free
☐ Good Agricultural Practices or Global GAP
☐ Good Handling Practices
☐ Other: ________________
SECTION 6:

Reselling at Farmers Markets

6.1 Do you sell any product(s) at any farmers markets that your farm/business did not grow, raise or otherwise produce? If so, please list them below.

☐ No
☐ Yes (list them below)

<table>
<thead>
<tr>
<th>Product</th>
<th>Variety</th>
<th>Amount</th>
<th>Season Brought to Market</th>
<th>Source of Product</th>
</tr>
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SECTION 7:

Permits, Licenses, Insurance and Certificates

7.1 General Commercial Liability Insurance information (if applicable):

Provider/carrier: _______________________
Policy number: _______________________
Limit: _______________________

7.2 Product Liability Insurance information (if applicable):

Provider/carrier: _______________________
Policy number: _______________________
Limit: _______________________

7.3 City of Seattle Business Number: _______________________

7.4 Licenses, Permits, & Certifications (please attach copies of applicable licenses or certificates):

☐ Licensed Food Processor Facility
☐ Food Processor License
☐ Organic Certification
☐ Good Agricultural Practices (GAP)
☐ Good Handling Practices (GHP)
☐ Milk Processing Plant (Grade A Dairy) License
☐ Milk Producers License
☐ Cottage Food Permit
☐ Other
7.5 Other Specialty Licenses (please attach copies of applicable licenses or certificates):

☐ Nursery License
☐ Egg Handler/Dealer License
☐ Washington State Liquor Control Board Endorsement
☐ Weighing and Measuring Devices (scales)
☐ Salal and Brush Harvesting Permit
☐ Other

7.7 Seattle-King County Dept. of Health Permits (please attach copies of any permit you are required to have):

☐ Minimal Temporary Food Permit
☐ Moderate or Complex Food Service Application
☐ Farmers Market Exempt from Permit
☐ Retail Food Establishment
☐ Temporary Food Establishment
☐ Food Worker Permit
☐ Commercial Kitchen Permit
☐ Other:

SECTION 8:
Help Us Promote Your Business

7.1 What information about your farm/business can we share with the public sponsors, media and other promotional outlets?

<table>
<thead>
<tr>
<th>Your Information</th>
<th>Permission to share—Yes or No</th>
</tr>
</thead>
<tbody>
<tr>
<td>Name</td>
<td></td>
</tr>
<tr>
<td>Phone Number</td>
<td></td>
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<tr>
<td>Email</td>
<td></td>
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<tr>
<td>Website/Facebook</td>
<td></td>
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<tr>
<td>Photos</td>
<td></td>
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</tbody>
</table>

SECTION 9:
Miscellaneous

9.1 Do currently have cold storage? If so what size and where ________________________________

☐ Yes ☐ No

9.2 Do you need cold storage? If so what size and when ________________________________

☐ Yes ☐ No

9.3 If you hire a cart pusher that is granted access to storage and cooler areas, please list their name below. As a permit holder, you are responsible for ensuring the cart pusher is registered with the PDA. Please see the attached registration form.

Cart Pusher Name(s): ________________________________________________________________

__________________________________________________________________________________
This rental agreement is between ___________________ (hereafter referred to as “the vendor”) and the Pike Place Market Preservation and Development Authority (hereafter referred to as “the PDA”).

The vendor agrees to abide by all sections of the PDA Daystall Rules and Regulations as heretofore and hereafter amended (hereafter referred to as “the Daystall Rules”), including those cited in this rental agreement and those not specifically referred to herein. Copies of the Daystall Rules are available in the PDA office.

**NOTIFICATION REQUIREMENTS.** The vendor agrees to notify the Market Master in writing at the address above of any of the following within ten (10) days of their occurrence: address changes, product line changes requiring re-inspection, changes in partnership status, and prolonged illness or absence from the Market.

2) **ATTENDANCE REQUIREMENTS.** The vendor agrees to meet the attendance requirements as specified in the Daystall Rules. At present, any farmer employing an agent must sell in person at his or her rented Daystall at least one day in any week in which the agent sells for that farmer at the Market. The person selling as the farmer must be a family member named on the farm permit and actively involved and/or management of the farm.

3) **AUTHORITY OF THE MARKET MASTER.** The vendor agrees to comply with requests of the Market Master pertaining to enforcement of the Daystall Rules concerning display practices, market practices, resolution of consumer complaints, and other practices specified in the Daystall Rules.

4) **USE OF SELLING SPACE.** The PDA will assign selling space to the vendor in accordance with the Daystall Rules, making every effort to accommodate all farmer permit holders. Such selling space will be within the Pike Place Historical District as defined in Section 2 or Ordinance 100475 (Section 25.24.020 of the Seattle Municipal Code), now or as hereafter amended.

5) **TERM AND TERMINATION.** The term of this agreement shall be for a period beginning on the date of execution of this agreement and continuing until December 31, 2021, so long as the vendor remains a valid permit holder and otherwise complies with the terms of this agreement and the Daystall Rules. The PDA may terminate this agreement by suspending or revoking the vendor's permit in accordance with the procedures provided for in the Daystall Rules.

6) **RENT.** Rent payable by the vendor pursuant to this agreement is as provided in the Daystall Rules.

7) **TRADEMARK.** The PDA grants the Vendor the right to the use of the trademarks registered by the PDA for items that are sold in accordance with the Daystall Rules and Regulations, by the Vendor, or his or her agent, on the Daystall tables. Offsite use of the trademark can be authorized with the consent of the PDA Executive Director or Designee.

8) **RULES AND REGULATIONS.** the Vendor has read and acknowledged the farm-specific guidelines stated below:

- Vendor understands that the Market stall fee due for each Market day will vary according to the current Daystall Rules & Regulations.

- Vendor has read and understands the current Daystall Rules regarding the definition of eligible farm products sold on Pike Place Market farm tables and is bound by the terms and conditions outlined therein. Vendor is also responsible for making sure that any staff/family who work at the market read and understand the eligible product guidelines.

- Vendor will sell only what is listed on this application or what is approved by the Market Master.

- Effective January 1, 2010, the vendor understands that sales totals can be collected from any vendor who sells outside on Pike Place on any day the Market is in operation including but not limited to farm days on the cobblestone and special events.
• Vendor is responsible for the quality and safety of all products sold. Vendor shall indemnify, keep and save harmless the Pike Place Market Preservation & Development Authority and/or the City of Seattle, the Seattle Department of Transportation, and the Seattle Fire Department from and against, any and all claims and demands, whether for injuries to persons, or loss of life, or damage to property, on or off the premises, arising out of the use or occupancy of the premises by vendor or food borne illness and shall defend at vendor’s own expense any action brought against the Pike Place Market Preservation & Development Authority and any of the above mentioned City of Seattle departments or any other person or organization with which Pike Place Market Preservation & Development Authority has a contractual relationship by vendor’s acts or omissions.

• Vendor understands that children brought to the market site are under the same rules and liabilities as adults. Vendors must be responsible for their children, and know that children who wander off the market site are not protected under liability contracts.

• Vendor must comply with all Pike Place Market Sampling Guidelines as described in this application. Any vendor who fails to do so will be asked to stop sampling immediately and will be required to post a “no sampling” sign in their booth for the remainder of the day. Furthermore, any vendor who demonstrates a continued inability to comply with the guidelines may be prohibited from sampling in general and required to post a “no sampling” sign on any day that they sell. Continued inability to comply after three warnings may also result in administrative action.

• Farm inspections can be conducted at any time. Newly applying farms will be contacted to schedule and arrange for a farm visit and inspection prior to selling.

• The PDA occasionally uses photos of farms and farm tables in promotional materials (including, but not exclusive to, advertising, brochures and on the website).

By signing below I, ______________________________, verify that all information, forms, permits, and/or other documents returned with this application are, to the full extent of my knowledge, true and correct. I also acknowledge that I understand and accept the current Daystall Rules and Regulations in their entirety. I understand that any and all changes to information, forms, permits, and/or any other documents returned must be promptly reported to the Farm Department. I understand that any falsification or inaccurate reporting of said information can result in disciplinary action up to and including loss of permit.

PERMIT HOLDER(S):

[Signature]

PERMIT HOLDER

[Date]

PERMIT HOLDER PARTNER (if applicable)

[Signature]

[Date]

PIKE PLACE MARKET PRESERVATION AND DEVELOPMENT AUTHORITY

[Signature]

STAFF

[Date]

Please return Sections 1-10.

Keep Section 11: Health Department Guidelines for your records.
The following guidelines are mandatory for any Daystall farmer sampling inside or outside (on the street) of the Pike Place Market or any farmer sampling at a Pike Place Express Market. It is the responsibility of the permit holder to be sure that all of the following guidelines are strictly observed at their tables at any time a product is being sampled. The guidelines are listed according to the products they apply to.

*under COVID guidelines for reopening, we are not currently allowing vendors to offer samples to customers, this is subject to change at any time when new guidelines become available.

Any Product:

- Hand-washing station present in booth or behind table consisting of a five-gallon container of hot, free flowing water, hand soap, paper towels, and a bucket to catch waste water. Hand-washing stations may be shared between two farmers only if they both have tables directly next to each other and the station is located directly behind and in between both of them (two outside booths may not share).
  
  Exemption: If samples are prepackaged in an approved kitchen before being brought to the market and are never handled by anyone between then and when it is sampled, a hand washing station does not need to be present.

- Food Handlers Permit(s) for at least one person working the booth that day (you must be able to present a copy when asked).

- No bare hand contact with food whatsoever. Gloves, tooth picks or single-service articles of a similar variety may be used. If single-service articles are present at the front of the booth for customers to sample as they please, there must be something in place to ensure that customers only touch one at a time (i.e. a dispenser).

- If sampled product is not stored behind counter, there must be a sneeze guard or similar protective barrier protecting any sampled product.

- If utensils are used, sanitizer water should be present. Sanitizer water must be replaced every two hours or when water becomes cloudy or murky, whichever comes first.

Produce:

- All sampled produce must be washed. Hand-washing stations may not be used to wash produce. Correct sinks must be used or a separate produce-washing station must be set up at booth or behind table.

Perishable Items (anything that must be stored below 41 degrees F):

- Samples can not be kept above 41 degrees F for more than fours hours. Any product stored above 41 degrees F must be timed and either returned to the proper temperature before four hours has passed or disposed of after four hours has passed.

Edited: December 3, 2020
Submit fees and completed application at least 14 days before the event. A Late fee of $50 will be charged for applications received 3-5 days before the event; applications received 1-2 days before the event require in-person approval at our office and a $100 late fee.

Submit applications at our offices or online: www.kingcounty.gov/health/portal

Permit categories:

- **Minimal** – packaged potentially hazardous food made under permit, no handling of unpackaged foods no sampling (single event permit $128, unlimited event permit $252)
- **Moderate** – sampling potentially hazardous foods, reheating commercially made foods (USDA/WSDA), hot holding (single event permit $309, multiple (5) event permit $684, unlimited event permit $801)
- **Complex** – food cooked from raw animal products, serving raw animal products, foods cooked and cooled in a prep kitchen (single event permit $374, multiple (5) event permit $748, unlimited event permit $908)

- Multiple or Unlimited event permits (moderate or complex category)
  - Certified Booth Operator certification is required for each business applying for a Moderate or Complex multiple or unlimited permit package.
  - The Certified Booth Operator is not required to be on-site during the market or event.

**TEMPORARY FOOD SERVICE REQUIREMENT**

- **Handwashing**: a 5 gallon or larger gravity flow, insulated container is required for handwashing in the booth. The container needs a spigot that can lock in the open position to wash both hands. Fill the container with hot water, refill as needed. Provide soap, paper towels, and a bucket for waste water. *Wash hands frequently.*
- **No bare hand contact with ready to eat foods**: use barriers like tongs, bakery papers or gloves.
- **Illness**: workers with symptoms of diarrhea, vomiting, jaundice or sore throat with fever cannot work with food.
- **Food workers cards**: provide copies in booth (at least one worker must have).
- **Food preparation and storage location**:
  - No home storage or preparation of foods is allowed. *Examples of an approved commissary include a restaurant, church, school or community center.*
  - All fruits and vegetables must be purchased pre-washed, pre-cut or washed at an approved commissary. Limited cutting is allowed in the booth.
  - Preapproval may allow minimal portioning cuts of raw meat or seafood in the booth. Requires an additional hand wash set up, separate cutting board, and either a separate sanitizer bucket with wiping cloths or use of a spray bottle sanitizer solution with paper towels.
☐ Thermometer: a digital stem thermometer is required. Check temperatures of potentially hazardous foods.
  ▪ Hot hold 135°F or above; discard hot foods at the end of the day. Cooling at the event not allowed.
  ▪ Cold hold 41°F or below
  ▪ Reheat to 165°F for hot hold
  ▪ Final cook temperature for eggs, fish, meat 145°F, ground meat 155°F, poultry 165°F

☐ Raw shellstock and raw fish:
  ▪ Raw shellstock (mussels, clams, oysters, and geoduck) is allowed at an event where a distributor is selling fresh raw shellstock to a customer for take home consumption. No sampling or shucking is allowed. Must maintain temperature control, shellstock tags with the product and prevent comingling.
  ▪ Shucking and or/serving raw oysters for immediate consumption (i.e. oyster shooters) could be proposed with limitations and additional requirements.
  ▪ Sushi, including poke bowls, is permitted with a consumer advisory prominently displayed and visible to the public.

☐ Sanitizer: provide sanitizer solution in a bucket with wiping cloths or provide sanitizer solution in a spray bottle and use with single use (paper) towels. (1 teaspoon chlorine bleach per gallon of water)

☐ Employee restrooms: food worker restrooms must have handwash sinks with hot running water. Double handwash is required, at restroom and at the booth. Portable toilets are allowed only if handwash sinks with hot water, soap and paper towels are provided next to the portable toilet.

☐ Dish washing: for one day events, bring extra utensils and food equipment to change out as needed. For events two days or more plumbed dishwashing facilities are required. Soap, sanitizer and sink drain plugs must also be provided. Dish tubs are not acceptable.

☐ Waste water: do not dump waste water into storm drains or on the ground.

☐ Booth setup:
  ▪ Provide overhead cover to protect the booth from weather and dirt.
  ▪ Floors must be cleanable (such as a plastic tarp), not grass or dirt.
  ▪ Foods prepared, cooked, or displayed on the front counter must be protected from with sneeze guards.
  ▪ Provide a barrier between hot surfaces (grills, steam tables, fryers) and the public.
  ▪ Store utensils and paper products off the ground.
  ▪ All food storage, equipment, and preparation must fit inside the booth.

Temporary food vendors found to have one or more imminent health hazards will be closed.
For multiple and unlimited temporary permit holders a $171 reinspection fee will be accessed for failed inspections.

More information and applications can be found on our website: www.kingcounty.gov/foodsafety/temporary

EASTGATE
14350 SE Eastgate Way
Bellevue, WA 98007
(206) 477-8050

DOWNTOWN SEATTLE
401 5th Avenue, Suite 1100
Seattle, WA 98104
(206) 263-9566

03.12.20