



SWINOMISH INDIAN TRIBAL COMMUNITY

11404 Moorage Way
La Conner, Washington, 98257-0817
Phone (360) 466.3163 | Fax (360) 466.5309

TEMPORARY FOOD SERVICE PERMIT

Permit valid only for dates listed and must be displayed on site.

Special Event(s): _____

Organization/Food Service Represented: _____

Contact Person: _____

Phone Number: _____

Approved Date(s) of Temporary Food Service: _____

Location: _____

Menu Items: _____

1. Limit menu to items listed above. Additional items must be approved in advance by the Indian Health Board, 1400 King St., Ste. 104, Bellingham, WA 98229, (360) 647-9480, Stephanie@indianhealthboard.org. Home canned or home prepared foods are prohibited.
2. Always provide warm water through a plumbed sink or an insulated, minimum 5 gallon gravity-flow container with a continuous-flow spigot, liquid soap, paper towels and a wastewater bucket.
3. Cook whole or ground poultry to over 165F. Cook sausage or other ground meat to over 155F. Cook pork to over 145F. Cook seafood, eggs, or other meat to over 145F.
4. Keep foods refrigerated below 41F. If ice is used, keep containers BURIED IN THE ICE so that the ice on the outside is as high as the food on the inside.

5. Hot foods may not be cooked and cooled for service at a later time. Discard leftover hot foods at the end of each day.
6. Keep hot foods above 140F. Hot foods must be heated only once.
7. Provide and use a metal stem thermometer (0-220F) a digital thermometer.
8. A sneeze guard or similar protection must be provided for cold foods offered on self-service buffet lines.
9. Provide suitable utensils like spoons, tongs, ice scoops with handles, or plastic gloves to eliminate hand contact with ready-to-eat foods or ice.
10. Provide a solution of bleach and water for wipe cloth storage. Use one teaspoon of bleach per gallon of water and change the water as needed. Use chlorine test strips to ensure the concentration strength is between 50-100 ppm.
11. At least one person at ALL times must have a valid food handler's card.
12. Additional Conditions of the Permit:

By accepting this permit, you agree to abide by the Swinomish Indian Tribal Community Health & Sanitation Policy for Special Events and to allow Indian Health Board inspectors to inspect your booth and your workers' food handlers' permits upon request. Failure to allow inspections or violation of the Health & Sanitation Policy or applicable food service regulations may result in immediate revocation of this permit.

Approved by: _____

Date: _____