

Food Service Establishment Plan Review Application & Requirements

Retail food establishments are those that sample, sell, or serve food, even if the food is being given away for free. Retail food establishment operators need to obtain either a Temporary Food Service Establishment Permit or a Permanent Food Service Establishment Permit. Below are descriptions of the permits to help you determine which type best fits your business model.

- **Temporary Food Establishment Permit**

Operate in one location for up to 21 days in a row in conjunction with a single public event OR a single location up to three days per week in conjunction with public events. Examples of public events are farmers markets or fairs.

To apply for a temporary permit, stop here and pick up an application at our office, or call 509-843-3412.

- **Permanent Food Establishment Permit**

oOperates at a fixed location or multiple sales sites.

oOperation does not need to be in conjunction with a public event.

oPermit allows you to operate for the remainder of the permit year and is renewed annually.

To apply for a Permanent Food Establishment Permit, submit a Plan Review Application. The Food Safety Specialist will review your application and call you to set up a pre-opening inspection..

Applications must be submitted at least 10 days before your intended opening. Plan review fees are non-refundable.

o After your plan review is approved and you pass a pre-operational inspection, GCPH will issue your Food Service Establishment Permit to operate for the remainder of the permitting year, which expires on December 31.

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Glossary of Terms

"Change of ownership" is when the owner of a food establishment changes to a different individual, partnership, corporation, association, or other legal entity, AND:

- There will be no changes to the menu or equipment in the facility.
- There is no interruption of service of the ongoing operation.

If the business closes for any amount of time, full plan review is required.

*At the time of a change of ownership, the establishment will need to be upgraded to meet the current facility requirements of the Washington State Retail Food Code. Your inspector will let you know which upgrades need to be made during the plan review and/or pre-operational inspection.

"Commissary" or "commercial kitchen" is an approved, licensed food establishment where food is stored, prepared, portioned, or packaged for service elsewhere.

"Food Code" refers to [Chapter 246-215 Washington Administrative Code](#), which is the set of regulations governing retail food establishments.

"GCPH" means Garfield County Public Health.

"Menu" means the types of food that will be served and how they are prepared.

"Plan review" is the careful review of the proposed food establishment design, equipment, and menu by GCPH to ensure food items will be safely stored, prepared, and served before the operating permit is granted. Reviewers will ensure the establishment is designed for food safety. This packet will help you prepare everything you need to submit for a successful plan review.

After you begin operating, plan review is required when you want to make changes within the establishment, such as changes in ownership, menu, equipment, physical design, or service, including changing commissary kitchens.

"Time/Temperature control (TCS) food" is food that needs time and/or temperature control for food safety. These foods include but are not limited to: Dairy products; meat; eggs; fish; shellfish; cooked rice, beans, potatoes, and pasta, tofu; batters; sliced melons; cut tomatoes and leafy greens; and untreated garlic- or fresh herbs-in-oil mixtures.

PLAN REVIEW PROCEDURE

Remember to contact the local building, business, fire, and sewer departments for additional requirements. Those applying for a permit for a mobile food unit, such as a food truck or food trailer, must also obtain approval from Washington State Department of Labor & Industries. <https://lni.wa.gov/licensing-permits/manufactured-modular-mobile-structures/food-trucks-trailers/>

Application In-Take (Determination of a Complete Application)

1. At least 30 days prior to your intended opening, submit this Plan Review Application via email to jnelson@garfieldcountyya.gov. Applications can also be submitted by dropping the application off at the office with Establishment Permit fee. Plan review applications will be considered abandoned after 180 days of inactivity.

The floorplan must exactly match the floorplan submitted to other agencies, if applicable.

Incomplete packets will not be accepted.

The establishment must have approved and in-compliance public water supply and wastewater disposal system.

2. Your application will be routed to an inspector. Allow for a few business days for this step.
3. Once the plan review is complete, the inspector will be in contact with you. The application will be approved, placed on hold, or denied. If the inspector needs more information to complete the review they will reach out to you, the decision may be delayed.

Pre-operational Inspection: Prior to opening, GCPH will conduct a pre-operational inspection.

4. Pay for the pre-operational inspection, annual permit, and any other remaining fees attached to the plan review letter.
5. Contact our office to schedule the pre-operational inspection. Please allow at least 10 days' notice when scheduling. Cold and hot holding equipment will be checked for compliance at this time. If there is no food in the equipment, you must place containers of water inside each unit so that the inspector can obtain a temperature. If a unit has a top and bottom or side by side component, a container of water should be placed in each section.

If a pre-operational inspection is failed, we will need to conduct a reinspection and assess a reinspection fee.

FOOD SERVICE ESTABLISHMENTS- GENERAL & FACILITY REQUIREMENTS

Food service establishments must comply with the Washington State Retail Food Code (Chapter 246-215 Washington Administrative Code) The following sections address common problems encountered during inspections but are not comprehensive of all rules. Food service establishment operators are responsible for knowing and implementing the rules.

DRINKING WATER SOURCE

- Potable water must be from an approved and in-compliance public water system.

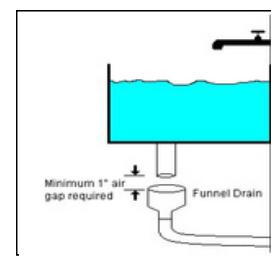
SEWAGE DISPOSAL

- Establishment must be connected to an approved and in-compliance public city sewer or septic system permitted by GCPH.

Connecting to an on-site sewage system: If your establishment is connecting to an on-site sewage system, the system must have adequate capacity for your proposal. Food Establishment septic systems require annual inspection by a certified professional.

PLUMBING

- Food contact equipment: All equipment that has contact with food or food contact surfaces, such as food preparation sinks, ice machines, dishwashers, beverage ice sinks, soda machines, salad bars, dipper wells, and non-evaporator or condenser type refrigerator and freezer units, must be indirectly plumbed to the sewer (see diagram to right). Please refer to the Uniform Plumbing Code, Chapter 6, and the local Building Department for other requirements.
- Carbonated beverage dispensing machines: You must install a properly vented dual check valve device or an approved reduced-pressure backflow assembly between copper pipe/tubing and carbonated beverage dispensing machines.
- Hoses: If a hose is to be used to fill a mop bucket, a backflow prevention device must be installed on the hose bibb.



RESTROOMS

- You must have an enclosed employee restroom within 200 feet of the establishment, with a hand wash sink within or immediately adjacent to the restroom. The sink must be in addition to the hand wash sinks required in food preparation areas. All hand wash sinks must have soap, paper towels, and warm running water.
- If the establishment provides customer seating, you must provide restrooms for the customers. These restrooms must be located so customers do not pass through food preparation, food storage, or warewashing areas.

SINKS

Hand washing sinks (required): In addition to the hand wash sink in the restroom, a hand washing sink must be conveniently located **and** within 25 feet of **each** food preparation area. At all times, all hand wash sinks must have soap, paper towels, warm running water, be available for use, and cannot be blocked or obstructed by any items in or around the sink. The basin should be large enough to fit both hands inside at the same time and allow hands to not touch the sides of the basin. Hand washing sinks can only be used for hand washing. A sign that notifies food employees to wash their hands must be provided at all hand washing sinks used by employees. You can print signs at the Washington State Department of Health's website, or request copies from the GCPH.

SINKS Continued,

- Warewashing sinks (required): A three-compartment sink for manual dishwashing must be available, with an additional space to air dry dishes immediately adjacent to it. The sink compartments must be large enough to accommodate your largest piece of equipment that will need to be washed. Use of a commercial dishwasher is optional and does not negate the requirement for warewashing sinks. You must be able to completely fill two compartments of the three-compartment sink with hot water (100°F) without the water temperature from the faucet dropping below 100°F.
- Service/mop sink (required): A separate service or utility sink is required to supply and dispose of floor-cleaning water and wastewater. It must be located away from the food preparation areas. If a hose attached to the faucet will be used to fill a mop bucket, a vacuum breaker must be installed to prevent cross-connection to your clean water supply. Dumping wastewater into toilets or outside is *not* an alternative.
- Food preparation sink (may be required): A food preparation sink is required if washing, rinsing, soaking, draining, cooling, or thawing of food will be performed. It must be indirectly plumbed (see diagram on previous page) and cannot be used for any activity other than food preparation.
- Dump sink (may be required): If you serve alcohol or espresso drinks, you may be required to have a designated dump sink in the bar area in addition to a hand washing sink.
- Commercial dishwasher (not required): Must provide a heat sanitizing cycle or an approved chemical sanitizing rinse and must be indirectly plumbed.
- Splash guards of sufficient height and depth must be provided around sinks where splashing may occur and contaminate an adjacent food contact surface.

FINISH SCHEDULE

- Walls, floors, and ceilings must be smooth, non-absorbent, durable, and easily cleanable. Holes, penetrations, or other damaged areas must be repaired and sealed. Fiber reinforced plastic (FRP) or other waterproof material is recommended on wall surfaces behind sinks and other areas exposed to moisture.
- You must install coving at floor-wall junctures; coving must be sealed and closed to no larger than one millimeter.
- Concrete floors are permitted if they are smooth and properly sealed.
- Wooden surfaces (e.g., doors, trim, shelves, cabinets, etc.) must be sealed or painted with glossy paint in restrooms and areas where food is prepared, stored, or served.

EQUIPMENT

- All equipment must be commercial grade and NSF-approved or equivalent.
- Equipment cannot be located under sewage lines. Place equipment to allow easy cleaning on all sides and underneath.
- Refrigeration: Adequate refrigeration must be available to cool and store food, including ensuring that raw meats are below or separate from ready to eat foods. Some units can only maintain foods at 41°F or less, while other refrigeration is able to cool hot food. Check with the manufacturer or equipment specifications to learn the ability of each unit.
- Hot holding: Equipment must be able to maintain foods at an internal temperature of 135°F or more.
- All utensils, display cases, tables, shelving, etc. must be made of non-toxic, non-corrosive materials that are constructed and finished so they can be easily cleaned.
- Fixed equipment is equipment that is not easily movable. It should be spaced to allow for cleaning on all sides. If equipment is to be placed next to other equipment or walls, it should be no more than one millimeter apart, or sealed to adjoining walls or equipment if spilling or seepage exposure is likely.

GARBAGE

- All garbage, rubbish, and litter that accumulate in and around the food establishment must be stored in containers.
- Outdoor containers must have tight-fitting lids and should be kept closed to minimize pests.
- Dumpster service must occur often enough to prevent overflow outside of the garbage containers.

LIGHTING AND VENTILATION

- Shatterproof shields or guards for lights in kitchen, bar, service, and dry storage areas must be installed. Lighting must be adequate to provide 10- to 50-foot candle power, depending on the area it is lighting.
 - 10-foot candles in walk-in refrigeration units and dry storage areas.
 - 20-foot candles in warewashing and hand washing areas, restrooms, equipment and utensil storage areas, inside equipment (such as a reach-in refrigerator), and at points of consumer self-service.
 - 50-foot candles in areas where employees are working with food, equipment, or utensils.
- Ventilation systems must meet all local mechanical and fire codes.
- Ventilation hoods must be designed to prevent grease and condensate from dripping onto food or food contact surfaces. Filters must be easily removable for cleaning and replacement.

MENU

Special processes: There are some methods or processes that require GCPH review and approval before a food establishment can begin using that special process. The processes may require special permission, a written plan of operation, a variance, or a Hazard Analysis at Critical Control Points (HACCP) plan; additional paperwork and fees may apply. On the proposed menu of the Plan Review Application, indicate if you are interested in performing any of the following special processes:

- Non-continuous cooking
- Using time as a public health control
- Grill marking
- Unattended hot holding or cooking
- Parasite destruction for sushi/ sashimi
- Acidification of foods for preservation or to render it non-TCS
- Growing sprouts
- Molluscan shellfish tanks
- Cook-chill
- Sous vide
- Smoking food for preservation rather than flavor (more than 7 days of shelf life is considered preservation)
- Reduced oxygen packaging
- Custom processing animals

• **Consumer advisory:** When raw or undercooked meats, eggs, aquatic foods, or unpasteurized juices, milk, or cheeses are offered as ready-to-eat, a consumer advisory statement must be posted to inform consumers that the foods pose a health risk because they are not processed to eliminate pathogens. Menu items to which the advisory applies must be individually asterisked on the menu.

- The consumer advisory shown on your menu can be one of the following statements:
 1. "Regarding the safety of these items, written information is available upon request;"
 2. "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness;" or
 3. "Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs might increase your risk of foodborne illness, especially if you have certain medical conditions."
- If you plan to serve fresh, unfrozen finfish such as halibut or salmon that are partially cooked, you can serve the items only upon consumer request.

A separate consumer advisory from the one described above will need to be added to your menu and should state "Regarding the safety of consuming fresh, partially cooked fish, information is available upon request."
- 1.2. We highly recommend you reach out to your inspector for menu review to ensure consumer advisories are correct on your menu before you print them.

MISCELLANEOUS

Food Storage

- Chemicals must be stored below or separate from food, food equipment, utensils, and single service articles.
- Adequate shelving to store all food, cleaned and sanitized equipment, utensils, and single service items at least six inches off the floor must be available.
- Storage areas for personal items must be separate from food preparation and storage areas.

Food Preparation

- Thin-probed thermometers that measure from 0°F to 220°F must be available and used at appropriate times (when cooking, cooling, reheating, cold holding, or hot holding food).
- Thermometers must be available in all refrigerators and freezers, placed near the door in an easily monitored position. These thermometers are measuring the temperature of the air in the unit, not the internal temperature of the food; therefore, they should only be used as an indicator and not a substitute for obtaining the internal temperatures of food.
- Unattended cooking, such as overnight cooking, is not allowed unless a plan of operation is submitted to and approved by your inspector.

Hygiene and Sanitation

- Employees that access their phones or handle money or garbage during food preparation or food service have contaminated their hands or gloves. They will need to remove gloves (if applicable) and properly wash their hands prior to resuming food service.
- Sneeze guards or other protection methods must be implemented to protect open food from customer contamination.
- Pest entry: If doors and windows to the outside are kept open, they must be screened to prevent pest entry. Pest entry must be minimized by closing and filling gaps along floors, walls, ceilings, windows, and doors.
- No one may use tobacco or vaping products inside the food establishment, nor within 25 feet of windows, doors, or air intakes.
- No one may eat in food preparation or storage areas. A drink can be in these areas if it is closed or covered; covered cups with a straw are acceptable.

Active Managerial Control and Training

- All Employees will be trained on all food safety policy and procedures. Including how to identify food borne illnesses and how to report them.
- A written Diarrhea and Vomit clean-up plan will be submitted to the GCPH.
- All Food workers will need to have up-to-date Food Handler Cards.
- A Certified Food Protection Manager will be required to be hired by the establishment for reference, see WA DOH <https://doh.wa.gov/community-and-environment/food/food-worker-and-industry/food-safety-rules>



ENVIRONMENTAL HEALTH SERVICES - FOOD

**APPLICATION FOR PERMIT TO CONDUCT A FOOD SERVICE
ESTABLISHMENT**

Application for permit as defined in Rules and Regulations Governing Food Service Establishments (WAC 246-215 Food Service) and in accordance with the Rules and Regulations of the Garfield County Board of Health Governing the Sanitation of Food Service Establishments. Applications must be submitted at least 30 calendar days before the date planned for opening a food establishment or the expiration of the current permit for an existing facility. You must fill out this application and return it with your fee to the Garfield County Health District. PLEASE PRINT.

Submittal Date	Review Fee	Invoice or Transaction Number	FEP Number

FOOD SERVICE ESTABLISHMENT INFORMATION

Establishment name Establishment phone

Establishment street address (Mobile units/caterers leave address blank)

City State Zip code

Unified Business Identifier (UBI #)

Intended date of opening or when changes will go into effect

FOOD ESTABLISHMENT OWNER INFORMATION (IF DIFFERENT FROM APPLICANT)

First and last name Phone number Email address

Mailing address City State Zip code

If there are multiple owners, list the other owners' names here. The main owner who will be our point of contact should be the one listed above.

Preferred contact method:

Phone Email Mail

BILLING CONTACT INFORMATION (IF DIFFERENT FROM APPLICANT)

First and last name Phone number Email address

Mailing address City State Zip code

Preferred contact method:

Phone Email Mail

CERTIFICATION AND ACKNOWLEDGMENT

I, _____, certify that the information provided in this application is accurate. I affirm that I will comply with Washington Administrative Code 246-215 Food Service. I agree to allow the regulatory authority of Garfield County access to the establishment as specified under 08415 and to the establishment records specified under 03290, 05280 and 08215 (4)(f) of the Washington Administrative Code 246-215 Food Service.

Applicant Signature: _____

Date: _____



Business is (Check One): Mobile Stationary Business is (Check One): Temporary Permanent

Type of Business (check all that apply):

<input type="checkbox"/> Coffee Stand	<input type="checkbox"/> Convenience Store	<input type="checkbox"/> Bed & Breakfast	<input type="checkbox"/> Ice Cream Shop
<input type="checkbox"/> Fast Food	<input type="checkbox"/> Simple Menu	<input type="checkbox"/> Hotel Continental Breakfast	<input type="checkbox"/> Coffee Shop w/ Food Prep
<input type="checkbox"/> Full Service Restaurant	<input type="checkbox"/> School/Greek Kitchen	<input type="checkbox"/> Small Grocery	<input type="checkbox"/> Large Grocery
<input type="checkbox"/> Catering	<input type="checkbox"/> Catering Only	<input type="checkbox"/> Mobile Unit - Simple Menu	<input type="checkbox"/> Mobile Unit - Complex Menu

FOOD ESTABLISHMENT PLAN REVIEW QUESTIONS

Attach additional pages as needed

Have you read through the general and facility requirements section? Yes No

What is your drinking water source? _____ (Private Well or City Water)

If from Private Well, please provide the most recent water test.

Will you be connecting to a public sewer? Yes No

If no, will you be connecting to an on-site sewage system? Yes No

If yes, provide most recent inspection report.

Will the food establishment be stationary or mobile? Stationary Mobile

If mobile, please attach the following documents to this application:

1. commissary kitchen agreement,
2. wastewater disposal approval letter,
3. restroom use approval letter (within 500 feet),
4. and parking site approval letter.

Please contact GCPH for additional information and requirements for mobile food units.

Do you plan to serve or sell TCS foods? Yes No

Do you plan only to serve or sell pre-packaged foods? Yes No

How will customer orders be fulfilled (check all that apply)? Not applicable To order upon customer request (no advanced preparation) In advance quantities, based on projections Indicate below if you intend to do any of the following food handling steps.

Combining food ingredients	<input type="checkbox"/> Yes <input type="checkbox"/> No	Cooking	<input type="checkbox"/> Yes <input type="checkbox"/> No
Cooling hot food	<input type="checkbox"/> Yes <input type="checkbox"/> No	Reheating cold food	<input type="checkbox"/> Yes <input type="checkbox"/> No
Hot holding	<input type="checkbox"/> Yes <input type="checkbox"/> No	Cold holding	<input type="checkbox"/> Yes <input type="checkbox"/> No
Freezing	<input type="checkbox"/> Yes <input type="checkbox"/> No	Thawing	<input type="checkbox"/> Yes <input type="checkbox"/> No
Par-cooking or grill marking	<input type="checkbox"/> Yes <input type="checkbox"/> No	Unattended hot holding	<input type="checkbox"/> Yes <input type="checkbox"/> No

Indicate below if you intend to do any of the following food processing steps. *IF Yes, you will need to fill out a HACCP plan and provide WSDA approval, if applicable. Contact Food Specialist, 509-843-3412

Smoking fish or meats	<input type="checkbox"/> Yes <input type="checkbox"/> No	Sous vide	<input type="checkbox"/> Yes <input type="checkbox"/> No
Vacuum packaging or reduced oxygen packaging	<input type="checkbox"/> Yes <input type="checkbox"/> No	Making your own yogurt	<input type="checkbox"/> Yes <input type="checkbox"/> No
Water bath or pressure canning	<input type="checkbox"/> Yes <input type="checkbox"/> No	Fermenting or pickling	<input type="checkbox"/> Yes <input type="checkbox"/> No
Using food additives as preservatives (such as vinegar, nitrates, or nitrites)	<input type="checkbox"/> Yes <input type="checkbox"/> No	Curing	<input type="checkbox"/> Yes <input type="checkbox"/> No
Cook-chill	<input type="checkbox"/> Yes <input type="checkbox"/> No	Dehydrating	<input type="checkbox"/> Yes <input type="checkbox"/> No
Sprouting seeds or beans	<input type="checkbox"/> Yes <input type="checkbox"/> No	Juice production	<input type="checkbox"/> Yes <input type="checkbox"/> No
Live shellfish tank	<input type="checkbox"/> Yes <input type="checkbox"/> No	Time as a public health control	<input type="checkbox"/> Yes <input type="checkbox"/> No

Do you intend to provide delivery of food? Yes No

How will you display your menu? (Check all that apply.)

Menu display Sandwich board Paper menu Other: _____

If you make and serve drinks, such as an espresso stand or bar, describe where you will dispose of the excess liquid or ice?

Will you serve any raw or undercooked food? If needed, a consumer or parasite advisory will need to be posted on all menus.

Yes No

List all raw or undercooked eggs, seafood, or meats you intend to serve.

Will you receive food deliveries or shop for groceries? Food deliveries Shop for groceries

How many days per week will you either receive food deliveries or go grocery shopping? _____

What will you do with leftover prepared food each night?

How will you serve condiments?

Will you provide seating for customers? Yes No

If yes, you must provide customers with a restroom that they do not enter any food preparation or storage areas to access. Do you have a restroom for customers that meet this requirement? Yes No Number of Seats

Are hot and cold water available at the handwash sink? Yes No

If you are applying for a catering permit, do you understand that you will need to obtain a portable handwashing sink or station that can supply warm water through a continuous flow or hands-free spout?

Yes No

What will be your typical operating schedule?

Day	Time Open (check am or pm)	Time Close (check am or pm)	If split shift (closing between meals), describe below.
Monday	<input type="checkbox"/> am <input type="checkbox"/> pm	<input type="checkbox"/> am <input type="checkbox"/> pm	
Tuesday	<input type="checkbox"/> am <input type="checkbox"/> pm	<input type="checkbox"/> am <input type="checkbox"/> pm	
Wednesday	<input type="checkbox"/> am <input type="checkbox"/> pm	<input type="checkbox"/> am <input type="checkbox"/> pm	
Thursday	<input type="checkbox"/> am <input type="checkbox"/> pm	<input type="checkbox"/> am <input type="checkbox"/> pm	
Friday	<input type="checkbox"/> am <input type="checkbox"/> pm	<input type="checkbox"/> am <input type="checkbox"/> pm	
Saturday	<input type="checkbox"/> am <input type="checkbox"/> pm	<input type="checkbox"/> am <input type="checkbox"/> pm	
Sunday	<input type="checkbox"/> am <input type="checkbox"/> pm	<input type="checkbox"/> am <input type="checkbox"/> pm	

Describe what you will do if a customer reports to you that they got sick from your food.

Are drainboards attached to both ends of the 3-compartment sink? If no, please describe alternative below. Yes No

Are the compartments of the 3-compartment sink large enough to submerge and wash all equipment? If no, what equipment does not fit and how will it be washed? Yes No, _____

Where and how will you dispose of trash? Specify waste management company and frequency of pickup.

SINKS

Mark if you have the appropriate sink. Check all that apply. If you do not have the required sink, what is your plan in order to fulfill the requirement? _____

Handwashing Sink

Food Preparation Sink

3 Compartment Sink

Dump Sink (Not always applicable)

Service/Mop Sink

Dishwasher (Not always required)

FOOD ESTABLISHMENT SITE PLAN

Include:

- Property and surrounding areas
- Utility Lines
- Easements
- Exterior buildings/storage areas/cooking areas
- Outside garbage/refuse area

FOOD ESTABLISHMENT FLOOR PLAN

Include architectural plans or draw kitchen with kitchen area dimensions in the space below. Attach extra sheets if needed. For revised floor plans, highlight all proposed changes.

Ensure all sinks are included and labeled- Hand washing, food preparation, 3-compartment, dump, and service sinks. **Indicate which sinks will be indirectly drained by writing "ID" next to them.**

Ensure equipment is included and labeled- Refrigerators, freezers, steam tables, prep tables, etc.

Ensure all important facility features are included and labeled: Restrooms and bar, service, & storage areas, etc.

If using a commissary kitchen, include the kitchen floor plan. We may be able to supply a copy of this for you.

If serving out of a cart, booth, etc., include the floor plan (attach an additional sheet).

PROPOSED MENU AND CATEGORY OF SERVICE



Attach a menu or list each menu item in the space below. Put an asterisk (*) next to each menu item to which a consumer advisory will apply. For grocery stores, provide a list of any food preparation, in-house cut fruits & vegetables.

Based on your menu, what Risk Category of service will you provide?

- Risk Category 1
- Risk Category 2
- Risk Category 3

Risk Category 1 (Examples include: Grocery, Espresso Stands, etc.)

- Simple or no preparation
- Cold holding packaged product
- No cooking, warming only
- Minimum inspection frequency - 1 inspection annually

Risk Category 2 (Examples include: Mini Mart, Meat & Fish Market, fast food, etc.)

- Cooking
- Hot holding
- Cold holding of unpackaged product
- Preparing raw meats and fish
- No cooling or reheating
- Minimum inspection frequency - 1 inspection annually

Risk Category 3 (Examples include: full restaurant, etc.)

- Complex preparation
- Cooling and reheating included
- Minimum inspection frequency - 2 inspections annually

EQUIPMENT LIST

All equipment must be Commercial Grade



List all equipment, including, but not limited to, refrigerators, sinks, stoves, ovens, steam tables, blenders, ice machines, and countertop appliances. Attach another sheet if needed.

Describe your cleaning schedule to ensure the establishment is kept clean and sanitary. Cleaning schedules for some equipment (hood filters, refrigeration unit coils, hot water heater descaling) should follow the manufacturer's cleaning instructions. Attach additional pages as needed.

Supporting Documentation

Please include all applicable paperwork in addition to this application. Take a look at the below checklist to make sure you have everything needed to complete this process. Expect delays in approval if all documents are not provided.

1. A verifiable training log or other plan that shows food workers have been trained on employee health/illness information.
2. **Written procedures** for the clean-up of vomit and diarrhea in your establishment.
3. A copy of a staff members certification who holds a Certified Food Protection Manager Certification for applicable establishment types.
4. Up to date Food Handler Cards for all employees.
5. Establishment Permit Fee paid in full to Garfield County Public Health.
6. On-Site Sewer Inspection Report- If applicable
7. Most recent Water Test- If applicable

Submit completed application and supporting documentation to GCPH Food Specialist, Jessica Nelson by emailing jenelson@garfieldcountywa.gov or visiting our office at 121 S 10th St Pomeroy WA 99347

Questions: Call 509-843-3412