

## Requirements for Vendors of Coffee and Tea Drinks, Hot Dogs, and Ice Cream in Permanent Locations

If you sell the food items noted above and operate your cart or stand from fixed, permanent facilities (either inside or outside) you will be licensed as a Limited Menu Establishment. This means you must meet some but not all of the licensing requirements that apply to restaurants.

This information sheet will describe the requirements you must meet to obtain your license and the process you will follow to get Health Department licensing for your business. You should also contact your city or county building, business, fire and sewer departments for additional requirements.

### GENERAL REQUIREMENTS

- All food workers must have a current Food and Beverage Worker’s Card within 14 days of employment. Their card, or a copy, must be available at all times for inspection;
- All food and beverage items must be from a licensed source, such as a restaurant supply company or a grocery store, and may not be from your home kitchen. You may make items on your business site that are classified as not potentially hazardous;
- You must use a stem thermometer with a temperature range of 0 - 220°F for monitoring food temperatures;
- You must use an approved sanitizer for dishwashing and wiping cloths.

### PLUMBING REQUIREMENTS

- If you operate on a sewer system, you must provide a sewer availability letter from your sewer district;
- If you operate on a septic system, you must contact the Kitsap County Health District Septic Program at 337-5235 to get a commercial building clearance;
- All equipment that contacts food and requires drainage, such as refrigerators and ice machines, must be plumbed indirectly to the sewage/septic system to prevent a back up into the equipment. Equipment may not be drained to a bucket;
- Dishwashing Requirements
  - You must have a three-compartment sink and drain boards, utensil racks or tables to hold equipment before cleaning and after sanitizing. If you wash dishes in batches, we may approve a two-compartment sink;
  - A commercial dishwasher is optional. If you use a dishwasher it must have a heat or chemical sanitizing cycle;



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- You must have a hand wash sink that cannot have any other uses. It must have hot and cold running water from a single mixing faucet. The sink must be supplied with soap and paper towels;
- A restroom with its own dedicated hand wash sink must be within 200 feet and easily accessible to employees;
- A separate mop sink must be provided and located away from the food preparation area.

#### EQUIPMENT REQUIREMENTS

- Refrigeration must keep all potentially hazardous foods, such as milk and cream, below 41°F at all times. Each refrigerator must have its own thermometer, which must be placed near the refrigerator door in an easily monitored position;
- Equipment and food storage containers must be made of NSF (National Sanitation Foundation) approved or equivalent material.

#### SURFACE REQUIREMENTS

Your equipment and utensils, as well as the floors, walls and ceilings of the work and storage areas your establishment, must be smooth and sealed, non-toxic and non-corrosive.

#### PROCESS FOR PERMITTING

Review our *Requirements for New and Remodeled Establishments* handout and include the following items in your application to the Health District Food Program:

- If you are using another business's facility for wastewater disposal, fresh water fill up, dishwashing or restroom use, you must submit a letter from them stating that they have given you permission;
- Site plans showing the size and layout of your business, the location of your plumbing and equipment, and, if you operate on another property, show its size and location as well as where you are located on or within it. This is normally documented in two separate plans.