

## PERMANENT FOOD SERVICE ESTABLISHMENT PERMIT CATEGORIES & INSPECTION FREQUENCY

Retail food service establishments must obtain a Food Service Establishment Permit from the Kitsap Public Health District. Establishments that operate four days or more per week or not in conjunction with an approved, public event (such as a farmers market or fair), must obtain a permanent Food Service Establishment Permit. Permits are issued based upon the type of food served. Permanent Food Service Establishment Permit categories are described below.

***Time/Temperature control for safety (TCS) foods*** are foods that need time 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 herbs-in-oil mixtures.

Permit type	Risk category	Routine inspections received annually	Permit category description
<b>Approved Kitchen</b>	N/A	0	Only the kitchen facility is permitted. No food service or food preparation is allowed.
<b>Bakery</b>	Low	1	Establishment offers shelf-stable baked goods or cold holds TCS foods. Bacon cooked enough to be shelf-stable is allowed. Hot holding or cooling of TCS foods, like cheesecake, lemon meringue, and quiche, is not allowed.
<b>Bed and Breakfast</b>	Low	1	Establishment is a private home or inn offering 1-8 lodging units on a temporary basis to travelers. Breakfast prepared for immediate service is the only meal offered, except that non-TCS baked goods may be offered at all times.
<b>Caterer with a Commissary</b>	High	2, at least one inspection at commissary kitchen when possible	Establishment contracts with a client to prepare a specific menu and amount of food. The food is prepared at a commissary kitchen and served at a different location. Food carts <i>may</i> fall under this category; discuss with manager.
<b>Caterer with a Restaurant</b>	N/A	1	Add-on permit; permit holder must also operate a permitted food establishment. Establishment contracts with a client to prepare a specific menu and amount of food. The food is prepared at the already-permitted kitchen and served at a different location.
<b>Demonstrators</b>	Low	1	Establishment offers sampling of foods prepared on a limited basis.
<b>Grocery</b>	Low	1	Establishment offers only commercially-prepared, pre-packaged foods. Foods being offered can be potentially hazardous.



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<b>Hotels/Motels</b>	Low	1	Breakfast is the only meal offered, except that non-TCS baked goods may be offered at all times.
<b>Limited</b>	Low	1	Establishment has limited food preparation steps: Cold holding and heat-and-serve of fully-cooked, commercially-prepared foods is allowed. Portioning or repackaging is allowed.
<b>Meat/Fish Market</b>	Low	1	Establishment offers cold-held meats and seafoods.
<b>Mobile Unit</b>	High	2, at least one inspection at commissary kitchen (if applicable)	Establishment is a food truck or food trailer and may have a commissary kitchen. For food carts, see "Caterer with a Commissary."
<b>Restaurant (No Lounge)</b>	High	2	Establishment does not have a bar area and offers prepared foods or hot holds TCS foods. Cooling of TCS foods is allowed.
<b>Restaurant (No Lounge)- Seasonal</b>	High	1	Same as above, but establishment operates nine months or less.
<b>Restaurant (with a Lounge)</b>	High	2	Establishment has a bar area and offers prepared foods or hot holds TCS foods. Cooling of potentially hazardous foods is allowed.
<b>School (Central Kitchen)</b>	Medium	2	Establishment offers prepared foods or hot holds TCS foods to students. Cooling of potentially hazardous foods is allowed. They may supply food to other schools.
<b>Schools (Warming Kitchens/Preschools/Headstarts/ECAPs)</b>	Low	1	Establishment has limited food preparation steps (cold holding and heat-and-serve of fully-cooked, commercially-prepared foods is allowed) and offers food to students. A small amount of produce washing in a colander and cutting may occur.
<b>Soup Kitchens</b>	N/A	0	Establishment only prepares and serves needy people. If serving non-needy people, an additional operating permit of the appropriate category is required.
<b>Special Processes</b>	N/A	1	Add-on permit; permit holder must also operate a permitted food establishment. Establishment performs a special process outlined in the <a href="#">Washington State Retail Food Code</a> , such as sous vide, acidification to preserve foods, or package foods in reduced oxygen packaging.
<b>Warewashing (No Food)</b>	Low	1	Establishment warewashes and may offer commercially-prepared, pre-packaged, shelf-stable food only.