



Temporary Food Establishments (TFEs)

Food does not require a Permit

The following foods can be served to the public in Spokane County without a permit from Spokane Regional Health District because they are exempt from the *Washington State Food Establishment Regulations (Chapter 246-215 WAC)*. You are not required to contact the Food Safety Program, however, food safety tips and resources can be found here: www.srhd.org/services/foodsafe.asp.

- Commercially pre-packaged, non-potentially hazardous foods* (non-PHF) that remain in the original packaging. This includes foods such as candy bars, canned soda, bottled water, chips, crackers, etc.
- Unwashed and uncut non-PHF* fruits and vegetables. This does not include sprouts.
- Food processing plant with a license or permit to operate from USDA, WSDA, or FDA.
- Commercially-produced, ready-to-eat, non-PHF* (such as premixed soda, powdered creamer, pretzels, cookies, doughnuts, cake, or meat jerky), served without direct hand contact by the vendor or customer, with limited portioning, and into sanitary single-use articles.
- Non-potentially hazardous* hot beverages (such as coffee, tea, or hot apple cider) served directly into sanitary single-use articles. Only powdered cream or commercially pre-proportioned ultra-pasteurized creamers may be used.
- Bulk, dry, non-ready-to-eat non-PHF* (such as dry beans, raw dry grains, in-shell nuts, coffee beans, tea leaves, or herbs for tea).
- Bake Sales – Non-potentially hazardous* baked goods can be prepared in home kitchens and offered for sale or service by nonprofit organizations operating for religious, charitable, or educational purposes. Signage or a placard stating that the baked goods were prepared in a home kitchen must be prominently displayed. However, a permit is required for cheesecake, cream pies, pumpkin pies, lemon meringue and other foods requiring refrigeration.
- Commercially produced and pre-packaged frozen confections that remain in the original packaging (such as ice cream bars and popsicles).
- Potlucks in which the people attending are expected to bring food to share and there is no charge for either the food or beverages.

*A potentially hazardous food (PHF) is one that needs to be held hot or cold in order to be safe to eat. Cream pies, cut leafy greens, cut melons, sprouts and cut tomatoes need refrigeration. Chocolate chip cookies, bread, and brownies are some examples of non-potentially hazardous foods.

All conditions listed above must be met to be exempt from the permit requirement

If you plan to offer any food that is not on the above list, be sure to contact the SRHD Food Safety Program for additional requirements