No food permit is required

**NO**

Are you or your group participating in/or hosting a WSU-related event AND/OR providing food to the public/attendees?

**YES**

Will the food operation have food that requires storage in at a particular temperature, acidified foods (e.g. canned food), or in reduced oxygen packaging?

**NO**

Food is being sold or donations are accepted or any Money transacted?

**YES**

Is the operation running no more than 5 consecutive days and no more than 10 times per year?

**NO**

MUST obtain and complete a Temporary Food Permit Application from County Health Dept., submit letter of intent, and pay fee of $60.

**YES**

See permanent or mobile food operation procedure at www.gcph.info

Food operation practices may be reviewed by the County Health District and/or EHS for compliance with TFSOG and sanitation.

**NO**

Comply with all health and safety requests.

**YES**

Food operation practices may be reviewed by the County Health District and/or EHS for compliance with TFSOG and sanitation.

**NO**

Serving/Selling food can be terminated by the Health District or by EHS.

**YES**

Proceed to Sell or Provide Food – Follow Food Safety guidelines and have a successful event.

“Cottage Foods” (see list for allowed products) or perishable items where no money is exchanged. Temporary Food Permit not required for Cottage Foods. Review Temporary Food Service Operation Guidelines (TFSOG) & and Cottage Food guide.

Cottage Foods **MUST** be packaged and have the following information on a label:

1. Name and address of operation
2. Name of food product
3. Ingredients, in order of predominance
4. New weight or volume
5. The statement “This product is Home Produced.”
6. Any allergens (see additional labeling requirements).

Operation will be Inspected by the County Health District and reviewed by the university for compliance with TFSOG and sanitation.