

Legislation Text

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Clerk 02/24/2017

A RULE AND REGULATION relating to farmers market and temporary food establishment permits and fees; amending R&R 91, Section 1 (part), as amended, and BOH 2.10.020, R&R 05-05, Sections 15, 21, 35, 36, 37, 38, 39 and 40, as amended, and BOH 2.10.040, R&R 15-04, Section 3, and BOH 5.04.025, R&R 09-05, Section 5, as amended, and BOH 5.04.035, R&R 11-05, Section 3, as amended, and BOH 5.42.015, R&R 05-06, Section 35, as amended, and BOH 5.64.010 and repealing R&R 09-05, Section 6, as amended, and BOH 5.04.036; enacted pursuant to RCW 70.05.060, including the latest amendments or revisions thereto.

BE IT ADOPTED BY THE KING COUNTY BOARD OF HEALTH:

SECTION 1. R&R 91, Section 1 (part), as amended, and BOH 2.10.020 are each hereby amended to read as follows:

Permit fee schedule.

Permit Fee Schedule.

The owner or operator of a food establishment subject to the permit requirement of WAC 246-215-08300 or 2009 FDA Food Code Paragraph 8-301.11 shall pay to the health officer a food establishment permit fee as set forth in Table 1, based on the establishment type and the risk or tier category for the establishment. Where more than one type of food establishment exists within or as part of another food establishment (for example, a bakery within a grocery store or a deli within a meat market), the owner or operator shall pay the

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permit fee for each applicable food establishment type; except that the owner or operator of a grocery store with no more than two checkout stands, a general food establishment with no more than two checkout stands and no more than twelve seats for customers for on-site consumption of food or a meat/fish market with no more than two checkout stands shall pay only the highest applicable risk category permit fee without being required to obtain a separate permit for each type of food handling activity at the establishment. For purposes of this section, "highest applicable risk category permit fee" means the fee corresponding to the highest risk category of food handling activity at the establishment.

TABLE 1
Food Establishment Categories and Permit Fees

Type of Food Establishment Applicable	
General Food Service ²	
Seating Capacity 0 - 250 Risk 1	\$380.00
Seating Capacity 0 - 12 Risk 2	\$576.00
Seating Capacity 0 - 12 Risk 3	\$819.00
Seating Capacity 13 - 50 Risk 2	\$615.00
Seating Capacity 13 - 50 Risk 3	\$868.00
Seating Capacity 51 - 150 Risk 2	\$615.00
Seating Capacity 51 - 150 Risk 3	\$947.00
Seating Capacity 151 - 250 Risk 2	\$753.00
Seating Capacity 151 - 250 Risk 3	\$1,049.00
Seating Capacity over 250 Risk 1	\$390.00
Seating Capacity over 250 Risk 2	\$822.00
Seating Capacity over 250 Risk 3	\$1,158.00
Limited Food Service	\$380.00

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Bakery - No customer seating ³		
Risk 1	\$452.00	
Risk 2	\$540.00	
Risk 3	\$795.00	
Bed and Breakfast Operation	\$379.00	
Grocery Store - No customer seating ³		
Risk 1	\$371.00	
Risk 2	\$687.00	
Catering operation		
Risk 1	\$493.00	
Risk 2	\$640.00	
Risk 3	\$795.00	
Meat/Fish Market	\$827.00	
Vending Machine	\$350.00	
Mobile Food Unit and Commissary		
Risk 1	\$519.00	
Risk 2	\$830.00	
Risk 3	\$1,070.00	
Nonprofit Institution		
Risk 1	\$380.00	
Risk 2	\$576.00	
Risk 3	\$819.00	
School Lunch Program ⁴	\$578.00	
Seasonal Food Establishment ⁵		

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Operating for more than ten and up to twelve	One hundred	percent of
months	the applical	ole annual
		permit fee
Operating for more than seven and up to ten	Seventy-five	percent of
months	the applical	ole annual
		permit fee
Operating for more than four and up to seven mo	onths Fifty	percent of
	the applical	ole annual
		permit fee
Operating for four or fewer months	Twenty-five	percent of
	the applical	ole annual
		permit fee
Temporary Food Establishment (((other than		
farmers market or farmers market temporary		
food establishments))) ^{6, 7}		
Minimal food handling		
Single event permit		\$120.00
Unlimited event permit - unlimited numb	per of events	
per calendar year		\$236.00
Moderate food handling		
Single event permit		\$290.00
Multiple event permit - up to 5 events per	r calendar year	\$640.00
Unlimited event permit - unlimited numb	per of events	
per calendar year		\$750.00

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Complex food handling	
Single event permit	\$350.00
Multiple event permit - up to 5 events per calendar year	\$700.00
Unlimited event permit - unlimited number of events	
per calendar year	\$850.00
Farmers Market	
Tier 1 - 0 to 5 permitted ((farmers market)) temporary	
food establishments	\$780.00
Tier 2 - 6 to 15 permitted ((farmers market)) temporary	
food establishments	\$960.00
Tier 3 - 16 or more permitted ((farmers market)) temporary	
food establishments	\$1,200.00
((Farmers Market Temporary Food Establishment ^{6, 7}	
Minimal food handling	
Single event permit	\$120.00
Unlimited event permit - unlimited number of events	
per calendar year	\$236.00
Moderate food handling	
Single event permit	\$290.00
Multiple event permit - up to 5 events	
per calendar year	\$640.00
Unlimited event permit - unlimited number of events	
per calendar year	\$750.00
Complex food handling	

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Single event permit	\$350.00	
Multiple event permit - up to 5 events		
per calendar year	\$ 700.00	
Unlimited event permit - unlimited nur	mber of events	
per calendar year	\$850.00))	
Certified booth operator $6((,7))$	\$95.00	
Temporary event blanket permit ^{((8)) 7}	\$215.00 per hour	
for all local health officer		
services, including but		
services, including but		

Footnotes to Table 1:

1. All food establishment permit fees set forth in this table are annual fees, except those for temporary food establishments (((including temporary nonprofit institution food establishments))) and seasonal food establishments. An applicant for an annual food establishment permit who submits the application after September 30 shall pay one-half the applicable annual permit fee for the remainder of the permit year.

not limited to plan review

and inspections.

- 2. General food service includes a grocery store or bakery offering seating for on-site consumption of food.
- 3. A bakery or grocery store offering seating for on-site consumption of food shall be classified as a general food service establishment.
- 4. A school kitchen not qualifying as a school lunch program shall be classified as a nonprofit institution.
- 5. The applicant for a seasonal food establishment permit shall pay an annual permit fee prorated to a quarterly schedule specified in Table 1.

- 6. To ((obtain or)) maintain a multiple or unlimited event permit packet for moderate or complex food handling, the owner or operator of a temporary food establishment ((or farmers market temporary food establishment)) must((:
- a. not less than fourteen days before commencing operation at each event, notify the health officer of the event date, location and time of operation; and
- b. maintain the presence of a certified booth operator on site while operating at each event)) maintain a certified booth operator for the establishment.
- 7. ((To obtain or maintain an unlimited event permit, the owner or operator of a temporary food establishment or farmers market temporary food establishment must:
- a. have incurred no more than one return inspection by the health officer under the most recently issued multiple or unlimited event permit within the current or previous calendar year;
- b. not less than fourteen days before commencing operation at each event, notify the health officer of the event date, location and time of operation; and
 - c. maintain the presence of a certified booth operator on site while operating at each event.
- 8-)) As an alternative to requiring a separate temporary food establishment permit for each participating establishment at a single event or celebration, such as a fair or festival, the health officer may issue a temporary event blanket permit to the event coordinator or other person, who shall be responsible for ensuring compliance with the applicable requirements of BOH ((*))Title 5 by all participating temporary food establishments at the event. The temporary event blanket permit application and a nonrefundable deposit in the amount of \$215.00 must be submitted to the health officer at least ((30)) thirty days before the event. For the purposes of this section, "person" means any individual, corporation, company, association, society, firm, partnership, joint stock company or governmental agency, or the authorized agent of any of these entities.
- SECTION 2. R&R 05-05, Sections 15, 21, 35, 36, 37, 38, 39 and 40, as amended, and BOH 2.10.040 are each hereby amended to read as follows:

Plan review fees.

Plan Review Fees

The owner or operator of a food establishment shall pay to the health officer plan review fees for reviewing plans and specifications, conducting preoperational inspections and providing consultation, as follows:

A. New construction	\$860.00	base	fee	plus
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\$215.00 per hour for each

hour after four hours

B. Remodel \$645.00 base fee plus

\$215.00 per hour for each

hour after three hours

C. Two or more plan reviews for one facility \$645.00 base fee plus

\$215.00 per hour for each

hour after three hours

D. Plan resubmittal \$215.00 per hour

E. Subsequent preoccupancies, on-site \$430.00 base fee plus

inspection before plan submittal, or \$215.00 per hour for each

on-site inspection when no plan review hour after two hours

F. Plan review for new farmers market \$402.00 per review

((or recurring event food establishment))

G. Change to mobile or limited food service \$430.00 base fee plus

\$215.00 per hour for each

hour after two hours

SECTION 3. R&R 15-04, Section 3, and BOH 5.04.025 are each hereby amended to read as follows:

Certified booth operator. WAC 246-215-01115 is supplemented with the following:

Certified booth operator (WAC 246-215-01115(12.1)).

"Certified booth operator" means an individual who has successfully completed ((a)) an approved certified booth operator course ((administered by the health officer)) and holds a current, valid certificate of course completion ((issued by the health officer)).

SECTION 4. R&R 09-05, Section 5, as amended, and BOH 5.04.035 are each hereby amended to read as follows:

Farmers market coordinator. WAC 246-215-01115 is supplemented with the following:

"Farmers market coordinator" means an individual authorized by the health officer to be responsible for the operation of the farmers market in conformance to the requirements of this title and the lawful orders of the health officer, including providing the common facilities for and monitoring the ((farmers market temporary)) participating food establishments.

SECTION 5. R&R 11-05, Section 3, as amended, and BOH 5.42.015 are each hereby amended to read as follows:

Farmers markets. WAC 246-215-09200 is supplemented ((as follows)) with the following: Farmers markets (WAC 246-215-09200(4)).

- (a) The health officer shall designate each farmers market as tier 1, tier 2 or tier 3 based on the number of permitted ((farmers market)) temporary food establishments participating at the farmers market and the standards of this ((section)) title.
- (b) Any farmers market where all participating food establishments are exempt from the food establishment permit requirement under WAC 246-215-08305 shall be designated as tier 1.
- (c) A farmers market coordinator shall be responsible for the operation of the farmers market in conformance with the requirements of this title and the lawful orders of the health officer, including providing the common facilities for and monitoring the participating food establishments and vendors. The farmers

market coordinator shall pay the applicable farmers market permit fee as set forth in BOH chapter 2.10.

(d) The Seattle-King County department of public health shall report to the board of health on the number of farmers markets in each tier, the frequency and severity of food code violations at farmers markets, and identification of any noteworthy changes from the preceding calendar year. The department shall provide a written report by March 31 each year in electronic format to the board of health administrator who will distribute the report to all board of health members.

SECTION 6. R&R 05-06, Section 35, as amended, and BOH 5.64.010 are each hereby amended to read as follows:

Food establishment risk categories. Except for temporary food establishments ((and farmers market temporary food establishments)), every new and renewal application for a food establishment permit shall be subject to a risk assessment by the health officer. The health officer shall designate each food establishment as low risk, medium risk, or high risk (risk category 1, 2 or 3) based on the types of food dispensed, food preparation steps and types of food processing or packaging performed at the establishment. In determining the most-appropriate risk category for each establishment, the health officer shall apply the following standards:

- A. Low Risk Risk Category 1. Any food establishment performing only cold holding or limited food preparation, with no further preparation, shall be designated a low risk or risk category 1 establishment. The following shall also be designated as a low risk or risk category 1 establishment:
- Any establishment serving ready to eat, pre-packaged potentially hazardous food or prepackaged frozen foods;
 - 2. Any establishment serving espresso or blended drinks, with no other food preparation;
- 3. Any establishment heating and serving individually, commercially-prepared and prepackaged ready to eat foods for immediate service;
- 4. Any mobile food establishment serving only espresso or hot dogs or both, with no other food preparation; and

- 5. Any bed and breakfast operation.
- B. Medium Risk Risk Category 2. Any food establishment performing only cold holding or food preparation, and which does not otherwise qualify as a high risk or risk category 3 establishment, shall be designated as a medium risk or risk category 2 establishment. The following shall also be designated as a medium risk or risk category 2 establishment:
- 1. Any establishment baking bread or pastries, frying donuts, or grilling sandwiches or toast for immediate service, with no hot-holding of food;
- 2. Any school or institution satellite operation performing food service limited to reheating or hot holding of prepared foods, with no on-site cooking; and
 - 3. Any grocery store or market selling pre-packaged raw meat or fish products.
- C. High Risk Risk Category 3. The following shall be designated as a high risk or risk category 3 establishment:
- 1. Any establishment cooking and either cooling, reheating, hot holding, or holding other than cold holding of food;
 - 2. Any meat or fish market selling meat or fish other than pre-packaged raw product;
- 3. Any establishment where food preparation includes cutting or processing of raw meat or fish products;
 - 4. Any establishment with an approved HAACP plan; and
 - 5. Any establishment using time as a public health control.
- D. Temporary food establishments ((and farmers market temporary food establishments)) shall be designated as engaged in either minimal food handling, moderate food handling or complex food handling as follows:
- 1. Minimal food handling: a temporary food establishment ((or farmers market temporary food establishment)) serving only packaged potentially hazardous food made in a permitted facility, and performing

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no handling of unpackaged food;

- 2 Moderate food handling: a temporary food establishment ((or farmers market temporary food establishment)):
 - a. serving samples of potentially hazardous foods;
- b. ((reheating and)) serving ((of)) foods made in a facility permitted by the Washington state

 Department of Agriculture or United States Department of Agriculture;
 - c. hot holding and serving of foods; or
 - d. preparing and serving any foods not qualifying as complex food handling under this section; and
- 3. Complex food handling: a temporary food establishment ((or farmers market temporary food establishment)):
 - a. serving raw animal products;
 - b. serving food cooked from raw animal products; or
 - c. serving potentially hazardous food that has been cooked and cooled before serving.

SECTION 7. R&R 09-05, Section 6, as amended, and BOH 5.04.036 are each hereby repealed.

SECTION 8. Severability. If any provision of this rule or its application to any person or circumstance is held invalid, the remainder of the rule or the application of the provision to other persons or circumstances is not affected.