



Food Protection Program
Foodservice Permit Exemption Application

Requirements for Obtaining a Permit Exemption

Pursuant to the Regulations of the Washoe County District Board of Health Governing Food Establishments, Section 020.045, an exemption from the requirement to possess a valid health permit to operate may be granted to the owner or operator of a food establishment if the Health Authority determines that the food which is sold, offered or displayed for sale, or served at the establishment does not constitute a potential or actual hazard to public health.

The Health Authority may exempt a person from the requirement to possess a health permit to operate a food establishment if an application for a Permit to Operate and a Foodservice Permit Exemption Application is completed and submitted for review by the Health Authority. Should approval be given the applicant will be issued an exempt permit and a letter describing the limits of the exemption and conditions for revocation of the exemption.

Directions for filling out this form

Print name and business information clearly. Mark at least one category (A-I) and applicable sub categories (1-7). If sections B, C, E, or I are marked, all of the subsections must be marked. If all subsections cannot be marked, you do not qualify for an exemption under that section. Provide any required documentation as noted below.

Name of Applicant (Please Print): _____

Name of Business (Please Print): _____

Business Address (Please Print):

Street Address: _____

City, State, Zip: _____

Mailing Address (Please Print):

Street Address: _____

City, State, Zip: _____

Existing Permit Number (if applicable; ex. F123456): _____

Phone Number: _____

I am applying for an exemption because the food establishment is operated in a child care facility and food is limited to the provisions described in **Washoe County Food Regulations Section 140.005 Child care facilities, exemption from provisions of NRS 446.**

Washoe County Food Regulations Section 020.050 Requirements for obtaining an exemption to the requirement to have a permit to operate state that:

The Health Authority may exempt a food establishment from the provisions of these regulations if a request for exemption is submitted on forms provided by the Health Authority in conjunction with an application for permit to operate and any of the conditions listed in Subsections A through H of this section apply.

Mark all that apply:

- A. The establishment owner or operator provides written documentation to the Health Authority demonstrating that the USDA, FDA, State of Nevada Bureau of Public Health Services, or other approved regulatory agency routinely inspects the establishment. Written documentation may include but is not limited to:
- 1. The business phone number, address, and the name of the agency that regulates the facility.
 - 2. The phone number and name of the agent at the agency who permitted or last inspected the facility.
 - 3. Copies of the most recently issued permit or copy of the most recent inspection performed at the facility.
- B. Foodservice operations are limited and conform to the following criteria:
- 1. The primary business of the facility is not food sales or foodservice and the portion of the facility that is for food sales or service does not occupy more than 150 square feet of the total storage and display area of the facility;
 - 2. No designated seating is provided within the facility wherein consumers who purchase the food items may consume them;
 - 3. Food items are not intended for consumption on the premises of the facility;
 - 4. An employee restroom with a sink for washing hands that is located in or immediately adjacent to the restroom;
 - 5. Food items are from approved sources and are all stored in the facility in such a manner as to prevent their contamination;
 - 6. The food sold, served, given away, or stored at the facility is not potentially hazardous (time/temperature control for safety food) and does not require temperature control; and
 - 7. There is no handling of non-packaged food, no repackaging of food from bulk containers, and no processing of food in any manner except that coffee beans may be ground and bagged.
- C. The establishment is in a private residence, such as a small family day-care provider; or a bed and breakfast operation in which:
- 1. Food is prepared and offered to guests if the home is owner occupied;
 - 2. The number of guest bedrooms does not exceed six (6);
 - 3. The bed and breakfast operations does not exceed a capacity of ten (10); and
 - 4. The consumer is informed by statements contained in published advertisements, mailed brochures, and placards posted at the registration area that the food is prepared in a kitchen that is not regulated and inspected by the Health Authority.
- D. The establishment is a private residence that receives prepared catered or home-delivered meals.
- E. The establishment is in a private residence and the food in use is:

- 1. Non-potentially hazardous (time/temperature control for safety food);
- 2. Commercially prepackaged or wrapped; and
- 3. From an approved source and stored in such a manner as to prevent its contamination.

Note: No repackaging that involves unwrapping and exposing the food to ambient conditions may occur.

- F. The food sold, offered or displayed for sale at the establishment consists of whole fruits and vegetables in a natural and unprocessed state and documentation can be provided indicating that the produce was grown by a “certified grower” from the state in which it originated.
- G. The establishment is a private home in which only non-potentially hazardous food (time/temperature control for safety food) is prepared for sale or service at a function such as a religious or charitable organization’s bake sale and if the consumer is informed by a clearly visible placard at the sales or service location that the food is prepared in a kitchen that is not subject to regulation and inspection by the Health Authority.
- H. The establishment is a non-permanent stand or cart from which is offered only non-potentially hazardous (time/temperature control for safety food) commercially prepackaged snacks that bear an approved label and that have a water activity (aw) value of 0.85 or less such as crackers, cookies, potato and corn chips, or pretzels.
- I. The establishment is in a private residence and the food stored is for vending merchandise purposes only and is:
 - 1. Non-potentially hazardous (time/temperature control for safety food);
 - 2. Commercially prepackaged or wrapped; and
 - 3. From an approved source and stored in such a manner as to prevent its contamination.

Note: No repackaging that involves unwrapping and exposing the food to ambient conditions may occur.

Signature of Applicant: _____

Date: _____

----- **DO NOT WRITE BELOW THIS LINE** -----

Date Received by WCHD: _____

Reviewed by: _____

Reviewed Date: _____

Mark One:

Approved Denied Date Letter Sent: _____