

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 Retail Food Code](#). You are not required to contact the Food Safety Program; however, food safety tips and resources can be found here: [Temporary Food Establishment Permits](#).

*TCS = time/temperature control for safety**

- **Commercially pre-packaged, non-TCS foods** that remain in the original packaging. This includes foods such as candy bars, canned soda, bottled water, chips, crackers, etc.
- An establishment that is a **food processing plant, cottage food operation**, or other establishment for activities regulated by the WA State of Agriculture or the USDA, and does not do any retail sales of TCS foods.
- **Commercially produced, ready-to-eat, non-TCS foods** (premixed soda, powdered creamer, pretzels, cookies, doughnuts, cake, or meat jerky), served from the original package without direct hand contact by the vendor or customer, with limited portioning, and into sanitary single-use articles.
- **Non-TCS hot beverages** (coffee, tea, or pasteurized 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-TCS foods** (dry beans, raw dry grains, in-shell nuts, coffee beans, tea leaves, or herbs for tea).
- **Bake Sales.** Non-TCS baked goods can be prepared in home kitchens and offered for sale or service by nonprofit organizations operating for religious, charitable, or educational purposes. The baked goods must be wrapped or packaged in a sanitary manner. Signage or a placard stating that the baked goods were prepared in a home kitchen that is not inspected by a regulatory authority must be prominently displayed. No TCS foods such as cheesecake, pumpkin pie, cream pies, lemon meringue pie and other foods requiring refrigeration are allowed at a bake sale without a permit
- **Commercially produced and pre-packaged frozen confections** that remain in the original packaging (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. The event is not open or advertised to the general public.



- **Lemonade or other non-TCS, nonalcoholic beverage** prepared without bare-hand contact, sold and served into a single use cup by a person under the age of 18. Operation must be less than 30 calendar day a year. This does not include events.
- **A bed and breakfast operation** that prepares and offers food to guests if the home is owner occupied, the number of available guest bedrooms does not exceed two, breakfast is the only meal offered, and the consumer is informed in published advertisements, mailed brochures, and placards posted at the registration area that the food is prepared in a kitchen that is not regulated or inspected by the regulatory authority.
- **Unwashed and uncut non-TCS foods, fruits, fresh herbs, and vegetables.** This does not include sprouts.

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 at foodsafetyprogram@srhd.org or 509.324.1560, ext. 2.

* TCS foods: time/temperature control for safety foods (previously *potentially hazardous foods PHFs*).