

Tri-County Environmental Health Department

Anaconda/Deer Lodge - Granite - Powell Counties

Anaconda-Deer Lodge County Courthouse

800 Main Street

Anaconda, Montana 59711

Telephone (406) 563-4035 563-4067 563-4066

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FOOD PERMITS

SPECIAL EVENTS AND FARMERS MARKETS

1. Those without Retail food licenses that will be preparing and serving food that needs **Temperature control for safety (TCS food)** must fill in the Plan Review Application.
2. All applications must be received one week in advance of the event at the minimum to allow time for review of the application.

NON-PROFIT ORGANIZATIONS SERVING TCS FOODS

1. Must fill out the Plan Review Application and sign at the bottom signifying that they are a non-profit organization.
2. After the application is reviewed, a **County Temporary Food Permit** will be issued for the event. There is no charge for non-profit organizations, but you must meet food safety rules.

FOR –PROFIT INDIVIDUALS OR ESTABLISHMENTS SERVING TCS FOODS

1. **Restaurants:** Restaurants already have a Retail food license. You must have a catering endorsement on your license in order to serve food off-site. Please contact this office to have this endorsement reviewed and added to your license.
2. **Mobile units:** Mobile units with a Retail Food license do not need any additional endorsement.
3. **Temporary booth set-up:** For Profit individuals or groups will be reviewed on a case-by-case basis. If you are serving food that needs temperature control for safety (TCS food) you need to fill out the Plan Review Application and obtain a **Temporary Food Service License**. This license is applied for through the Tri-County Environmental Health office. The license is for one event only (i.e.: Alive After 5 or Art in the Park, etc.) for 21 days. Example: Alive after 5 runs for 14 Fridays, so one license is needed. The license fee is \$85 for small (2 or less employees) or \$115 (more than 2 employees).

SALE OF BAKED GOODS, DRINKS, WHOLE PRODUCE

1. Bake sale items may be sold without a permit.
If packaged, items must be labeled with all ingredients in descending order.
Allergens must be listed.

<p>MADE IN A HOME KITCHEN THAT IS NOT SUBJECT TO RETAIL FOOD ESTABLISHMENT REGULATIONS OR INSPECTIONS</p> <p>Chocolate Chip Cookies</p> <p>Net Wt. 8oz (227g)</p> <p>Ingredients: Enriched flour (Wheat flour, niacin, reduced iron, thiamine, mononitrate, riboflavin and folic acid), butter (milk, salt), chocolate chips) sugar, chocolate liquor, cocoa butter, butterfat (milk), soy lecithin as an emulsifier), walnuts, sugar, eggs, salt, artificial vanilla extract, baking soda. Contains: Wheat, eggs, milk, soy, walnuts.</p> <p>Ashley Bryant 2550 Helena Lane Helena. MT 59620</p>

You may only sell items that do not require refrigeration for safety. No cheesecakes, crème pies, etc. without a permit.

All individuals or groups selling baked goods need to register by provide a list of items to be sold and their names to either the event coordinator or to the Tri-County Environmental Health Office.

2. Drinks- No permit is required for coffee, tea, lemonade, soda, etc. Powdered creamers or liquid creamers that do not require refrigeration are fine to use. If you are making lattes, or drinks with milk you will need a permit.
3. Whole fruits and vegetables do not require a permit
4. Home canned jams and jellies require a Cottage Food Registration.
Please call the Environmental Health office for information. 563-4035.
5. As of 4/2015, Honey can now be sold at Farmer's Markets. It must be in clean containers and labeled with the name and address of the honey producer. The honey may not be combined with other products. It must be sold only as raw honey.
6. Eggs may be sold. Eggs must be clean and crack-free and kept at 45°F or less. Cartons must be clean; if used, cartons must have all advertising and grading crossed out and the contact information of producer on carton: Name, address and phone number.