



Environmental Health Division
1101 West College Avenue, Room 402
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Lower Risk TFE Menu Items

Beverages:

- Espresso coffee drinks containing milk, hot or iced
- Commercially pasteurized milk, half & half, and cream
- Blended drinks with ice from an approved source sold in open, single-service containers (soda pop, high acid beverages, mineral water, etc.)
- Fresh squeezed/prepared high acid beverages such as citrus, pineapple, cranberry, etc.
- Ice drinks, including shaved ice, fruit granitas, snow cones, Italian ice, sorbets, etc. in single –service or commercially made edible containers (all drinks may contain milk)

Dessert-Type Items:

- Commercially pasteurized ice cream, ice cream cones, and ice cream floats
- Confections (pre-made in an approved kitchen, no on-site preparation)
- Cookies baked on-site from commercially prepared, frozen dough
- Strawberry (or other berry) shortcake, with whipped cream from cans only
- Chocolate/caramel dipped fruit, dipped on-site

Other Food Items:

- *Commercially pre-cooked hot dogs or hot-dog like sausages
- *Corn dogs, commercially prepared or hand-dipped from commercially prepared mix
- Pre-packaged raw shell eggs from an approved source
- Pre-packaged, pre-frozen, commercially processed (USDA, WSDA, or FDA) meat, seafood, and poultry (all products must be distributed in a frozen state in their original packaging)
- Open containers of commercially prepared, non-potentially hazardous honey, jams, jellies, salad dressings made from commercial mixes, condiments, dips, sauces, salsa, served as a spread on an exempt food item (cracker, bread, etc.)
- Nacho chips made with commercially canned cheese sauce
- Non-potentially hazardous ready-to-eat, repackaged bulk foods (no processing)
- Nuts with syrup flavorings, butter and/or shake-on toppings, all types
- Cut fruits and vegetables, except melons and sprouts
- Baked or fried items made from commercial mixes with non-potentially hazardous ingredients (except for commercially pasteurized milk) such as bread, pancakes, waffles, funnel cakes, elephant ears, and churros

NOTE: The Lower Risk Permit will be issued only in conjunction with an event in accordance with the definition of a Temporary Food Establishment. The number of menu items allowed under this permit will be limited in order to minimize risk, and will be evaluated on a case by case basis. Only menu items approved during the initial plan review may be served at the event.

*If these foods are being served at an event similar in size to the Spokane Interstate Fair, Pig Out, or Hoopfest, the establishment must be permitted as an MTFE or TFE, and be inspected.