

# **TEMPORARY RESTAURANT APPLICATION**

THIS LICENSE CAN ONLY BE ISSUED IN CONJUNCTION WITH A TEMPORARY COMMUNITY EVENT AT LEAST <u>ONE</u> PERSON WITH A FOOD HANDLER CARD MUST BE PRESENT AT ALL TIMES

Single Event License           □ Benevolent → Non-Profit Tax ID#           □ For profit         □ Out of County Mob           □ Contiguous to facility (operating direction)	: ile Unit:	_	Seasonal License       (up to 90 days   see back page)         Intermittent License         (up to 30 days - same menu & location   various events & oversight orgs)         Operational Review:       included       on file					
Event Name:				Dates of	f Event:			
Event Address:					Hours of Operation:			
Event Organizer:	Organizer's Phone:							
Food Booth Name:	Email:							
Owner or Person in Charge of Booth:					Phone:			
Mailing Address:								
All food must be prepared at the event or in a facility approved by the Health Department or the Department of Agriculture.								
Where is food being purchased?				V	Water Source: Public (city) Private (local well)			
Where will dishwashing take place?								
Name & Address of facility used for or		ep (if applicable	e)?					
<b>Do you have the following?</b> (see back p Food thermometer Sanitizer	age for details) test paper	Temporary l	nandwash	ing statio	n 🗌 Oregon Food Handler Card			
Menu Food item	How served Hot Cold	Made to order Yes No	Prepa Off-site	ration	Temperature Control Method or Cooking Method (grill, cooler, etc)			
(prepackaged, shelf-stable snacks & drinks)					Cooking Method (grill, cooler, etc)			
SPECIFIC PROBLEM(S) / REQUIRED CORRECTION(S) / COMMENTS								

DO NOT WRITE IN THIS SPACE (rev 01/24)		License Expiration Date:		
FEE OF \$	RECEIPT #	DATE		
OPERATOR Phone Consultation (Benevolent)	EHS	DATE		

## License Types:

- <u>**BENEVOLENT TEMPORARY RESTAURANT</u>** Non-profit organizations having a Tax-Exempt ID number (e.g.; churches, volunteer groups, little leagues.)</u>
- <u>OUT OF COUNTY MOBILE UNIT</u> A mobile unit currently licensed in the State of Oregon. A copy of your mobile unit license must be submitted or emailed with your application. Off-unit tables and display areas may be used to store/dispense non-potentially hazardous foods, beverages, condiments, and single-use utensils. Off-unit freezers may be used if they maintain foods in a frozen state (OAR 333-162-0036). If food preparation or assembly will take place off the unit, then a standard temporary restaurant license must be obtained.
- **<u>INTERMITTENT LICENSE</u>** A temporary restaurant that will operate at one location in connection with multiple public gatherings/events that are arranged by different oversight organizations. The menu must remain the same.
- <u>SEASONAL LICENSE</u> A temporary restaurant that will operate at one location in connection with one or multiple public gatherings/events that are arranged by the same oversight organization. The menu must remain the same. LICENSE IS ONLY VALID FOR LOCATION/EVENT(S) FOR WHICH IT IS ISSUED.

#### Home Prepared Food Is Not Allowed.

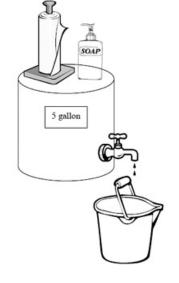
## Handwashing Set Up

Set up the handwashing facility **FIRST!** This must be done before food preparation begins. Use a sink with warm running water or provide a 5-gallon container of warm water with a dispensing valve that provides a constant flow of water when opened (push button type not allowed). A container must be provided to catch the wastewater. Provide dispensed soap and paper towels. Wash hands for 15 to 20 seconds. Do not use cloth towels to dry hands.

### Thermometers

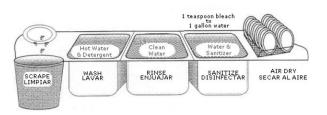


Probe thermometers are required to test food temperatures when holding food hot or cold or when cooking raw animal products. A small diameter probe is required to measure the temperature of thin foods, such as burgers and fish fillets. Refrigerator thermometers are required in all refrigerators or coolers.



## Dishwashing

A commercial dishwasher, three-compartment sink or three buckets may be used to clean dishes/utensils. All equipment and utensils must be washed, rinsed and sanitized using a three step process: First, wash with hot soapy water. Second, rinse with hot water. Third, immerse in sanitizer (50-100 ppm for 10 seconds for chlorine bleach, 200-400 ppm for 30 seconds for quaternary ammonium) and air dry. Test strips are required to monitor sanitizer concentration.



## FEES & SUBMITTALS

FEES ARE SUBJECT TO CHANGE ANNUALLY NOTE: A \$25 NON-REFUNDABLE ADMINISTRATIVE FEE IS INCLUDED IN THESE FEES FOR AN UPDATED FEE SCHEDULE, VISIT OUR WEBPAGE: <u>https://www.co.marion.or.us/HLT/PH/EHS/Pages/rules.aspx</u>

 APPLICATION RECEIVED LESS THAN 5 BUSINESS DAYS PRIOR TO THE EVENT WILL BE CHARGED A LATE FEE

 For Profit Late Fee = \$100

 Benevolent Late Fee = <u>See Fee Schedule</u>

#### THIS APPLICATION MUST BE COMPLETED IN FULL AND SUBMITTED WITH FEE TO:

In-Person	By Mail	By Email	By Fax
Monday-Friday	Marion County Environmental Health		
8:30am-4:30pm	3160 Center Street NE	EnvironmentalHealth@co.marion.or.us	FAX #: 503-566-2986
503-588-5346	Salem, OR 97301		

#### MAKE ALL CHECKS PAYABLE TO: MARION COUNTY ENVIRONMENTAL HEALTH

OUR OFFICE IS UNABLE TO ACCEPPT ONLINE OR OVER THE PHONE PAYMENTS AT THIS TIME THERE IS A 2.65% SERVICE FEE FOR ALL DEBIT/CREDIT CARD PAYMENTS