

TEMPORARY RESTAURANT APPLICATION

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

| Single Event License (up to 30 days) ☐ Benevolent → Non-Profit Tax ID#: ☐ For profit ☐ Out of County Mobile Unit: ☐ Contiguous to facility (operating directly outside of your restaurant) | 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 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 H | | | | | |
| Where is food being purchased? | Water Source: Public (city) Private (local well) | | | | |
| Where will dishwashing take place? | | | | | |
| Name & Address of facility used for off-site food prep (if applicable)? Do you have the following? (see back page for details) Food thermometer Sanitizer test paper Temporary handwashing station Oregon Food Handler Card | | | | | |
| Menu Food item How served Hot Cold Yes No Cold Yes No | Preparation ff-site On-site Cooking Method (grill, cooler, etc) Cooking Method (grill, cooler, etc) | | | | |
| DO NOT WRITE IN THIS SPACE (rev 01/24) FEE OF \$ RECEIPT # OPERATOR EHS Phone Consultation (Benevolent) | License Expiration Date: | | | | |

License Types:

- <u>BENEVOLENT TEMPORARY RESTAURANT</u> Non-profit organizations having a Tax-Exempt ID number (e.g.; churches, volunteer groups, little leagues.)
- OUT OF COUNTY MOBILE UNIT 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.
- **INTERMITTENT LICENSE** 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.

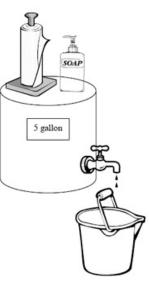
Handwashing Set Up

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.



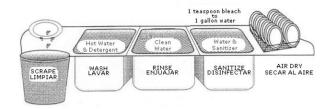
Thermometers |

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: https://www.co.marion.or.us/HLT/PH/EHS/Pages/rules.aspx

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 = \$\frac{See Fee Schedule}{2}\$

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