



## 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** ( Benevolent,  For profit) or ( **Intermittent**  **Seasonal** - Operational Review:  included,  on file)

Event Name:	Dates and Hours of Event:
Event Address:	
Business/Organization Name:	Email:
Applicants Name:	Phone #:
Mailing Address:	
Where is food being purchased?	Water Source:
Where will off-site food preparation or dish washing take place (if applicable)?	
<b>All food must be prepared on-site or in an approved off-site location. No home-prepared foods are allowed.</b>	

<b>Menu</b> Food item	How served		Made to order		Off-site prep		At event prep		Temperature Control or Cooking Method
	Hot	Cold	Yes	No	Yes	No	Yes	No	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	

**VIOLATIONS (OAR 333-150-0000) COMMON VIOLATIONS LISTED BELOW:**

1. Improper handwashing/use of hand sanitizers/facilities (2-301.11, 2-301.16, 5-203.11, 5-205.11, 6-301.11, 6-301.12)
2. Food, ice, or water from unapproved sources (3-101.11, 3-201.11-17, 5-101.11)
3. Potentially hazardous food at improper temperatures (3-501.16)
4. Improper cooking of food (3-401.11-3-401.13)
5. Food not protected during transport, display, storage or preparation (3-302.11, 3-303.11,12, 3-305.11,12, 3-305.14, 3-307.11,12)
6. Food-contact surfaces not clean and sanitized (3-304.11, 4-601.11, 4-602.11)
7. Single service items not protected, dispensed or handled properly (4-903.11, 4-904.11)
8. Thermometers not provided (4-204.112, 4-302.12)
9. Sanitizing cloths not provided, maintained (3-304.14)
10. Improper disposal of solid and liquid wastes (5-403.11, 5-503.11, 5-501.13, 5-502.11)

**SPECIFIC PROBLEM(S) & REQUIRED CORRECTION(S)**

---



---



---



---



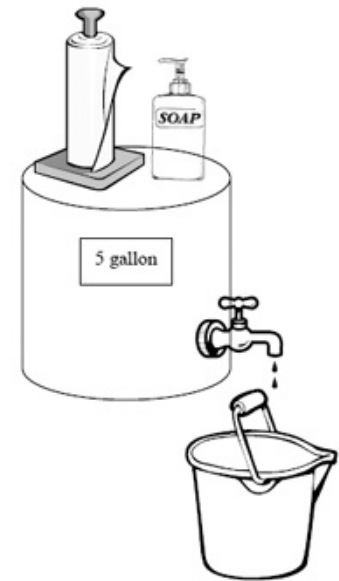
---

<b>DO NOT WRITE IN THIS SPACE</b> (rev1/20)		<b>License Expiration Date:</b> _____
FEE OF \$ _____	RECEIPT # _____	DATE _____
OPERATOR _____	EHS _____	DATE _____
<input type="checkbox"/> Phone Consultation (Benevolent)		

## 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 waste water. Provide dispensed soap and paper towels. Wash hands for 15 to 20 seconds. Do not use cloth towels to dry hands.



## Dishwashing

A commercial dishwasher, three-compartment sink or three buckets may be used. 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.

## 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.

## FEES

**NOTE: A \$25.00 NON-REFUNDABLE APPLICATION FEE IS INCLUDED IN THESE FEES.**

**APPLICATION AND FEE MUST BE RECEIVED AT LEAST ONE WEEK PRIOR TO THE EVENT**

TEMPORARY RESTAURANT & INTERMITTENT LICENSE (UP TO 30 DAYS).....	\$148.00
TEMPORARY CONTIGUOUS TO FACILITY (UP TO 30 DAYS).....	\$76.00
SEASONAL (UP TO 90 DAYS) .....	\$296.00
TEMPORARY OPERATIONAL REVIEW .....	\$69.00
<b>(If application/fee is received at the Health Department at least one week prior to event)</b>	
Late Fee (application/fee received less than <b>5 business days</b> prior to event.....)	\$100.00

**BENEVOLENT TEMPORARY RESTAURANT** (Non-profit organization/organization having a Tax Exempt ID number; i.e.; churches, volunteer groups, little leagues.)

1- day event .....	\$31.00
2- day event .....	\$57.00
3-4 day event .....	\$76.00
5-30 day event .....	\$124.00

**(If application/fee is received at the Health Department at least one week prior to event)**

Late fee (application/fee received less than <b>5 business days</b> prior to event) .....	\$14.00
---	---------

MOBILE FOOD UNITS: Licensed in Oregon outside of Marion County \$25.00.

LICENSE IS ONLY VALID FOR LOCATION/EVENT FOR WHICH IT IS ISSUED.

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

Marion County Environmental Health  
3180 Center Street NE #1101  
Salem, OR 97301

PHONE: 503-588-5346 FAX: 503-566-2986 **You will be charged a late fee if the payment is not received within 5 business days of the event.**

Submit via Email to: [EnvironmentalHealth@co.marion.or.us](mailto:EnvironmentalHealth@co.marion.or.us)

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