

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 (up to 30 days)			Seasonal License (up to 90 days see back page)		
Benevolent → Non-Profit Tax ID#:			Intermittent License (up to 30 days see back page)		
For profit Out of County Mobile Unit:		One	erational Review: included on file		
Contiguous to facility (operating d	irectly outside your restaurant)	Opo			
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 He	ealth D	Department or the Department of Agriculture.		
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 Made to order I	Prepar	ration Temperature Control Method		
	Hot Cold Yes No Off	f-site	On-site (Refrigerator, grill, ice cooler, etc)		
		-			
		+			
SPECIFIC PR	OBLEM(S) / REQUIRED CORR	ECTIO	ON(S) / COMMENTS		
DO NOT WRITE IN THIS SPACE (rev 1/25)			License Expiration Date:		
FEE OF \$ RECEIPT #			DATE		
OPERATORPhone 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.)
- 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 food 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.
- **SEASONAL LICENSE** 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.



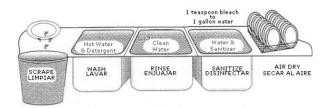
Thermometers **I**

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, submerge 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 = See Fee Schedule

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

In-Person	By Mail	<u>By Email</u>
Monday-Friday 8:30am-4:30pm	Marion County Environmental Health 3160 Center Street NE Salem, OR 97301 • PAY BY CHECK •	EnvironmentalHealth@co.marion.or.us PAY ONLINE, BY *PHONE*, OR BY •CHECK•