



Single-Event Temporary Restaurant Application

Hood River County Health (Environmental Health Office), 1109 June St., Hood River, OR, 97031; 541-387-6885



Contact Information:

Name of Licensee (Organization or Individual):			
Contact Person (Responsible person who will be on-site):		Daytime Phone:	
Contact Person's e-mail address (optional):		Alternate phone:	
Mailing Address:	City:	State:	Zip:

Temporary Food Event Information:

Use additional pages if you need more space

Event(s) Name(s):		
Event Address:	City:	Event-site Phone:

Additional Preparation Sites (if applicable):

Please list any **additional** preparation sites. Include what dates & times food work will be happening. Please include street addresses for these locations. We may perform a sanitation inspection of all food production stages and locations:

For example: *vegetables (onions, carrots, celery, & potatoes) will be cleaned and sliced at my friend's restaurant (Acme Eatery) the night before the event (7-8pm). Also, we will wash all of our dishes in their commercial dishwasher.*

Event Site Serving Schedule:

If the menu will be the same for several events, you may apply for multiple event licenses on one application.

Service Dates:	Event Site	Set-up Begins:	Time when food Service Starts:	Event End Time:
<i>x/xx/xx</i>	<i>Market</i>	<i>6</i> am / pm	<i>8</i> am / pm	<i>3</i> am / pm
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		am / pm	am / pm	am / pm

How many people do you anticipate serving in one normal day (average customers per day)?



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Food Safety Management:

Food Source: (page 8 of the ‘Temporary Restaurant Operation Guide’)

Are you planning to prepare, store, or cook any foods at home? What? _____

Where are you getting water (Potable Water Source): (1) For Drinking? (2) For Dishwashing? (3) For adding as an ingredient for food? (4) For cleaning surfaces? City Water? Other? explain: _____

Does the person in charge of food preparation have an Oregon Food Handler’s Card? Yes or No

Do they understand Oregon’s Food Safety Laws and how they apply to your event? Yes or No

Are they able to identify and screen sick food workers and prevent them from handling food? Yes or No

Do you understand that if you fail to meet minimum compliance standards during an inspection, your food service may be closed and your food may be thrown away? Yes or No

Agreement to Comply:

I _____, have read, and understood this application and hereby agree to meet the necessary requirements to obtain and maintain a Temporary Restaurant license. I agree to comply with all Food Safety regulations described in ORS 624.010 to 624.120 and OAR 333-150. These laws and codes are available to view at:

<http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Documents/foodsantiationrulesweb.pdf>

I understand that if I do not meet the minimum requirements for compliance, my Temporary Event License may be revoked and actions may be taken to ensure public safety such as: event closure, disposition of food, and/or food embargo.

Violations of any applicable provisions of ORS 624.010 through 624.120 or OAR 333-150 are a Class C misdemeanor punishable with a maximum sentence of 30 days in prison and / or a \$1,250 fine.

Signature of Licensee or ‘Person in Charge’: _____ **Date:** _____

Fee Schedule: License Application Fee(s):

*** Fees are subject to change ***

Single Event Temporary Restaurant Event Licenses:

Operates in connection with a single public gathering, entertainment event, food product promotion or other event (up to 30 consecutive days).

For Profit:

\$103.00

→ If paid 2 weeks prior to the event the fee will be discounted to:

\$77.00.

Benevolent Organizations

(Proof of IRS: 501(c)(3) status required)

\$62.00 (administrative fee)

→ If the application is submitted at least 2 weeks prior to the event, the fee will be **\$0 (free)**.



Required Items for licensing & Operation:

Please check all items that you plan to use at your event:

If you are unable to obtain these items, you will not be granted a Temporary Restaurant License. Also, if you fail to produce these items upon request during a sanitation inspection by the local health department, your license may be revoked (ORS 624.075).

** Page references are to pages in the 'Temporary Restaurant Operation Guide' **
(Available upon request or at: <http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Pages/manual.aspx>)

All Temporary Restaurants:	If 'Potentially Hazardous Foods' (PHF) are Served:	For Venders Using temporary Booths:
<input type="checkbox"/> Hand-washing facilities (p. 7) Soap, warm running water, & paper towels <input type="checkbox"/> Potable (safe to drink) water (p. 8). <input type="checkbox"/> Clean & safe equipment, utensils & facilities (p. 10) <input type="checkbox"/> Food handler's card(s) (p. 9) <input type="checkbox"/> Cleaning facilities (dishwashing) where you can (1) wash, (2) rinse, (3) sanitize, & (4) air dry dishes & equipment. (p. 10) > This facility may be off-site, but not in a private home. > Sanitizer test kit, "Test strips" (p. 12).	<p><i>PHF: "Moist, nutrient-rich foods that support the growth of bacteria when the temperature is between 41°F and 140°F." (p. 9)</i></p> <p>You shall have:</p> <input type="checkbox"/> Probe food thermometer (p. 10) > Metal stem for internal food temperatures (0°-220°F range). <input type="checkbox"/> Hot and/or cold holding equipment (p. 9) > Refrigeration, ice, steam-tables, ovens, etc.	<p>Please read the 'Temporary Restaurant Operation Guide' for more information.</p> <input type="checkbox"/> Submit a sketch of your booth with this application. <input type="checkbox"/> Protection from the elements (p. 9) <input type="checkbox"/> Sanitary location > Away from dust and splash or any other contaminant. <input type="checkbox"/> Approved sewage and other waste water disposal <input type="checkbox"/> Approved garbage removal <input type="checkbox"/> Booth construction materials are easily cleanable

Hand-washing:

This is a picture of the minimum acceptable hand-washing station standard for all temporary food events.

Wash your hands often when working with food and drinks – this gets rid of germs that can make people sick. Wash your hands for approximately 20 seconds with warm running water and soap, and then dry them with clean paper towels.

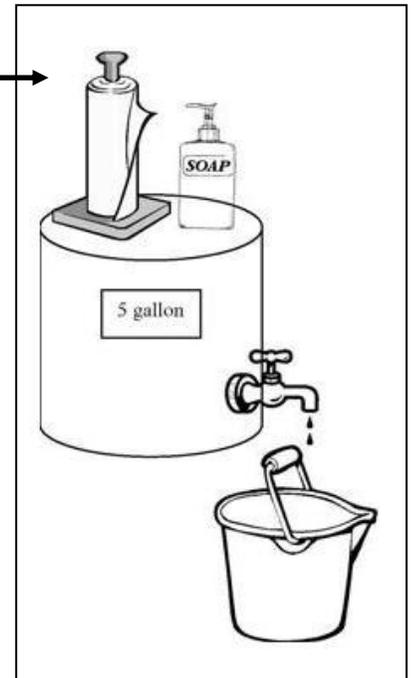
You are required to have a hand-washing station at each food preparation location at your food event. You may not solely rely on the sink in a toilet room – you must also use another hand-washing station where you prepare the food. (See: "Double Hand-wash" on page 12 of the 'Food Safety Training Manual')

Will a similar or better hand-washing station be set-up at each food preparation location within your food event?

Yes or No

Please remember to label the hand-washing sink(s) on the diagram you are submitting of your food booth.

Has this been done? Yes or No





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Menu:

Food Safety Plan:

When will you need to wash your hands? When you will need to use a thermometer? How you will prevent the spread of infectious diseases? Use additional pages if you need additional space. Feel free to submit typewritten plans.

See pages: 11 & 20 of the 'Temporary Restaurant Operation Guide'

For Example:

Mash potatoes,
roast beef,
gravy &
green beans.

Mash potatoes: they will be bought at the grocery store. We will peel, boil, and mash them. During food service they will be stored on the steam-table (>140°F). The same procedure will be used for all hot foods. The leftovers will be rapidly cooled by stirring with an ice-wand and ice-bath (from 140°F to 41°F). We will store them in the club refrigerator (<41°F) on-site until the next morning. At the end of our four days of operation, the leftover food will be discarded. We will monitor the food's temperature by using a probe thermometer throughout the event (holding, cooling, storage, & re-heating).

For more information please see:

Hood River County Web-Page: www.co.hood-river.or.us

- [Temporary Restaurant Page](#): click: 'County Departments' → 'Health Department' → 'Environmental Health' → 'Food, Pools and Lodging Facility Health & Safety' → 'Temporary Restaurant Licensing'
- Oregon Food Code at: <http://public.health.oregon.gov/HealthyEnvironments/FoodSafety/Documents/foodsantiationrulesweb.pdf>

Please use the following space to draw a sketch of your booth and food-flow:

For more space, use an additional page