



Temporary Restaurant Setup and Guidelines

Applications for your Temporary Restaurant License are available from Umatilla County Public Health Environmental Health Division. Oregon State Law requires that all food booths or food service activities, which are open to the public, be licensed **prior** to operation.

NO HOMEMADE FOODS or foods prepared or processed in the home are allowed. Food must be prepared on site or at a licensed facility.

Water and ice to be from approved commercial sources.

SITE LOCATION AND CONSTRUCTION

Booth constructed to protect food/equipment from contamination (Screens, roof, or tarp covering, sidewalls at least half way up the side and no exposed dirt floors).

Clean, covered and cleanable trash containers (not cardboard boxes).

Work and serving counters made of easily cleanable material (no bare wood or cardboard).

Food, utensils, supplies, and paper goods stored off the ground 6 inches.

CLEANLINESS OF FOOD WORKERS

- No ill workers
- No sores or infected cuts on hands or arms
- No smoking, eating or drinking
- Clean outer clothes, aprons
- Hair must be adequately held back

HANDWASHING FACILITIES

Set up **BEFORE** opening booth or working with food.

Provide a sink with hot and cold running water.

- **or** -

Provide at least one five (5) gallon container with a faucet that can be turned 'on' to wash both hands under flowing warm water and a five (5) gallon container to collect wastewater.

Provide pump soap and paper towels at all times.

REMEMBER: Hands must be washed before putting on gloves and after removing gloves.

REMEMBER: Wash your hands twice after potentially contacting bodily fluids (e.g. bathroom use, sneezing, coughing, after smoking, etc.).

HANDWASHING IS VERY IMPORTANT!!!

Proper and frequent hand washing is most important in your business. Hands must be thoroughly washed each time they are contaminated, as well as before beginning food preparation activities. Gloves do not take the place of hand washing. Gloves, if used, are to be used for a single activity only, then thrown away.

WHOLESOME FOODS

All food products shall be wholesome and free of spoilage, pathogenic organisms, toxic chemicals and other harmful substances or articles and so prepared, stored and handled as to be safe for human consumption. All foods must come from approved sources such as licensed bakeries, markets, and restaurants.

FOOD TEMPERATURE

Cold perishable foods kept at or BELOW 41° F.
Hot perishable foods kept at or ABOVE 135° F.
Use a probe thermometer to verify temperatures are maintained during storage, transportation, service, and display.

No thawing of foods at room temperature; thaw in refrigerator, in an ice chest, or as part of the cooking process.

Thermometers are required to monitor food and refrigerator temperatures. Provide a minimum of one (1) metal stem thermometers to monitor food temperatures throughout the day.

FOOD PROTECTION AND SERVICE

Self-service condiments must be individually packaged or in protective dispensers or squeeze bottles.

Use single-service customer tableware only.

Foods shall be protected by sneeze shields, individually wrapped or covered when accessible to public.

Beverage ice shall be dispensed by a scoop with a handle.

A supply of each kind of utensil used to serve, prepare or dispense food should be available in a clean, covered container.

Scoops/spoons used repeatedly for dispensing foods shall be stored in the product with handle out, or cleaned and dried between each use.

Cloths used for wiping counters / tables shall be stored in a container of sanitizing solution of 50-100 PPM chlorine or equivalent sanitizer (1 teaspoon household bleach per 1 gallon of warm water [not hot]) separate from utensil washing basin.

DISHWASHING

Provide three (3) compartment sink with HOT and COLD running water; **OR**

Provide three (3) individual containers adequate in size for complete immersion of largest item.

Set up **BEFORE** preparing and opening booth:

1. WASH - using clean water and soap.
2. RINSE - using clear clean water.
3. SANITIZING - for at least one (1) minute in a solution of 50 - 100 PPM chlorine or equivalent sanitizer (1 teaspoon of household bleach per 1 gallon of water).
4. AIR DRY - on draining rack; no towel-drying.

FEES

Single Event, Intermittent & Seasonal = \$88.00
(Less than 5 days before the event = \$151.00)

Not for Profit – Intermittent & Seasonal = \$57.00
(Less than 5 days before the event = \$63.00)

Intermittent & Seasonal Operational Plan Review = \$126.00 (Required for first time applicants)

Not for Profit – Single Event = \$34.00

For additional information please visit us at www.ucohealth.net

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CHECKLIST

Temporary Restaurant license

Food Handler's Card

Ice, Water & Food from approved sources

Spirit stem thermometers:

- 41°F or less - cold food

Metal stem thermometers to check:

- Hot food holding temperature hold at 135°F or greater

Minimum cooking temperatures:

- 145°F for beef, pork or fish steaks
- 155°F ground meats
- 165°F for all poultry

Hand washing facilities with soap/paper towels, a spigot that can be turned "ON" and a catch basin to collect the wash water

Dishwashing facilities (3 basin setup)

Wiping clothes, Two 5 gallon buckets for bleach water and waster water

Test kit for Sanitizer being used

Covered, cleanable garbage containers

Booth Construction (easily cleanable materials) Food and utensils protected from contamination

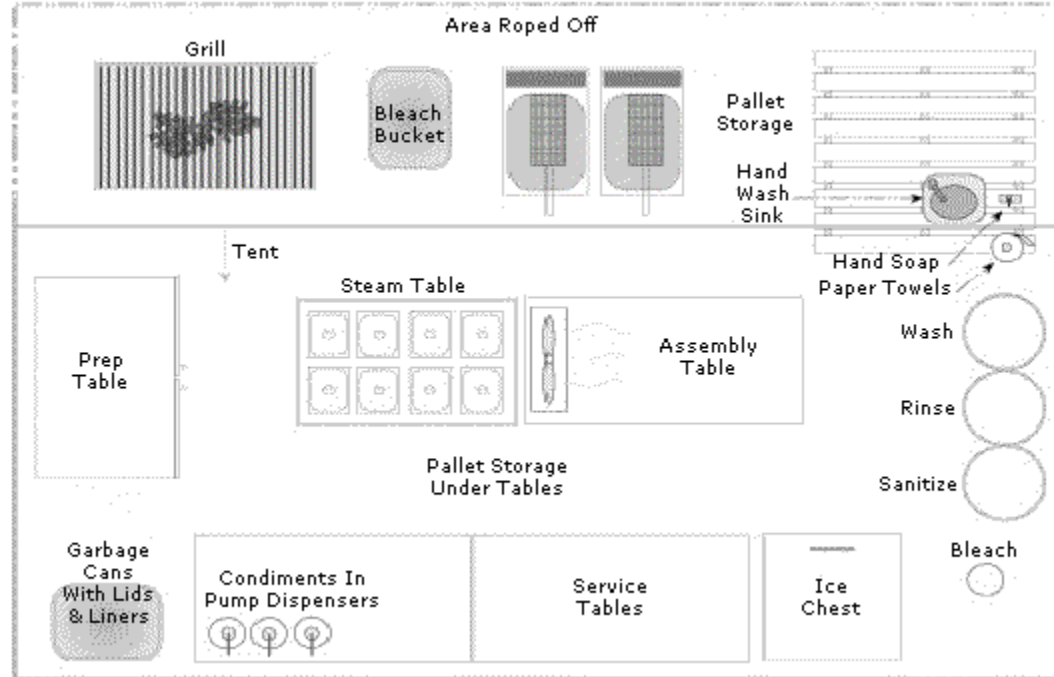
Extra cooking utensils provided

Food grade storage containers

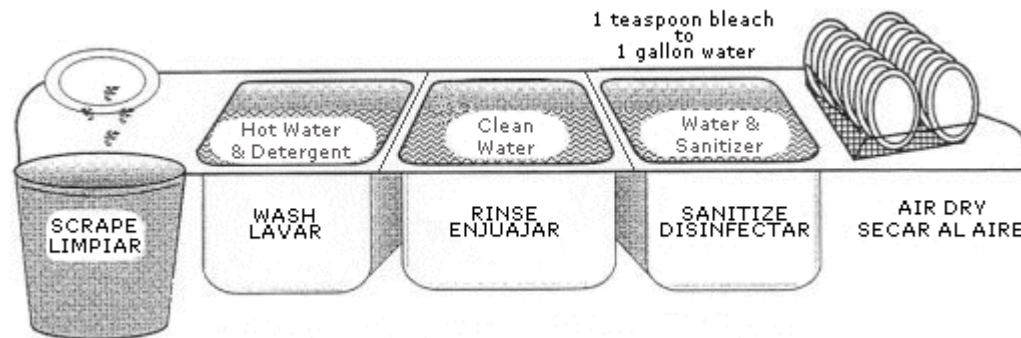
Single Service materials for customers
Scoops that have handles

Replacement workers for ill employees

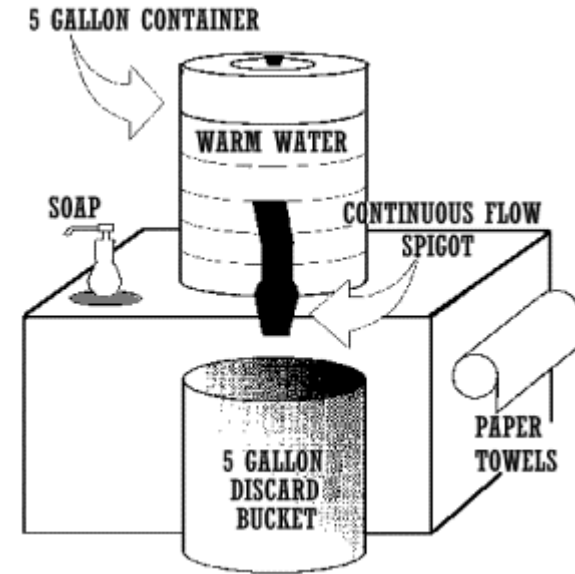
SAMPLE FOOD BOOTH LAYOUT



DISHWASHING FACILITY

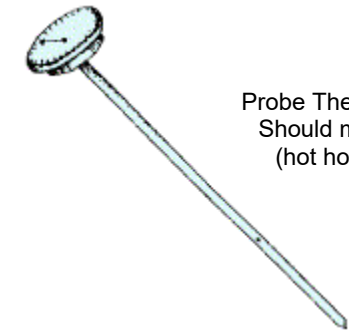
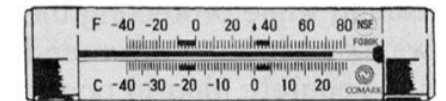


HANDWASHING FACILITIES



THERMOMETERS

Spirit Stem (alcohol) Thermometer
(coolers ≤ 41°F)



Probe Thermometer
Should measure 0° - 220°F
(hot holding ≥135°F)

This information in the document is for basic guideline purposes. More specific requirements may be necessary for your individual circumstance.