





# Temporary Restaurant Application

Coos County Environmental Health; 1975 McPherson #1, North Bend, OR, 97459; 541-756-2020 ext. 643  
This application is available online at: <http://www.co.coos.or.us/ph/eh/>



## 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 Food Safety Training Manual \*\*

|   |   |   |
|---|---|---|
| <p><b>All Temporary Restaurants:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Hand-washing facilities (p. 11) <ul style="list-style-type: none"> <li><input type="checkbox"/> Soap, warm running water, &amp; paper towels</li> </ul> </li> <li><input type="checkbox"/> Potable (safe to drink) water</li> <li><input type="checkbox"/> Clean &amp; safe equipment, utensils &amp; facilities (p. 22)</li> <li><input type="checkbox"/> Food handler's card(s) (p. 1)</li> <li><input type="checkbox"/> Cleaning facilities (dishwashing) where you can (1) wash, (2) rinse, (3) sanitize, &amp; (4) air dry dishes &amp; equipment. (p. 23) <ul style="list-style-type: none"> <li><input type="checkbox"/> <i>This facility may be off-site, but not in a private home.</i></li> </ul> </li> <li><input type="checkbox"/> Sanitizer test kit (p. 26) <ul style="list-style-type: none"> <li><input type="checkbox"/> "Test strips"</li> </ul> </li> </ul> | <p><b>If you serve any "Potentially Hazardous Food" (PHF)?</b></p> <p>- PHF: "Moist, nutrient-rich foods that supports the growth of bacteria when the temperature is between 41°F and 140°F."</p> <p><b>You must have:</b></p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Probe food thermometer (p. 25) <ul style="list-style-type: none"> <li><input type="checkbox"/> Metal stem for internal food temperatures</li> <li><input type="checkbox"/> 0°-220°F range</li> </ul> </li> <li><input type="checkbox"/> Hot and/or cold holding equipment (p. 25 &amp; 26) <ul style="list-style-type: none"> <li><input type="checkbox"/> Refrigeration, ice, steam-tables, ovens, etc.</li> </ul> </li> </ul> | <p><b>For vendors using temporary booths:</b></p> <p>Please read the 'Temporary Restaurant Operation Guide' for more information.</p> <ul style="list-style-type: none"> <li><input type="checkbox"/> Submit a sketch of your booth with this application.</li> <li><input type="checkbox"/> Protection from the elements</li> <li><input type="checkbox"/> Sanitary location <ul style="list-style-type: none"> <li><input type="checkbox"/> (away from dust and splash or any other contaminant)</li> </ul> </li> <li><input type="checkbox"/> Approved sewage and other waste water disposal</li> <li><input type="checkbox"/> Approved garbage removal</li> <li><input type="checkbox"/> Booth construction materials are easily cleanable</li> </ul> |
|---|---|---|

## Hand-washing:

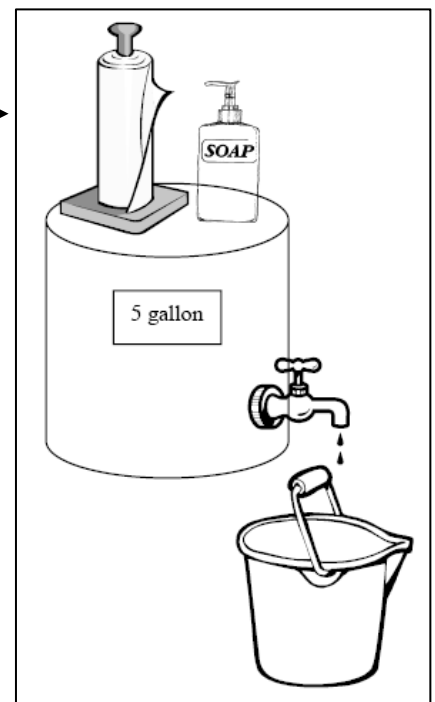
This is a picture of the minimum acceptable hand-washing station standard for all temporary food events.

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')

Do you have this, or a better hand-washing station at each food preparation location within your food event? Yes  or No

Please remember to label your hand-washing sink on the diagram you must submit of your booth. Initial: \_\_\_\_\_





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## Food Flow Matrix: Check all categories that apply:

Please add specific food safety information in the following section of this application. For extra space attach another page.

\*\* Page references are to pages in the Food Safety Training Manual \*\*

| List Individual foods: | Food source   | Preparation Steps: |                 |              |                  |                   |              |                 |                   | Leftovers         |
|------------------------|---------------|--------------------|-----------------|--------------|------------------|-------------------|--------------|-----------------|-------------------|-------------------|
|                        |               | Thaw (p. 17)       | Mix/cut (p. 21) | Cook (p. 34) | Hot-Hold (p. 18) | Cold-Hold (p. 18) | Cool (p. 17) | Re-Heat (p. 17) | Transport (p. 16) |                   |
|                        |               |                    |                 |              |                  |                   |              |                 |                   |                   |
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|                        |               |                    |                 |              |                  |                   |              |                 |                   |                   |
| Mash potatoes          | Grocery Store |                    | ✓               | ✓            | ✓                | ✓                 | ✓            | ✓               |                   | Save for next day |

## Please use the following space to explain your menu and food safety plan:

Consider your menu: When will you need to wash you hands? When you will need to use a thermometer? How you will prevent the spread of infections diseases? (See pages: 11 & 20 of Food Safety Training Manual)

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### For Example:

The 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 leftovers will be rapidly cooled using an ice-wand and ice-bath (from 140°F to 41°F). We will store it in the club refrigerator (<41°F) on-site until the next morning. At the end of our four days of operation, the leftover mash potatoes will be discarded. We will monitor the temperature of it using a probe thermometer throughout the event (holding, cooling, storage, & re-heating).

### For more information please see:

- Temporary Restaurant Operation Guide. Available at: <http://www.oregon.gov/DHS/ph/foodsafety/docs/temprest06.pdf>
- Food Safety Training Manual. Available at: <http://www.oregon.gov/DHS/ph/foodsafety/docs/fhmanual06.pdf>
- Oregon Food Code at: <http://www.oregon.gov/DHS/ph/foodsafety/index.shtml>
- Oregon Revised Statute, Chapter 624 — Food Service Facilities: <http://www.leg.state.or.us/ors/624.html>



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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://www.oregon.gov/DHS/ph/foodsafety/index.shtml>

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: \_\_\_\_\_

### For Office Use Only:

Date Received: \_\_\_\_\_

For Profit  
 Benevolent  
501(c) 3) \_\_\_\_\_

Fee Charged: \$ \_\_\_\_\_

Receipt: # \_\_\_\_\_

Date Recorded: \_\_\_\_\_

Previous Critical Violations:  
Yes  or No

License Approved: Yes  No   
Initial: \_\_\_\_\_ Date: \_\_\_\_\_

License Sent By Mail: Yes  No

By: \_\_\_\_\_ Date: \_\_\_\_\_

## Fee Schedule:

\*\*\* Fees Subject to change \*\*\* (Last updated: July 2009)

### For Profit:

License Application Fee: ..... \$135.00  
If received 10 days in advance of event: ... \$104.00

### Benevolent Organizations (Proof of 501(c) 3 status required):

First application of year: (multiple events per application accepted) ... \$0  
Subsequent applications received during year: ..... \$25.00

License Fees are **non-refundable** and licenses are not transferable.

Please make checks payable to **Coos County Public Health**