

Amount Paid _____ Receipt # _____ Received by _____ Date _____



Yamhill County Environmental Health TEMPORARY RESTAURANT APPLICATION

(All Applications must be received at least 7 days prior to the event)

Please Print Clearly –

Name of event: _____

Location of Event / Address: _____

Event Date(s) _____ Hours of Operation _____

Name of organization/booth# _____

Name of person(s) responsible for booth _____ Phone #(s) _____

Mailing Address _____ City _____ State _____ Zip _____

Email address: _____ @ _____ . _____

List specific foods served and where prepared (No home prepared foods): _____

Applicants Signature _____ **Date** _____ **Phone #** _____

Make checks payable to:
Yamhill County
412 NE Ford St. McMinnville, OR 97128
Ph: 503.434.7525 Fax: 503.472.9731

Yamhill County Public Health
Accepts:
• Checks
• Money Orders
• Cash
• Credit Card

**We are unable to make
change for large bills:**
• 100's, and 50's

Fees:

\$109.00 Temporary Restaurant License (\$50.00 subsidy per vendor provided by Community Development Fund) Community events with 4 vendors or more (Valid for duration of the event)

\$159.00 Temporary Restaurant License (Valid for 3 consecutive days)

\$46.00 Administrative Fee: Benevolent (Tax exempt I.D # _____ required) (preapproval required).

Require preapproval (must be associated with Event or Market):

Seasonal Temporary (90 days): \$303.00;

Intermittent Temporary (30 days 1 location multiple events): \$265.00;

Recheck Inspection: \$189.00

\$50 Late Fee assessed if application is not received at least 1 (24 hrs) workday (Monday thru Friday) prior to the event.

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Food Sanitation Rules:

All food service operators and employees must be familiar with Oregon Food Sanitation Rules, they area available at:

<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/foodsantiationrulesweb.pdf>

Food Handler Certification:

All food handlers must have a valid Oregon Issued Food Handler’s Card. These can be obtained at: www.orfoodhandlers.com for \$10.00.

An inspection of your Temporary Restaurant will be performed just prior to or during operations.

When setting up your temporary event these are a few important things to remember:

- 1) All food must be obtained from an approved source and prepared in an approved establishment. (Any foods not prepared in accordance with food service rules will be required to be discarded before operations begin).
- 2) Cooking equipment adequate to perform cooking processes must be provided.
- 3) Hand washing provided with warm (110° F) running water (no bleach in the water), soap, single use hand drying previsions, and a catch bucket must be provided.
- 3) Hand sanitizer is only approved after washing and drying hands fully and is not a replacement for Hand washing.
- 4) All food handlers must have a food handlers’ card, at least one person on site must have a food handlers’ card during hours of operation.
- 5) All refrigeration must be able to maintain 41° F or below.
- 6) All hot holding must be able to maintain 135° F or above.
- 7) Sanitizer test Strips (Chlorine, quat or any approved sanitizer).
- 8) A metal stem thermometer to check food temperatures must be provided.
- 9) Dishwashing must be provided (wash, rinse, sanitize).
- 10) No Eating or drinking is allowed in the food preparation area and service area.
- 11) Latex gloves are prohibited in food service area.

SEE OTHER SIDE

Personal Hygiene:

- Keep hands and fingernails clean
- Wash hands with soap and water
- Handle food with clean hands
- Never work with open sores or cuts
- Cover cough/sneeze with arm
- Do not work ill
- Wear clean clothing
- Clean and control hair
- Do not chew gum, smoke/vape or chew tobacco
- Do not wear nail polish or acrylic nails
- Wear only unafaceted jewelry
- Bath regularly

Water:

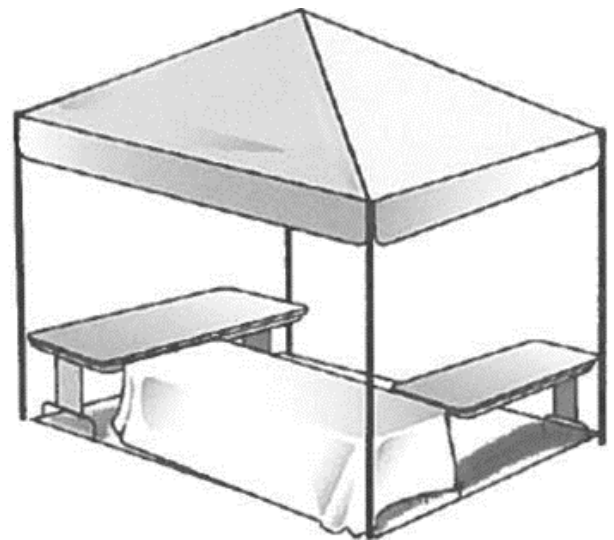
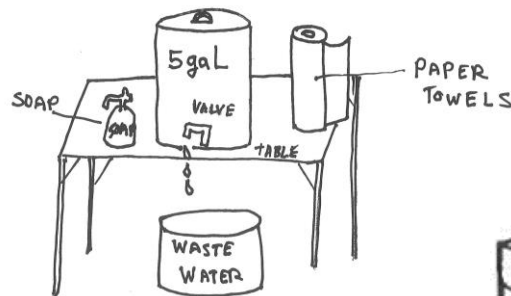
An adequate supply of potable water must be supplied. The water used must be approved by the Oregon Health Authority.

Prevent foodborne illness:

- Wash hands properly and frequently
 - Use clean fresh warm water
 - Liquid soap
 - Scrub for 20 seconds
 - Dry with paper towels
 - Minimize barehand contact with ready to eat foods
- Do not work if ill
- Encourage handwashing
- Minimize barehand contact with food
- Wash hands between tasks
- Don't eat or drink in the food preparation or service area
- Do not allow small children in food preparation area
- Do not prepare or serve food if you have been ill with diarrhea, vomiting, jaundice, headache with fever, or had a fever over 101 in the last 24 hours
- Don't not handle food with open cuts, burns or sores.

Hand washing

Facility: Provide a 5-gallon container of warm (110 F) with a valve that is free flowing and stays open, providing flowing water. Provide: liquid soap, paper towels, waste disposal container, and waste water catch container.



Construction of Food Booth:

- Locate the stand away from possible contamination sources (port-o-potties, cattle pens, showers, restrooms, natural water, etc....).
- Set up Handwashing first and use it.
- Provide a canopy or other form of overhead protection.
- Provide cleanable ground cover/surface
- Provide trash receptacle
- Clean coolers and food preparation equipment prior to event beginning
- Assure that a restroom with running water soap and paper towels is with-in 500 feet of food operations for staff to use
- Do not leave food items unattended/unsecured at any time.
- Transport all food products in an approved manner.
- Provide designated location for staff personal items
- Secure items from wind damage
- Protect food from contamination – all food must be prepared under protective cover
- Protect food from public contamination (Sneeze guards, Covers)
- Monitor buffet lines and protect from contamination
- Handwash station must be located in the food preparation area.

Dishwashing Facility:

Booths that use reusable containers and utensils must have a 3-tub dishwashing station provided – the tubs are for: Soapy water, Rinse/clear water, sanitizer water

