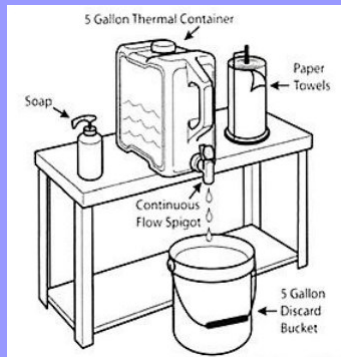


## Temporary Restaurant Checklist

- License (with operational plan review if required)
- Proper dishwashing facilities
- Sanitizer
- Proper hand washing facilities
- Equipment for proper hot and cold holding requirement
- Thermometers
- Food handler certificate
- Person in charge

Handwash Setup Example:



“Benevolent Organization” means any person organized and existing for charitable, benevolent, eleemosynary, humane, patriotic, religious, philanthropic, recreational, social, educational, civic, fraternal or other nonprofit purposes. The fact that contributions to an organization do not qualify for a charitable deduction for tax purposes or that the organization is not otherwise exempt from payment of federal income taxes pursuant to the Internal Revenue Code of 1954, as amended, constitutes prima facie evidence that the organization is not a bona fide benevolent organization.

**Intermittent Temporary Restaurant** is a food operation at a specific location in connection with multiple public events having different oversight organizations, at least two events arranged by different organizations. Examples: Rose Festival and Blues Festival. The location must remain the same and the menu is not altered. This license expires after 30 days.

**Seasonal Temporary Restaurant** is a food operation at a specific location in connection to an event arranged by one oversight organization. The location remains the same and the menu is not altered. Examples: Farmers market or Little League. This license expires after 90 days.

Intermittent and Seasonal Temporary Restaurants must be accompanied by a up-to-date Operational Plan Review.



*Malheur County  
Environmental Health*

## Temporary Restaurant Guide



*Malheur County Environmental Health*

251 B Street West #9  
Vale, Oregon 97918

Phone: (541) 473-5186  
Fax: (541) 473-5580

# Temporary Restaurant Information

Malheur County Environmental Health contracts with the Oregon Health Authorities' Food-borne Illness Protection Program to perform all of Malheur and Baker Counties Restaurant licensing and inspections. This includes, but is not limited to Full-service restaurants, Limited-service restaurants, Mobile food units, and Temporary restaurants.

ORS 624.020—"A person may not operate a restaurant or bed and breakfast facility without a license to do so from the Oregon Health Authority."

"Temporary Restaurant" means any establishment operating temporarily in connection with any fair, carnival, circus or similar public gathering or entertainment, food product promotion or any other event where food is prepared or served for consumption by the public.

"Temporary restaurant" does not include: (a) An establishment where food is prepared and served by a fraternal, social or religious organization only to its own members and guests.

(b) An approved school lunchroom where food is prepared and served for school and community activities, where the preparation and service are under the direction of the school lunchroom supervisor.

(c) A food promotion where only samples of a food or foods are offered to demonstrate the characteristics of the food product. For the purposes of this paragraph, a sample shall not include a meal, an individual dish or a whole sandwich.

(d) A private residence, or part thereof, including the grounds, areas and facilities held out for the use of the occupants generally, for which a temporary sales license is issued under ORS 471.190 for a period not exceeding one day.

## Requirements

**Hand-washing** Use a sink with warm running water or a 5 gallon container of warm water with a dispensing valve that provides constant flow of water when opened. Provide dispensed soap and paper towels. Do not use cloth towels to dry hands. Wash hands when entering the food booth, after handling raw meats, after using the restroom, after smoking, and any time contamination occurs. Any time the hands are contaminated by any body fluids or before you begin or return to cook, "double hand washing" is required.

**Dishwashing** If you are washing equipment and utensils at the event, a commercial dishwasher, three compartment sink or three buckets may be used. 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, immerse in sanitizer (50-100 ppm for 10 seconds for chlorine bleach, 100-200 ppm for 30 seconds for quaternary ammonium) and air dry. Do not towel dry.

**Food temperatures** Store potentially hazardous foods at 41°F or below. Hot food must be held at 135°F or above at all times, except when undergoing necessary preparation. Never store potentially hazardous foods at room temperature. Potentially

hazardous foods stored at improper temperatures must not be served and may need to be discarded. Cold holding may be done using refrigeration or ice. If ice is used, the ice must be from an approved source. The container used for cold holding must allow the water to drain away as the ice melts. Also, enough ice must be available to keep food surrounded by ice for the duration of the event. Ice used for cooling cannot be used as an ingredient in foods.

**Thawing** Thawing must be done in refrigerated units at 41°F or below, under cool running water, in a microwave as part of the cooking process, or during cooking.

**Thermometers** Metal stem thermometers must be provided to check internal food temperatures. The thermometers should be able to measure from 0-220°F. Sanitize and calibrate thermometers between uses. Thermometers also must be provided to measure all cold holding devices.

**Gloves** LATEX glove use is PROHIBITED in food service. If used use poly or vinyl gloves.

**Food Handler Certificate** Each temporary restaurant must have at least one trained food handler with a current Food Handler's Certificate in the booth at all times.

**Cooking Temperatures**

Poultry, stuffed meats, stuffed fish, Pasta, or stuffing containing meats.....	165°F
Ground beef and other ground meats.....	155°F
Pork, eggs, fish and other potentially hazardous foods.....	145°F
Whole muscle roasts (see rules).....	130°F

<b>Fee Schedule</b>	Malheur/Baker
Operational Plan Review	\$40.00/\$45.00
Single Event	\$65.00/\$77.00
Seasonal & Intermittent (90 days)	\$65.00/\$77.00
Late Fee (less than 7 days prior)	\$30.00/\$55.00
Benevolent	\$0.00/\$0.00