



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:

Preparation Sites:

Please list any other 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:
7/29/XX	Farmer's Market	6 am / pm	8 am / pm	3 am / pm
		am / pm	am / pm	am / pm
		am / pm	am / pm	am / pm
		am / pm	am / pm	am / pm
		am / pm	am / pm	am / pm
		am / pm	am / pm	am / pm
		am / pm	am / pm	am / pm
		am / pm	am / pm	am / pm
		am / pm	am / pm	am / pm
		am / pm	am / pm	am / pm
		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://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):

 Free - #1 , #2

Fee Charged: \$ _____
Receipt: # _____
Date Recorded: _____

Previous Critical Violations on file:
Yes or No

License Approved:
Yes or No

License Sent By Mail:
Yes or No

By: _____ Date: _____

Fee Schedule: License Application Fee(s):

*** Fees are subject to change ***

For Profit:	Benevolent Organizations (Proof of 501(c) 3 status required)	Licensed H.R.C. Restaurants
\$75.00 → if paid 2 weeks prior to the event the fee will be discounted to: \$50.00	\$11.00	Two events per year are already included in the Hood River County Restaurant License fee: Two events only: \$0



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

Initial: _____



