

# TEMPORARY RESTAURANT LICENSE

- TEMPORARY - REQUIRE \$118.00 FEE
- LATE FEE \$25.00
- BENEVOLENT - NO FEE REQUIRED
- OTHER \_\_\_\_\_

Make checks payable to:  
**CLACKAMAS COUNTY COMMUNITY HEALTH DIVISION**  
**2051 KAEN ROAD SUITE 367, OREGON CITY, OR 97045**  
 Phone: 503.655.8384 Fax: 503.742.5352

**COMPLETED FORM AND FEES MUST BE RECEIVED IN OUR OFFICE AT LEAST ONE WEEK BEFORE EVENT TO AVOID LATE FEES.**

Name of event: \_\_\_\_\_

Location of event: \_\_\_\_\_

Dates and hours of operation: \_\_\_\_\_

Name of organization/booth #: \_\_\_\_\_

Name of person responsible for booth: \_\_\_\_\_ Phone: \_\_\_\_\_

Mailing address: \_\_\_\_\_

List specific foods served and where prepared (No home prepared foods allowed): \_\_\_\_\_

\_\_\_\_\_

**SIGNATURE OF APPLICANT**

**DATE**

**NOTE: ITEMS MARKED BELOW INDICATE VIOLATIONS REQUIRING CORRECTION. REQUIREMENT INFORMATION ON REVERSE SIDE.**

### VIOLATIONS (333-150)

#### \*Critical Items

- \* 1.  Person in charge not assigned or cannot demonstrate knowledge (2-101.11, 2-102.11)
- \* 2.  Poor personal hygiene; eating, drinking, smoking, hair restraints, jewelry or fingernails (2-302.11, 2-304.11, 2-401.11, 2-402.11)
- \* 3.  Improper hand washing/use of hand sanitizers (2-301.11-301.16)
- \* 4.  Handling of food not minimized (3-301.11)
- \* 5.  Ill employees (2-201.11-2.201.15, 2-401.12)
- \* 6.  No food handler certificate (OAR 333-175)
- \* 7.  Food, ice, or water from unapproved sources (3-101.11, 3-201.11-17, 5-101.11)
- \* 8.  Potentially hazardous food at improper temperatures (3-501.16)
- \* 9.  Improper reheating or cooling of food (3-403.11, 3-501.14, 15)
- \* 10.  Improper cooking of food (3-401.11-3-401.13)
- \* 11.  Food held more than 24 hours improperly date-marked (3-501.17)
- \* 12.  Time as a public health control improperly used (3-501.19)
- \* 13.  Food not protected during transport, display, storage or preparation (3-302.11, 3-303.11, 12, 3-305.11, 12, 3-305.14, 3-307.11, 12)
- \* 14.  Food-contact surfaces not clean and sanitized (3-304.11, 4-601.11, 4-602.11)
- \* 15.  Equipment and utensils improperly washed (4-301.12, 13, 4-603.15)
- \* 16.  Toxic items improperly used, stored or labeled (7-101.11, 7-102.11, 7-202.11, 12)
- \* 17.  Rodent or insects not properly controlled (6-501.111)
- 18.  Unauthorized personnel in establishment (2-1-3.11)
- 19.  Nonfood-contact surfaces not clean (4-601.11, 4-602.13)
- 20.  Equipment and utensils not in good repair or easily cleanable (4-903.11, 4-904.11)
- 21.  Single service items not protected, dispensed or handled properly (4-903.11, 4-904.11)
- 22.  Establishment area not clean or is cluttered (6-501.114)
- 23.  Thermometers not provided (4-204.112, 4-302.12)
- 24.  Sanitizing cloths not provided, maintained (3-304.14)
- 25.  Improper garbage disposal (5-501.12, 5-502.11)
- 26.  Improper disposal of solid and liquid wastes (5-403.11, 5-503.11)

**INSPECTED**

**NOT INSPECTED**

**PHONE CONSULTATION**

### SPECIFIC PROBLEM & REQUIRED CORRECTION

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

**OPERATOR:** \_\_\_\_\_ **SANITARIAN:** \_\_\_\_\_ **DATE:** \_\_\_\_\_

# OAR 333-15

## ICE

All ice shall be from approved sources. All ice shall be wholesome, free from contamination and harmful substances. Ice must be stored, displayed and handled to prevent contamination. Scoops or tongs are required to put ice into glasses or cups.

## EQUIPMENT

Equipment shall be located and installed in a way to prevent food contamination, aid in cleaning and prevent contamination from consumers and other contaminating agents. Effective shields or screening is to be provided, as necessary, to prevent contamination.

## SINGLE-SERVICE ARTICLES

Single-service articles must be stored and dispensed in a manner to prevent contamination. Single-service articles may not be reused.

## WATER

All water used in the operation of a temporary restaurant must be from approved sources as defined in ORS 448 and OAR 333-61-005 through - 095. Approved water hoses must be used.

## WET STORAGE

Storage of packaged foods in undrained ice is prohibited.

## DISPOSAL OF WASTES

All garbage and refuse must be stored in watertight covered containers. Holding area must be clean and free of flies and rodents. Dishwash and handwash water shall be disposed of in accordance with ORS Chapter 449.

## HANDWASHING

A convenient handwashing facility must be available. If a handwash sink with hot and cold running water is not available, then a food grade container filled with at least 5 gallons of warm water, with a spigot on one end which provides constant flow of water when opened, is required. A catch basin shall be provided to collect wastewater from the handwashing system in a sanitary manner. Soap in a dispenser and paper towels are also required.

## FLOORS

Flooring or ground covering shall be used to reduce dust when not operating on concrete or pavement.

## CONSTRUCTION

Temporary restaurants shall be constructed to prevent contamination of food, drink, utensils and equipment.

## TOILET FACILITIES

Toilet facilities shall be made available for employees.

## EQUIPMENT AND UTENSIL WASHING

-All multi-use equipment shall be constructed as to be easily cleanable and in good repair. All equipment shall be washed, rinsed and sanitized with a 50ppm bleach solution as needed. If dishwashing facilities are not provided, a portable 3 container system for dishwashing may be approved. The first container contains clean soapy water; the second contains clear, clean rinse water, and the third, the sanitizing solution. 1 tablespoon of liquid bleach mixed with 1 gallon of water produces a 50ppm chlorine sanitizing solution. Utensils and equipment must air dry, towel drying is prohibited. Chlorine test strips are required to check chlorine solution concentrations.

-Food contact surfaces of equipment shall be protected from contamination.

## SOURCE AND WHOLESOMENESS OF FOOD

-All foods shall be wholesome, free of spoilage and contamination.

-All foods must be purchased from inspected or approved food sources.

-No home prepared foods may be used.

-Benevolent organizations may serve home prepared non-hazardous baked goods when a notice (provided by this department) is publicly displayed.

## REFRIGERATION

-All potentially hazardous foods shall be kept below 45 F.

-No foods shall be cooled with the product depth greater than 4 inches. A spirit thermometer is required in each refrigerator or cooler.

## HOT FOOD STORAGE

All potentially hazardous foods shall be kept above 140 F. A metal probe thermometer which reads from 0-220 F shall be provided.

## CLEANLINESS OF EMPLOYEES

-All employees shall wash their hands thoroughly before starting work, after using the toilet and as often as necessary to remove soil and contamination.

-Employees shall not spit or use tobacco in any form in rooms or enclosures in which food is prepared, or while actually serving or preparing food.

-All employees shall wear clean outer garments and shall conform to a high degree of personal cleanliness, grooming and hygienic practices at all times while engaged in preparing or serving food and drink, or washing and storing utensils and equipment.

## WIPING CLOTH STORAGE

Wiping cloths must be stored in an approved sanitizer such as 100ppm bleach water solution.

### Examples of possible hand washing set-ups for pushcarts and temporary restaurants

