



Tillamook County Environmental Health

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GUIDELINES FOR TEMPORARY FOOD VENDORS

What is a temporary restaurant?

A temporary restaurant is any establishment operating temporarily in connection with any event where food is prepared or served for consumption by the public. Examples of events include: fairs, farmers markets, festivals, concerts, or any other public gathering. Individuals or groups who are planning to provide food at an event must first obtain a temporary restaurant license.

How do I get a temporary restaurant license?

Visit our office to pick up a temporary restaurant application, or online at www.tillamookchc.org/eh. The cost of a license is \$120. For a benevolent organization with a non-profit tax ID number, the fee is \$30. We recommend you apply for the temporary restaurant license at least three weeks before the start of the event. The application must be submitted at least **two (2) weeks before** a single event or **three (3) weeks before** a seasonal event **to avoid late fees**.

Is a food booth required to have someone in charge?

Yes, someone in your food booth must be in charge during all hours of operation. This person is responsible for knowing the food sanitation rules and the procedures within your booth. The person in charge (PIC) must inform employees that they cannot work when the employee is experiencing fever, sore throat, or gastrointestinal symptoms. Food handler cards are required for persons working the booth.



BOOTH REQUIREMENTS

Handwashing Facilities:

Each area must have a handwashing facility. If a plumbed hand sink is not available a temporary handwashing station consisting of a container of warm water **WITH A SPIGOT THAT IS ABLE TO STAY OPEN FOR HANDWASHING**, dispensed soap, paper towels, and a container collect wastewater.

Handwashing is required **before beginning work**, after handling money, and as often as necessary to keep hands clean. Hands must be washed twice after smoking, eating, or using the restroom.



Dishwashing Facilities:

Dishes must be washed in a licensed facility approved by EH or onsite. Three containers which are deep enough to accommodate the largest utensil may be used to wash, rinse, and sanitize equipment and utensils. Prepare a chlorine sanitizer of 50-100 ppm or an appropriate concentration of another approved sanitizer.

Wiping Cloths:

A bucket of sanitizer solution containing 50-100 ppm of chlorine, or another approved sanitizer, must be available for rinsing and storing of wiping cloths. These cloths are to be used to clean tabletops, counters and food contact surfaces. Test strips are required to ensure the correct concentration of the sanitizing solution.

**ONLY PERSONS NECESSARY TO THE FOOD OPERATION ARE ALLOWED IN THE WORK AREA
CHILDREN ARE NOT ALLOWED IN THE BOOTH AREA**

OPERATIONS

Food Preparation:

All food preparation must be prepared at the event or in a kitchen approved by the Environmental Health Department. Call us for more detailed information. Home prepared foods are not allowed. Benevolent organizations may serve non-potentially hazardous foods made at home with proper notification to customers.

Thermometers:

A thin tipped, stem thermometer must be provided and used to check the food temperature. It must be able to measure from 0°F to 220°F. The thermometer stem should be cleaned and sanitized after each use. Cold holding equipment must have a thermometer.

Cooking Temperatures:

Raw animal foods must be stored in separate containers to prevent cross contamination and cooked without interruption to these temperatures:

- Poultry, poultry products, and stuffing 165°F
- Ground beef and ground pork 155°F
- Fish and Shellfish 145°F
- Pork 145°F



Cold Holding:

Cold foods must be kept at 41°F or colder at all times. Use refrigeration or ice.

Hot Holding:

Hot foods must be kept at 135°F or above at all times. Stoves, grills, or sterno may be used.

Rapid Reheating:

All potentially hazardous food that has been cooked, cooled and then refrigerated must be rapidly reheated to 165°F within 2 hours.

Food Service:

Customer self-serve must be in approved dispenser, behind a sneeze guard, or in self-contained packets.



Employee Hygiene:

Employee cups should have a lid and a straw.

Hair longer than shoulder length should be restrained.

Hands must be washed when entering the booth and changing tasks.

Employees must not work if they are ill with vomiting, diarrhea, fever or jaundice.

Waste Disposal:

Liquid waste should NOT be dumped into streets, storm drains or onto the ground. Use containers to collect the dirty water and dispose of it in a sanitary manner (e.g. designated dumpsites).

For more information please call: 503-842-3943