

Limited Service Restaurant

“Limited Service Restaurant” means a restaurant serving only individually portioned prepackaged foods prepared from an approved source by a commercial processor and nonperishable beverages.



What does this mean? It means that the above license allows a facility to serve prepackaged goods from a licensed facility. For example, a facility may purchase prewrapped sandwiches from a restaurant and store them in a refrigerator for purchase by a customer. Only nonperishable drinks such as sodas and water, which do not require refrigeration, are allowed. (Milk in individual cartons is the only exception to this rule).

Other items to note:

- ✓ All refrigeration must be maintained at 41F or below and must be equipped with a thermometer for monitoring.
- ✓ All ready to eat/potentially hazardous items must be date-marked for 7 days and used or discarded within that timeframe.
- ✓ Dishes must be disposable unless approved dishwashing is present (commercial dishwasher OR 3 compartment sink.)
- ✓ ALL items must be individually packaged, whether potentially hazardous or not.
- ✓ No food prep of any kind may be done.
- ✓ Menu and equipment must be approved before facility is allowed to open.
- ✓ Operator must have a current Food Handler Card
- ✓ Facility will undergo annual inspections by Tillamook County Environmental Health.

Limited service facilities are required to meet all applicable sections of the Oregon Food Sanitation Rules.