



**TILLAMOOK COUNTY COMMUNITY HEALTH CENTER  
ENVIRONMENTAL HEALTH PROGRAM**

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**OPERATIONAL PLAN REVIEW APPLICATION**  
for Intermittent and Seasonal Temporary Restaurants

An Operational Plan Review is required before an Intermittent or Seasonal Temporary Restaurant License is initially issued. If a temporary restaurant changes menu or location, an additional Operational Plan Review may be required.

**1. Identify the type of temporary restaurant that you are requesting to operate.**

**Intermittent Temporary Restaurant** is a food operation at a specific location in connection with multiple public events having different oversight organizations. The location must remain the same and the menu is not altered. This license expires after 30 days.

E.g. Two different events at the fairgrounds

**Seasonal Temporary Restaurant** is a food operation at a specific location in connection with one or multiple public events arranged by one oversight organization. The location remains the same and the menu is not altered. This license expires after 90 days.

E.g. Farmers Markets

**2. Name of Event:** \_\_\_\_\_

**3. Restaurant or Organization:** \_\_\_\_\_

**4. License Applicant:** \_\_\_\_\_ **Phone #:** \_\_\_\_\_

**5. Food Temperature Control (include equipment/devices used for temperature control and monitoring)**

a. How will the food be cooked and cooled and held cold?

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

b. How will food temperatures be maintained during transport?

\_\_\_\_\_  
\_\_\_\_\_

c. How will food be protected from contamination:

During transport? \_\_\_\_\_

\_\_\_\_\_

While in the booth? \_\_\_\_\_

\_\_\_\_\_

**CONTINUED ON BACK**

**DO NOT WRITE IN THE SPACE BELOW**

Fee Received:	Ck/MO#:	Receipt #:
Received By:	Date:	Facility #:
Remarks:		

d. Will reheating occur off-site in addition to the event site? Yes \_\_\_ No \_\_\_  
If yes, how will food be reheated?

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How will food be held hot?

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6. **Leftovers** – What will happen to leftover prepared food?

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7. **Raw Animal Product**

How will raw meats be stored and prepared to prevent contamination with other food, utensils and equipment?

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8. **Booth Construction**

Describe the type of overhead protection provided.

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Describe the type of floor provided.

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Describe how you will protect the booth from pests (e.g., screens, fans, closures)?

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Describe your plan for dealing with ill workers?

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9. **Garbage** – How and where will you dispose of garbage?

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10. **Wastewater** – Where will wastewater be disposed?

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11. **Water** – What is the source of water?

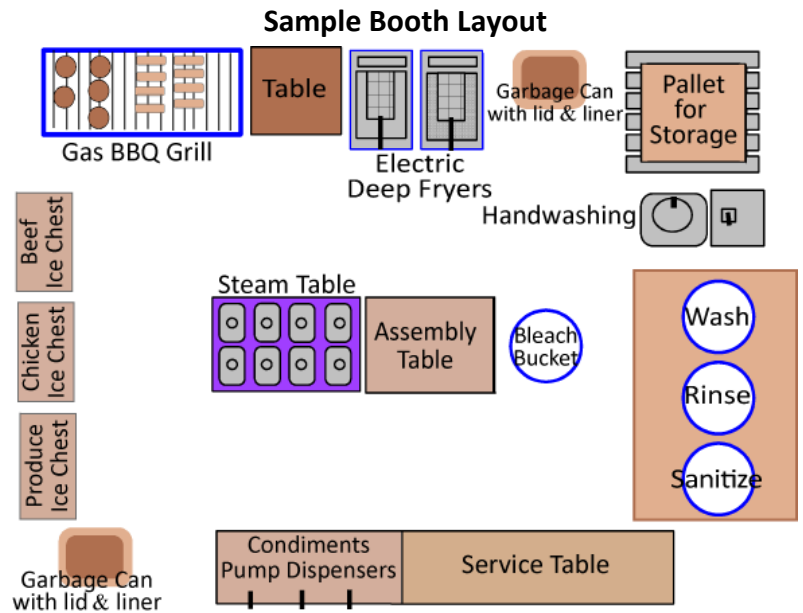
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12. **A copy of workers' food handler cards must be available at operation.**

## OPERATIONAL PLAN REVIEW

Intermittent and Seasonal Temporary license applications must include a copy of the menu, an equipment list, and a layout. Indicate in the space below the location of the following equipment or necessary items:

- Handwashing (HW)
- Dishwashing / Utensil Washing (DW)
- Cold Holding (CH)
- Hot Holding (HH)
- Cold Holding – ready to eat
- Cooking Equipment
- Ice for Drinks, if provided
- Food Preparation Work Area
- Self-Service, if provided
- Storage of Food, Paper Goods, Chemicals
- Wiping Cloths, Bleach Buckets
- Wastewater



**In your layout, include ALL equipment**