Tillamook County TEMPORARY RESTAURANT LICENSE INFORMATION

Temporary Restaurant Licenses are required when food is prepared or served for consumption by the public at events. **You may need one or more of the following licenses**:

SINGLE EVENT Temporary Restaurant License	SEASONAL EVENT Temporary Restaurant License	INTERMITTENT EVENT Temporary Restaurant License
For-Profit & Benevolent*	For-Profit Only	For-Profit Only
Operates in conjunction with a single public gathering, entertainment event, food production program or other event.	Must be same menu, location, and access to same sanitation services. Operates in connection with multiple public gatherings, entertainment events, or other events that are arranged for by the same oversight organization**.	Must be same menu, location, and access to same sanitation services. Operates in connection with multiple public gatherings, entertainment events, or other events, at least two of which are arranged for by different oversight organizations**.
E.g.: Home & Garden Show, Rodeo, County Fair, etc.	E.g.: Farmers Markets, multiple events arranged by Chamber, etc.	E.g.: Two different events at the Fairgrounds
	Information related to specific events and dates of operation must be provided at the time of application.	Information related to specific events and dates of operation must be provided at the time of application.
Valid for length of event <u>OR</u> up to 30 days; whichever comes	Valid for up to 90 days.	Valid for up to 30 days.
first.	OPERATIONAL REVIEW REQUIRED	OPERATIONAL REVIEW REQUIRED

- * A **Benevolent** (nonprofit) organization **must provide** a tax ID number. Benevolent organizations are <u>not</u> eligible for Seasonal or Intermittent Event permits.
- **Oversight Organization is any entity responsible for organizing, managing, or otherwise arranging of a public gathering, entertainment event, food product promotion or other event, including but not limited to ensuring the availability of water, sewer, and sanitation services.

OPERATIONAL REVIEW is the examination of a plan of operation for an establishment in order to ensure that the proposed operation conforms to applicable sanitation standards.

Operational Reviews are <u>required</u> for initial **Seasonal** or **Intermittent** temporary restaurant licensing **OR** when a licensed facility changes their location or makes "substantial menu alterations," which means a change of menu that increases the complexity of the food service. An increase in complexity occurs when the menu moves from:

- (a) Service of ready-to-eat foods that requires no further preparation or cooking; to
- (b) Foods that are prepared or cooked on-site and served directly to the consumer that day; to
- (c) Foods that must be prepared in the operation in advance and reheated or cooled over the course of multiple days of operation.

For additional information, please visit our website at www.tillamookchc.org/temp or contact this office at (503) 842-3943 or allison.garcia@tillamookcounty.gov.

ENVIRONMENTAL HEALTH TEMPORARY EVENT FEES

ALL FEES ARE NON-REFUNDABLE

2025

TEMPORARY RESTAURANT	BENEVOLENT (Non-Profit Tax ID	req'd)
FOR-PROFIT	Single Event	\$60
Single, Seasonal, or Intermittent\$250	Discounted Rate 1	\$30
Discounted Rate ¹ \$125	EXEMPT FOODS	
Operational Review ² \$75	Annual Permit ⁴	\$30
Farmers Market ³ \$575	Discounted ¹ Annual Permit ⁴	\$20
Discounted ¹ Farmers Market ³ \$325	MOBILE UNIT currently licensed in	other
	Oregon County	\$25

¹ To be eligible for the Discounted Rate, Single Event applications must be turned in a minimum of TWO (2) WEEKS prior to event. Seasonal, Intermittent, or Farmers Market applications must be turned in a minimum of **THREE** (3) **WEEKS** prior to first day of event.

• If an event begins on **Saturday** or **Sunday**, the application must be received on the **Friday** two (2) weeks prior to a Single Event, or three (3) weeks prior to the first day of a Seasonal or Intermittent Event or Farmers Market.

All **applications AND fees** must be **approved AND processed** by the Discounted Rate deadline to be eligible. Anything missing or not approved by the deadline will be charged the full rate.

Applications cannot be accepted or processed the day before an event.

Due to limited staff availability and processing time, it is recommended to turn in applications as far ahead of the deadline as possible to ensure receiving the Discount Rate.

It is not recommended to mail applications and payments due to delays in delivery. If an application or payment was mailed prior to the Discounted Rate deadline but has not been received, the full rate will be in effect.

² Operational Review is required for all Seasonal, Intermittent, and Farmers Market applications.

³ Farmers Market requires submission of two (2) seasonal applications and Operational Review.

⁴ Exempt food permits must be submitted once a calendar year. EH Office must be notified of planned event attendance. To qualify for the Annual Permit, no changes can be made to menu after submitting, or additional Permits will need to be purchased.

Tillamook County

TEMPORARY RESTAURANT LICENSE APPLICATION

→ (A separate application is required for <u>each</u> booth/location/event) ←

 $\star\star\star\star$ We are unable to accept or process applications the day before an event $\star\star\star\star$

Name of Event (as advertised or otherwise listed)					
Event Coordinator Contact Information (Name, Phone, and Email of the person in charge of plan			n charge of planning the event)		
	Event Location, Street Address, & City (location the event will take place – include name, e.g. Fairgrounds, TBCC, etc. if applicable)				
INFO	Restaurant, Organization, or Booth Name (name of the business that will be operating at the event)				
EVENT				ndence – city, state, zip)	
田	Primary Contact (for billing and inspections)		Primary Contact Email		
	Primary Contact Phone		Primary Contact Alternate Phone		
	Date(s) of Event		Hours of Operati	on	
<u>PI</u>	PLEASE CHECK ALL THAT APPLY ALL FEES ARE NON-REFUNDABLE				
	FOR PROFIT	FARMERS I	MARKET	BENEVOLENT (Non-Profit Tax ID req'd)	
	\$250 Single Event	(requires 2 apps & o	perational review)	Tax ID #:	
	\$250 Seasonal Event	S450 Farmers Ma	arket	\$60 Single Event	
	\$250 Intermittent Event	\$325 Discounted	* Farmers Market	\$30 Discounted* Rate	
	\$125 Discounted Rate* (all events)			EXEMPT FOODS	
	\$75 Operational Review (required for Seasonal and Intermittent Events)	(requires copy of curro \$25 Mobile Unit Oregon Cou	from another	(requires Exempt Foods Application) ☐ \$30 Annual Permit ☐ \$20 Discounted* Annual Permit	
* To be eligible for the Discounted Rate , Single Event applications must be turned in a minimum of TWO (2) WEEKS prior to event. Seasonal, Intermittent, or Farmers Market applications must be turned in a minimum of THREE (3) WEEKS prior to first day of event. All applications/fees must be approved AND processed by the Discounted Rate deadline. Anything missing or not approved by the deadline will be charged the full rate.					
Email or Fax application & pay with OR Credit Card online or over the phone: Credit Card online or over the phone: (mail not recommended due to delays)					
	Phone: 503-842-3			lamook, OR 97141	
★If				other image formats will not be accepted	
		S <u>NOT</u> A FOOD		OENSE on.garcia@tillamookcounty.gov	
D	·				
	ne Date: Date F Late Total: \$ R				
				Billing Zip:	

NO HOME-PREPARED FOODS ALLOWED All food must be purchased, prepared, and stored in facilities approved by Tillamook Environmental Health. MENU: Please submit an accurate menu; OR list all food items, including toppings, below. PLEASE NOTE: Changes to Menu or Location will require a new application with payment to be submitted Onsite Where will food be Facility Name: _____ prepared? Offsite Address: _____ Onsite Facility Name: Utensil Washing: Offsite Address: Portable handwash set up Dishwash set up (3 bins) Garbage Can (a bathroom is not a handwash station) Sanitizer (bleach or quat) You are required to have: Water container Test strips Soap Thin-tip probe thermometer Paper towels 1. How will food be kept cold? (ice chest, fridge, etc.) **2.** How will food be kept hot? (steam table, warmer, crockpot, etc.) 3. What will you do with leftovers? 4. Name of person(s) who will be onsite with a food handler card: 5. Where is wastewater being discarded? 6. Where are you getting your potable water? PLEASE HAVE FOOD HANDLER CARDS AVAILABLE FOR THE EVENT License Applicant Signature: Printed Name: Date: **Inspector Comments:**

Tillamook County

OPERATIONAL PLAN REVIEW APPLICATION for Intermittent and Seasonal Temporary For-Profit Restaurants & Organizations

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.	Identif	dentify 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, multiple events arranged by the Chamber, etc.		
2.	Name	of Event:		
3.	Name	of Restaurant or Organization:		
4.	Name	of License Applicant: Phone #:		
5.	Food T a.	Temperature Control (include equipment/devices used for temperature control and monitoring) 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?		
	d.	Will reheating occur off-site in addition to the event site? Yes No If yes, how will food be reheated?		
		How will food be held hot?		

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·•	Raw Animal Product How will raw meats be stored and prepared to prevent contamination with other food, utensils and equipment?
	Booth Construction Describe the type of overhead protection provided.
	Describe the type of floor provided.
	Describe how you will protect the booth from pests (e.g., screens, fans, closures)?
	Describe your plan for dealing with ill workers?
	Garbage – How and where will you dispose of garbage?
).	Wastewater – Where will wastewater be disposed?
L.	Water – What is the source of water?

INCOMPLETE APPLICATIONS WILL NOT BE ACCEPTED

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OPERAT	IONAL PLAN REVIEW
	applications must include a copy of the menu, an equipment parate sheet to indicate the location of the following
☐ Handwashing (HW)	Sample Booth Layout
□ Dishwashing / Utensil Washing (DW)□ Cold Holding (CH)□ Hot Holding (HH)	Gas BBQ Grill Table Garbage Can with lid & liner Storage Electric Deep Fryers
☐ Cold Holding – ready to eat	Handwashing T
☐ Cooking Equipment	Handwashing Steam Table
☐ Ice for Drinks, if provided	
☐ Food Preparation Work Area	State
☐ Self-Service, if provided	
☐ Storage of Food, Paper Goods, Chemicals	Sanitize Sanitize
☐ Wiping Cloths, Bleach Buckets	Condiments Pump Dispensers Service Table
☐ Wastewater	with lid & liner

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