



Marion County
OREGON
Health & Human Services

TEMPORARY RESTAURANT APPLICATION

THIS LICENSE CAN ONLY BE ISSUED IN CONJUNCTION WITH A TEMPORARY COMMUNITY EVENT
AT LEAST ONE PERSON WITH A FOOD HANDLER CARD MUST BE PRESENT AT ALL TIMES

<input type="checkbox"/> Single Event	<input type="checkbox"/> For profit <input type="checkbox"/> Out of County Mobile Unit <input type="checkbox"/> Contiguous to facility <input type="checkbox"/> Benevolent → EIN/Tax-Exempt #: _____	<input type="checkbox"/> Intermittent <input type="checkbox"/> Seasonal	Operational Review: <input type="checkbox"/> included <input type="checkbox"/> on file
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Event Name:	Dates and Hours of Event:
Event Address:	
Business/Organization Name:	Email:
Applicants Name:	Phone #:
Mailing Address:	
Where is food being purchased?	Water Source:
Where will off-site food preparation or dishwashing take place (if applicable)?	
All food must be prepared on-site or in an approved off-site location. No home-prepared foods are allowed.	

<u>Menu</u> Food item	How served		Made to order		Off-site prep		At event prep		Temperature Control or Cooking Method
	Hot	Cold	Yes	No	Yes	No	Yes	No	
	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	
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VIOLATIONS (OAR 333-150-0000)

COMMON VIOLATIONS LISTED BELOW:

1. Improper handwashing/use of hand sanitizers/facilities (2-301.11, 2-301.16, 5-203.11, 5-205.11, 6-301.11, 6-301.12)
2. Food, ice, or water from unapproved sources (3-101.11, 3-201.11-17, 5-101.11)
3. Potentially hazardous food at improper temperatures (3-501.16)
4. Improper cooking of food (3-401.11-3-401.13)
5. 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)
6. Food-contact surfaces not clean and sanitized (3-304.11, 4-601.11, 4-602.11)
7. Single service items not protected, dispensed or handled properly (4-903.11, 4-904.11)
8. Thermometers not provided (4-204.11,2, 4-302.12)
9. Sanitizing cloths not provided, maintained (3-304.14)
10. Improper disposal of solid and liquid wastes (5-403.11, 5-503.11, 5-501.13, 5-502.11)

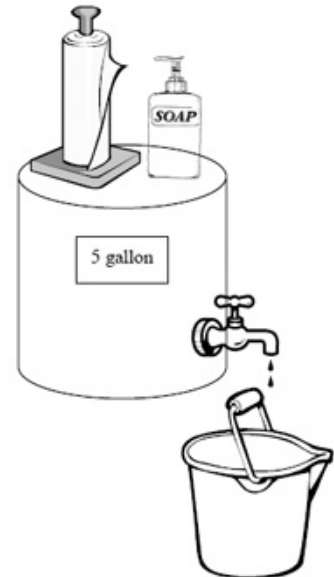
SPECIFIC PROBLEM(S) & REQUIRED CORRECTION(S)

DO NOT WRITE IN THIS SPACE (rev1/23)		License Expiration Date: _____
FEE OF \$ _____	RECEIPT # _____	DATE _____
OPERATOR _____	EHS _____	DATE _____
<input type="checkbox"/> Phone Consultation (Benevolent)		

Handwashing Set Up

Set up the handwashing facility **FIRST!** This must be done before food preparation begins.

Use a sink with warm running water or provide a 5 gallon container of warm water with a dispensing valve that provides a constant flow of water when opened (push button type not allowed). A container must be provided to catch the waste water. Provide dispensed soap and paper towels. Wash hands for 15 to 20 seconds. Do not use cloth towels to dry hands.



Dishwashing

A commercial dishwasher, three-compartment sink or three buckets may be used. All equipment and utensils must be washed, rinsed and sanitized using a three step process: First, wash with hot soapy water. Second, rinse with hot water. Third, immerse in sanitizer (50-100 ppm for 10 seconds for chlorine bleach, 200-400 ppm for 30 seconds for quaternary ammonium) and air dry. Test strips are required to monitor sanitizer concentration.

Thermometers

Probe thermometers are required to test food temperatures when holding food hot or cold or when cooking raw animal products. A small diameter probe is required to measure the temperature of thin foods, such as burgers and fish fillets. Refrigerator thermometers are required in all refrigerators or coolers.

FEES

NOTE: A \$25.00 NON-REFUNDABLE APPLICATION FEE IS INCLUDED IN THESE FEES.

APPLICATION AND FEE MUST BE RECEIVED AT LEAST ONE WEEK PRIOR TO THE EVENT

TEMPORARY RESTAURANT & INTERMITTENT LICENSE (UP TO 30 DAYS).....	\$152.00
TEMPORARY CONTIGUOUS TO FACILITY (UP TO 30 DAYS).....	\$71.00
SEASONAL (UP TO 90 DAYS)	\$304.00
TEMPORARY OPERATIONAL REVIEW	\$71.00
(If application/fee is received at the Health Department at least one week prior to event)	
Late Fee (application/fee received less than 5 business days prior to event).....	\$100.00

BENEVOLENT TEMPORARY RESTAURANT (Non-profit organization/organization having a Tax Exempt ID number; i.e.; churches, volunteer groups, little leagues.)

1- day event	\$32.00
2- day event	\$59.00
3-4 day event	\$78.00
5-30 day event	\$128.00

(If application/fee is received at the Health Department at least one week prior to event)

Late fee (application/fee received less than 5 business days prior to event)	\$14.00
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MOBILE FOOD UNITS: Licensed in Oregon outside of Marion County \$25.00.

LICENSE IS ONLY VALID FOR LOCATION/EVENT FOR WHICH IT IS ISSUED.

THIS APPLICATION MUST BE COMPLETED IN FULL AND SUBMITTED WITH FEE TO:

Marion County Environmental Health
3180 Center Street NE #1101
Salem, OR 97301

PHONE: 503-588-5346 FAX: 503-566-2986 **You will be charged a late fee if the payment is not received within 5 business days of the event.**

Submit via Email to: EnvironmentalHealth@co.marion.or.us

MAKE ALL CHECKS PAYABLE TO: MARION COUNTY ENVIRONMENTAL HEALTH