



## UMATILLA COUNTY

### Environmental Health Division

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Dear Temporary Food Service Operator:

This brochure has been prepared to assist you and/or your group in the operation of a SAFE and SANITARY food service facility.

Applications for your Temporary Food Service License are available from the Umatilla County Environmental Health Division. Oregon State Law requires that all food booths or food service activities, which are open to the public, be licensed prior to operation. The Environmental Health Division staff is available to assist in the planning of your food-related activity. Please contact us at 278-6394 if you have any questions or need advice.

### LICENSE

Required for Temporary Restaurants.

Obtain **at least** 48 hours PRIOR to the day of the event.

Contact Umatilla County Environmental Health Division.

Post a copy of the Temporary Restaurant License in the food booth.

A minimum of one employee in each Temporary Restaurant operation shall hold a Food Handlers Card.

### SITE LOCATION AND CONSTRUCTION

Booth constructed to protect food/equipment from contamination.

Clean, covered and cleanable trash containers (not cardboard boxes).

Work and serving counters made of easily cleanable material (no bare wood or cardboard).

Food, utensils, supplies stored off the ground in a protected manner.

### CLEANLINESS OF FOOD WORKERS

- Keep hands clean, wash often
- No ill workers
- No sores or infected cuts on hands or arms
- No smoking, eating or drinking within the food booth
- Clean outer clothes, aprons
- Hair longer than shoulder length to be tied in a ponytail, or under a hat

### HANDWASHING FACILITIES

Set up **BEFORE** opening booth or working with food.

Provide a sink with hot and cold running water.

- **or** -

Provide at least one five (5) gallon container with a faucet that can be turned 'on' to wash hands under flowing warm water and a five (5) gallon container to collect wastewater. Provide an adequate supply of pump soap and paper towels directly adjacent to setup.

**REMEMBER:** Hands must be washed before putting on gloves and after removing gloves.

**REMEMBER:** Wash your hands twice after potentially contacting bodily fluids (e.g. bathroom use, sneezing, coughing, etc.).

### WHOLESOME FOODS

All food products shall be wholesome and free of spoilage, pathogenic organisms, toxic chemicals and other harmful substances or articles and so prepared, stored and handled as to be safe for human consumption. All foods must come from approved sources such as licensed bakeries, markets, and restaurants.

**NO HOMEMADE FOODS** or foods prepared or processed in the home are allowed except that privately donated bread, rolls, pies, cakes, doughnuts or other pastries NOT HAVING PERISHABLE FILLINGS, ICINGS, TOPPINGS OR GLAZES may be used in Temporary Restaurants operated by BENEVOLENT organizations only. A notice with letters at least two and one-half (2.5) inches in height shall be posted in public view stating that such *baked goods were prepared in an unlicensed kitchen.*

Water and ice to be from approved commercial sources.

### FOOD TEMPERATURE

Cold perishable foods kept at or BELOW 41° F.

Hot perishable foods kept at or ABOVE 140° F. Use a probe thermometer to verify temperatures are maintained during storage, transportation, service and display.

No thawing of foods at room temperature; thaw in refrigerator or as part of the cooking process.

Thermometers are required to monitor food and refrigerator temperatures. Provide a minimum of one (1) metal stem thermometers to monitor food temperatures throughout the day.

### FOOD PROTECTION AND SERVICE

Self-service condiments must be individually packaged or in protective dispensers or squeeze bottles.

Recommend single-service customer tableware.

Foods shall be protected by sneeze shields or covered when accessible to public.

Beverage ice shall be dispensed by a scoop with a handle.

A supply of each kind of utensil used to serve, prepare or dispense food should be available in a clean, covered container.

Scoops/spoons used repeatedly for dispensing foods shall be stored in the product with handle out, or cleaned and dried between each use.

Cloths used for wiping counters / tables shall be stored in a container of sanitizing solution of 50-100 PPM chlorine or equivalent sanitizer (1teaspoon household bleach per gallon of warm water [not hot]) separate from utensil washing basin.

### UTENSIL CLEANING

Provide three (3) compartment sink with HOT and COLD running water; **OR**

Provide three (3) individual containers adequate in size for complete immersion of largest utensil.

Set up BEFORE preparing and opening booth:

1. WASH - using clean water and soap.
2. RINSE - using clear clean water.
3. SANITIZING - for at least one (1) minute in a solution of 50 - 100 PPM chlorine or equivalent sanitizer (1 teaspoon of household bleach per gallon of water).
4. AIR DRY - on draining rack; no towel-drying

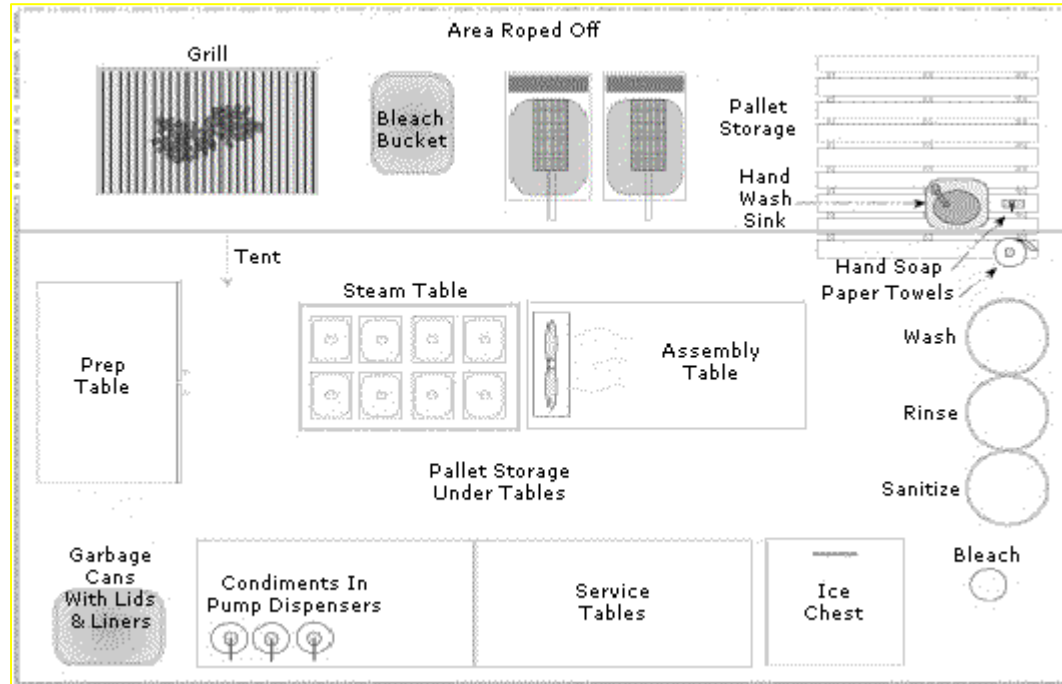
## CHECKLIST

- Temporary Restaurant license applied for **prior to event.**
- Food from approved sources
- **Spirit stem thermometers:**
  - 41°F or less - cold food
- **Metal stem thermometers** to check:
  - Hot food holding temperature hold at 140°F or greater
- Minimum cooking temperatures:
  - 145°F for beef, pork or fish steaks
  - 155°F ground meats
  - 165°F for all poultry
- **Hand washing facilities** with soap/paper towels, a spigot that can be turned "ON" and a catch basin to collect the wash water.
- **Dishwashing facilities** (3 basin setup)
- **Two 5 gallon buckets for bleach water and extra bleach**
- Covered, cleanable garbage containers
- Food and utensils protected from contamination
- **Extra cooking utensils** provided
- Food Handler's Card

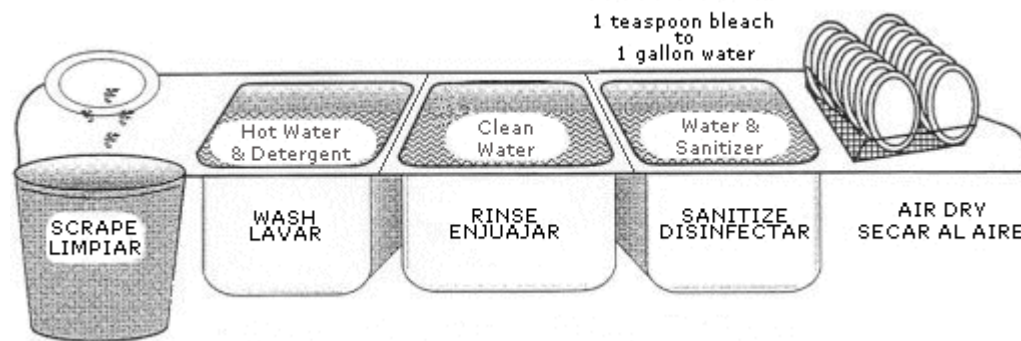
## HANDWASHING IS VERY IMPORTANT!!!

Proper and frequent hand washing is one of the most important aspects of hygiene. It directly affects your business and food safety. Hands must be thoroughly washed each time they are contaminated, as well as before beginning food preparation activities. Gloves do not take the place of hand washing. Gloves, if used, are to be used for a single activity only, then thrown away.

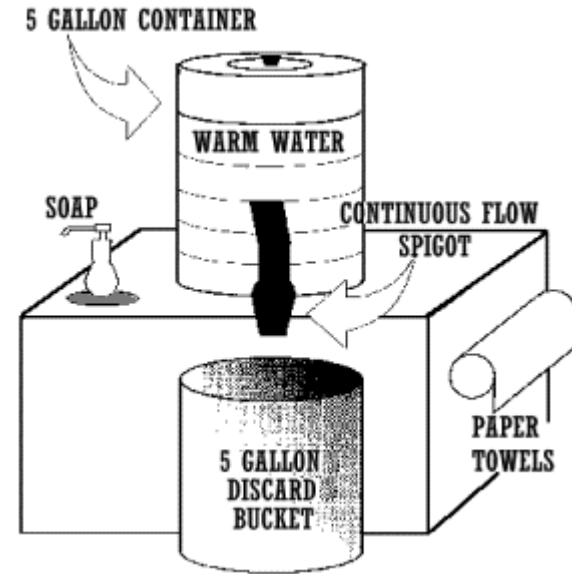
## SAMPLE FOOD BOOTH LAYOUT



## DISHWASHING FACILITY

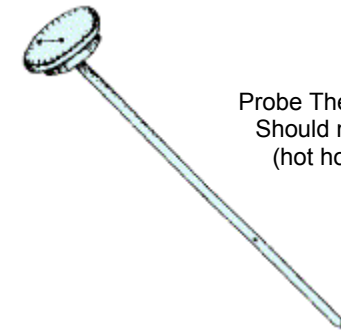
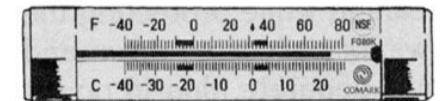


## HANDWASHING FACILITIES



## THERMOMETERS

Spirit Stem (alcohol) Thermometer  
(coolers  $\leq 41^\circ\text{F}$ )



Probe Thermometer  
Should measure  $0^\circ - 220^\circ\text{F}$   
(hot holding  $\geq 140^\circ\text{F}$ )