



## TEMPORARY RESTAURANT OPERATION GUIDE

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### Guidelines for Food Booths at Events



# **Guidelines for Food Booths at Temporary Events**

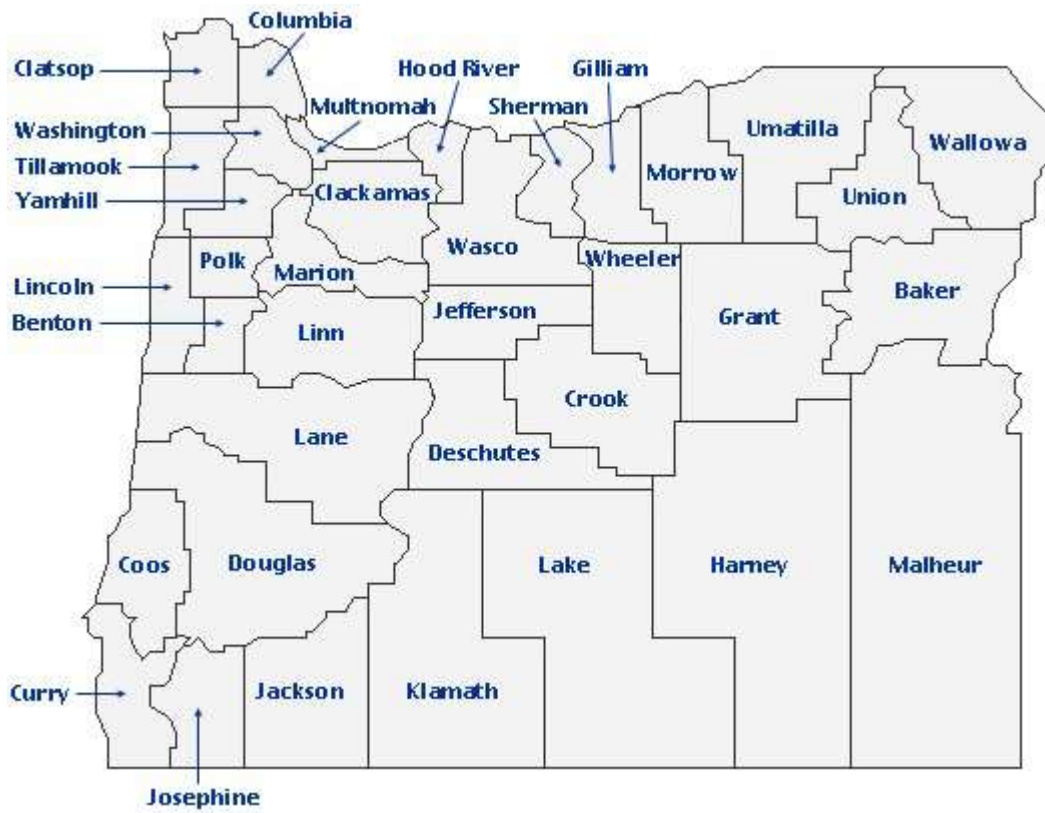
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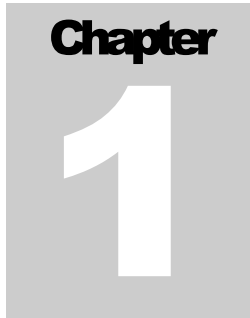
Oregon Health Authority  
Public Health Division  
Foodborne Illness Prevention Program  
800 NE Oregon Street Suite 640  
Portland, OR 97232  
Phone: 971-673-0440  
[www.healthoregon.org/foodsafety](http://www.healthoregon.org/foodsafety)

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# Map of Oregon Counties





# Food Service and Events

**All food service, no matter how temporary must meet food safety regulations to protect the public from possible foodborne illness.**

This document will provide the information you need to assure a safe and wholesome food product is provided to the residents and guests of Oregon. If you are serving food to the public, you need a temporary restaurant license. Call the county where you will be operating your food booth for a license application as early as you can in your planning process.

## County Health Departments

Baker	541-473-5186	Lake	541-947-6045
Benton	541-766-6841	Lane	541-682-4480
Clackamas	503-655-8384	Lincoln	541-265-4127
Clatsop	503-325-9302	Linn	541-967-3821
Columbia	503-397-7210	Malheur	541-473-5186
Coos	541-266-6720	Marion	503-588-5346
Crook	541-447-8155	Morrow	541-278-6394
Curry	541-425-7545	Multnomah	503-988-3400
Deschutes	541-322-7400	Polk	503-623-9237
Douglas	541-440-3574	Sherman	541-506-2603
Gilliam	541-506-2603	Tillamook	503-842-3943
Grant	541-575-0429	Umatilla	541-278-6394
Harney	541-573-2271	Union	541-962-8800
Hood River	541-387-6885	Wallowa	971-673-0451
Jackson	541-774-8206	Wasco	541-506-2603
Jefferson	541-475-4456	Washington	503-846-8722
Josephine	541-474-5325	Wheeler	541-763-2725
Klamath	541-883-1122	Yamhill	503-434-7525

### Alphabetical Listing of Cities with Counties

<b>City and County</b>	<b>City and County</b>	<b>City and County</b>
Adair Village—Benton	Culver—Jefferson	Harrisburg—Linn
Adams—Umatilla		Helix—Umatilla
Adrian—Malheur	Dallas—Polk	Heppner—Morrow
Albany—Linn and Benton	Damascus—Clackamas	Hermiston—Umatilla
Amity—Yamhill	Dayton—Yamhill	Hillsboro—Washington
Antelope—Wasco	Dayville—Grant	Hines—Harney
Arlington—Gilliam	Depoe Bay—Lincoln	Hood River—Hood River
Ashland—Jackson	Detroit—Marion	Hubbard—Marion
Astoria—Clatsop	Donald—Marion	Huntington—Baker
Athena—Umatilla	Drain—Douglas	
Aumsville—Marion	Dufer—Wasco	Idanha—Marion and Linn counties
Aurora—Marion	Dundee—Yamhill	Imbler—Union
	Dunes City—Lane	Independence—Polk
Baker City—Baker	Durham—Washington	Ione—Morrow
Bandon—Coos		Irrigon—Morrow
Banks—Washington	Eagle Point—Jackson	Island City—Union
Barlow—Clackamas	Echo—Umatilla	
Bay City—Tillamook	Elgin—Union	Jacksonville—Jackson
Beaverton—Washington	Elkton—Douglas	Jefferson—Marion
Bend—Deschutes	Enterprise—Wallowa	John Day—Grant
Boardman—Morrow	Estacada—Clackamas	Johnson City—Clackamas
Bonanza—Klamath	Eugene—Lane	Jordan Valley—Malheur
Brookings—Curry		Joseph—Wallowa
Brownsville Linn	Fairview—Multnomah	Junction City—Lane
Burns—Harney	Falls City—Polk	
Butte Falls—Jackson	Florence—Lane	Keizer—Marion
	Forest Grove—Washington	King City—Washington
Canby—Clackamas	Fossil—Wheeler	Klamath Falls—Klamath
Cannon Beach—Clatsop		
Canyon City—Grant	Garibaldi—Tillamook	La Grande—Union
Canyonville—Douglas	Gaston—Washington	Lafayette—Yamhill
Carlton—Yamhill	Gates—Marion and Linn	Lake Oswego—Clackamas
Cascade Locks—Hood River	Gearhart—Clatsop	Lakeside—Coos
Cave Junction—Josephine	Gervais—Marion	Lakeview—Lake
Central Point—Jackson	Gladstone—Clackamas	Lebanon—Linn
Chiloquin—Klamath	Glendale—Douglas	Lexington—Morrow
Clatskanie—Columbia	Gold Beach—Curry	Lincoln City—Lincoln
Coburg—Lane	Gold Hill—Jackson	Lonerock—Gilliam
Columbia City—Columbia	Granite—Grant	Long Creek—Grant
Condon—Gilliam	Grants Pass—Josephine	Lostine—Wallowa
Coos Bay—Coos	Grass Valley—Sherman	Lowell—Lane
Coquille—Coos	Greenhorn—Baker	Lyons—Linn
Cornelius—Washington	Gresham—Multnomah	
Corvallis—Benton		Madras—Jefferson
Cottage Grove—Lane	Haines—Baker	Malin—Klamath
Cove—Union	Halfway—Baker	Manzanita—Tillamook
Creswell—Lane	Halsey—Linn	Maupin—Wasco
	Happy Valley—Clackamas	

### Alphabetical Listing of Cities with Counties

City and County	City and County	City and County
Maywood—Multnomah	Richland—Baker	Unity—Baker
McMinnville—Yamhill	Riddle—Douglas	Vale—Malheur
Medford—Jackson	Rivergrove—Clackamas	Veneta—Lane
Merrill—Klamath	and Washington counties	Vernonia—Columbia
Metolius—Jefferson	Rockaway Beach—	
Mill City—Linn and Marion	Tillamook	
counties	Rogue River—Jackson	
Millersburg—Linn	Roseburg—Douglas	Waldport—Lincoln
Milton-Freewater—Umatilla	Rufus—Sherman	Wallowa—Wallowa
Milwaukie—Clackamas		Warrenton—Clatsop
Mitchell—Wheeler	Saint Helens—Columbia	Wasco—Sherman
Molalla—Clackamas	Saint Paul—Marion	Waterloo—Linn
Monmouth—Polk	Salem—Marion and Polk	West Linn—Clackamas
Monroe—Benton	counties	Westfir—Lane
Monument—Grant	Sandy—Clackamas	Weston—Umatilla
Moro—Sherman	Scappoose—Columbia	Wheeler—Tillamook
Mosier—Wasco	Scio—Linn	Willamina—Polk and
Mount Angel—Marion	Scotts Mills—Marion	Yamhill
Mount Vernon—Grant	Seaside—Clatsop	Wilsonville—Clackamas
Myrtle Creek—Douglas	Seneca—Grant	and Washington
Myrtle Point—Coos	Shady Cove—Jackson	Winston—Douglas
	Shaniko—Wasco	Wood Village—
Newport—Lincoln	Sheridan—Yamhill	Multnomah
North Bend—Coos	Sherwood—Washington	Woodburn—Marion
North Plains—Washington	Siletz—Lincoln	
North Powder—Union	Silverton—Marion	Yachats—Lincoln
Nyssa—Malheur	Sisters—Deschutes	Yamhill—Yamhill
	Sodaville—Linn	Yoncalla—Douglas
Oakland—Douglas	Spray—Wheeler	
Oakridge—Lane	Springfield—Lane	
Ontario—Malheur	Stanfield—Umatilla	
Oregon City—Clackamas	Stayton—Marion	
	Sublimity—Marion	
Paisley—Lake	Summerville—Union	
Pendleton—Umatilla	Sumpter—Baker	
Philomath—Benton	Sutherlin—Douglas	
Phoenix—Jackson	Sweet Home—Linn	
Pilot Rock—Umatilla		
Port Orford—Curry	The Dalles—Wasco	
Portland—Multnomah,	Tigard—Washington	
Washington and	Tillamook—Tillamook	
Clackamas	Toledo—Lincoln	
Powers—Coos	Troutdale—Multnomah	
Prairie City—Grant	Tualatin—Clackamas and	
Prescott—Columbia	Washington counties	
Prineville—Crook	Turner—Marion	
Rainier—Columbia	Ukiah—Umatilla	
Redmond—Deschutes	Umatilla—Umatilla	
Reedsport—Douglas	Union—Union	

## **Food Booths and Food Service at Events**

### **What is a temporary restaurant?**

A temporary restaurant is any establishment operating temporarily in connection with any event where food is prepared or served for consumption by the public. Examples of events include fairs, carnivals, circuses, festivals, concerts or any other public gathering. They are commonly referred to as food booths. To operate a temporary restaurant, you must obtain a temporary restaurant license from the county where the event will be held.

Oregon law requires that all food booths or food service activities open to the public be licensed **PRIOR** to operation.

All foods must be prepared on-site or purchased from an approved source. Home-prepared foods may not be served to the public.

### **Who should get a temporary restaurant license?**

Individuals or groups planning to provide food at an event must first obtain a temporary restaurant license. The Oregon Revised Statutes (ORS 624.082, 624.084 and 624.086) require each food booth in operation during an event to have its own separate license. There are three types of temporary licenses: Single Event, Intermittent, and Seasonal.

**Single Event** licenses are valid for the length of a single event or up to 30 days whichever comes first. Fairs and fundraisers are examples of when you would obtain a single event license. A tax-exempt, non-profit benevolent organization also must have a separate license for each food booth in operation during an event. A benevolent temporary restaurant license is valid for the length of the event.



**Intermittent** licenses are good for up to 30 days. It can span different events as long as the booth has the same menu, location and amenities (water, sewage, etc.). An Operational Plan Review is required prior to obtaining the license. In addition to the license fee, a fee may be charged for the Operational Plan Review, and for recheck inspections that result in a separate visit. This type of license would be appropriate for the county fairgrounds where different events happen each week. This type of license can be used by for profit and benevolent food booths.

**Seasonal** licenses are valid for up to 90 days. The booth must have the same menu, location and amenities. This license requires the same affiliated oversight organization for all of the events under this license. This license is appropriate for long-term events such as the farmer's market and little league operations. This type of license would be used by for profit and benevolent food booths. An Operational Plan Review is required prior to obtaining the license. Fees may be charged for an Operational Plan Review and for recheck inspections that result in a separate visit.

## **How do I get a temporary restaurant license?**

**To obtain a license, call the county where the event will take place.**

The County Environmental Health Specialists are ready to assist you in the planning of your food related activities. Many counties have a discounted license fee available when the license is applied for early. We recommend you apply for the temporary restaurant license as early as possible prior to the event.

For the Single Event license, the application packet contains both the application and an additional questionnaire that must be completed and turned in. For the Intermittent and Seasonal licenses, you will be required to submit an Operational Plan Review and have the county approve it before getting your license. You will need to provide information about the event location, the event coordinator's contact information, and identify the drinking water source, food source, ice source, and how you will dispose of your waste water and garbage. You will also need to identify the restroom facilities and handwashing facilities that will be available to you and your employees during the event. You may want to refer to this Temporary Restaurant Operation Guide while filling out your application packet or preparing your Operational Plan Review.

**The County Health Department may impose additional requirements** to protect against health hazards related to the operation of temporary restaurants and may prohibit the sale of specific food items.

## Which foods are exempt from licensure if served for immediate consumption?

- Non-potentially hazardous confections such as candy or sweets, including but not limited to, salted caramel, fudge, marshmallow bars, chocolate covered marshmallows, and hard candy
- Commercially prepackaged ice cream and frozen desserts sold in individual servings
- Commercially pickled products, commercially processed jerky, nuts, nutmeats, popcorn, and prepackaged foods such as potato chips, pretzels, and crackers
- Unopened commercially bottled and canned non-potentially hazardous beverages to include alcoholic beverages
- Coffee and tea, with non-potentially hazardous ingredients
- Non-potentially hazardous hot or cold beverages prepared from individually packaged powdered mixes and commercially bottled water, not to include fresh squeezed juice

## How can I be exempt from licensure at a temporary event?

An establishment or organization that prepares or sells non-potentially hazardous food items for immediate consumption at events are exempt if:

- Food employees do not contact exposed, ready-to-eat food with their [bare hands](#) and use suitable utensils such as deli tissue, spatulas, tongs, single-use gloves, or dispensing equipment.
- A temporary handwashing facility is provided.
- A notice is posted in public view that states: "NOTICE: Food served at this location may not have been inspected by the regulatory authority" or similar language that has been approved by the regulatory authority.
- All ingredients, including water and ice, must be from an approved source and the product must be produced using safe food handling practices.
- Vendors of raw citrus juices such as lemon, lime, orange, and grapefruit that express the juice at the event location and prepare and sell the product only for immediate consumption in individual servings. The establishment may add only non-potentially hazardous, commercially processed ingredients to the juice, not to include other fresh fruits or vegetables. If raw citrus juice is sold or served that has not been specifically processed to prevent, reduce, or eliminate the presence of pathogens, the following notice must be provided, "NOTICE: This product has not been pasteurized or processed". An establishment that vends raw juices other than raw citrus juices at an event must obtain a temporary restaurant license.
- An [Exempt Foods Agreement Form](#) is completed and submitted to the local Environmental Health Department prior to the event for review. The approved document must be kept at the event location during all hours of operation.

The regulatory authority may require a food establishment license if there are food safety concerns associated with an exempt food service operation.

## Examples of specific foods and their licensing requirements

<p><b>Examples of foods that are exempt from licensing and are not required to fill out exempt food form</b></p>	<p><b>Examples of non-potentially hazardous foods (PHF) that are exempt at events if they meet the exempt food requirements <u>and</u> fill out the form</b></p>	<p><b>Examples of foods requiring a license at temporary events</b></p>
<ul style="list-style-type: none"> <li>• Non-potentially hazardous confections (fudge, salted caramels, chocolate covered marshmallows)</li> <li>• Commercially prepackaged ice cream and frozen desserts sold in individual servings</li> <li>• Commercially pickled products, commercially processed jerky, nuts, nutmeats, popcorn, and prepackaged foods such as potato chips, pretzels, and crackers</li> <li>• Unopened commercially bottled and canned non-potentially hazardous beverages to include alcoholic beverages</li> <li>• Coffee and tea, with non-potentially hazardous ingredients</li> <li>• Non-potentially hazardous hot or cold beverages prepared from individually packaged powdered mixes and commercially bottled water, not to include fresh squeezed juice</li> </ul>	<ul style="list-style-type: none"> <li>• Cookies</li> <li>• Doughnuts</li> <li>• Fried breads (elephant ears, funnel cakes, Indian fry bread)</li> <li>• Fruit pies</li> <li>• Candied/caramel apples</li> <li>• Chocolate dipped, non-PHF fruits</li> <li>• Kombucha (with only exempt ingredients added)</li> <li>• Soda with ice</li> <li>• Shaved ice</li> <li>• Snow cones</li> <li>• Slushies with non-PHF ingredient</li> <li>• Bread, rolls, muffins</li> <li>• Citrus juices– plain or with non-PHF, commercially processed ingredients added, not to include other fresh fruits or vegetables</li> <li>• Commercial juices, like Treetop apple juice, sold by the glass</li> </ul>	<ul style="list-style-type: none"> <li>• Scooped ice cream</li> <li>• Smoothies with fruit and/or veggies</li> <li>• Sliced watermelon</li> <li>• Salads with cut leafy greens</li> <li>• Vegetable or fruit juices, except citrus juices</li> <li>• Roasted vegetables such as corn on the cob</li> <li>• Potentially hazardous food for immediate consumption</li> </ul>

## Food Sanitation Requirements

### Is a food booth required to have a person in charge?

Someone at your food booth must be in charge during all hours of operation. This person is responsible for knowing the food sanitation rules and the procedures within your establishment. This person can provide employees with information they need to perform their job. The Person in Charge (PIC) must inform employees that they cannot work when the employee is experiencing fever, sore throat, or gastrointestinal symptoms such as vomiting, diarrhea, and nausea. Employees with undiagnosed vomiting or diarrhea must not work with food for 24 hours after the symptoms have gone.

The person in charge is required to demonstrate knowledge of rules applicable to the food service operation, including the 8 major food allergens: wheat, tree nuts, peanuts, shellfish, fish, soy, milk, and eggs. Have a plan on how food workers will address customers asking about foods containing an ingredient that may cause an allergic reaction for the customer. Demonstration of knowledge can be met by having a current a food manager training certificate or having no violations that are known to cause foodborne illness. See [www.healthoregon.org/foodsafety](http://www.healthoregon.org/foodsafety) for approved food manager certificates.

### Can employees work when they are sick?

**Employee Illness** Any person, who is infected with a communicable disease, has vomiting, abdominal cramps or diarrhea must **not** work in food service until s/he is completely free from symptoms.

Infected sores or cuts on employee hands must have a watertight cover that protects the lesion and a non-latex-single-use glove. Infected sores or cuts on other parts of the body, such as the arms, need to be covered by a dry durable tight-fitting bandage. Employee must be restricted or excluded if they are unable to properly protect sores and cuts.

## Handwashing Facilities

**Set up handwashing facility FIRST! This must be done before handling food and utensils.**

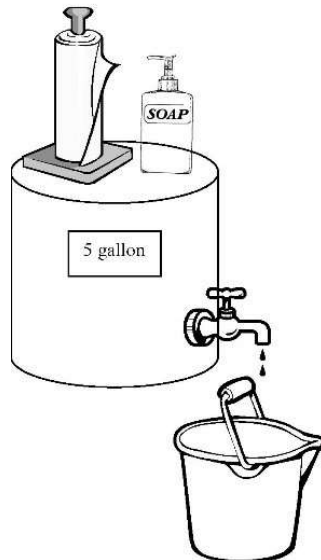
Use a sink with warm running water or provide a 5-gallon container of warm water with a dispensing valve that provides a constant flow of water when opened. Provide a catch bucket for used water. Provide dispensed soap, paper towels and a wastebasket. Do not use cloth towels to dry hands

### When and how to wash hands

Handwashing is very important when working with food and drinks - handwashing removes the microorganisms that can make people sick. The best way to wash hands is to scrub for about 20 seconds with warm running water and soap. Dry your hands with paper towels.

Food workers also need to wash hands between changing tasks and after handling raw meats. Wash hands when entering the food booth, after using the restroom, after eating or smoking, and anytime hands become contaminated with body fluids. This is to prevent the spread of diseases that employees might have even though they are not yet showing symptoms.

Here is an example of a proper temporary handwashing setup:



## Food Source

All food products must be wholesome and free of spoilage, toxic chemicals, and other harmful substances. All food products must be prepared, stored, handled, or displayed so that it is safe for people to eat.

**Home Canned or Home Processed Foods are Not Allowed.** Food must either be prepared on-site or purchased from an approved source. An alternative to preparing the food on-site is to prepare the food in an approved kitchen such as a licensed restaurant. Home-prepared foods must not be stored in the food booth or served to the public.

## Water Source

All water used in the food booth must be from an approved public water system. A food booth may also use commercially bottled water.

## Potentially Hazardous Foods (PHF)

Potentially hazardous foods are:

- Food of an animal origin (raw or cooked)
- Cooked plant products
- Raw seed sprouts, cut melons, garlic and oil mixtures
- Raw cut leafy green produce, cut tomatoes

Examples: hamburgers, tacos, hot dogs, spaghetti, chili, cooked rice, cooked potatoes, and cooked beans.

## Food Temperatures

**Hot and Cold Holding** Potentially hazardous foods must be kept cold at 41F or colder or kept hot at 135F or hotter. Temperatures between 41F and 135F allow for rapid growth of bacteria that can make people sick. This temperature range is called the **Danger Zone**.

Use refrigerators or ice to store food at (41F or colder). The ice must be from an approved source. The container used must allow for water to drain away as ice melts (insulated cooler with drain plug). Keep enough ice available to keep the food surrounded by ice for the duration of the operation.

Use equipment capable of holding food hot (135F or hotter). Open flames often fail and blow out. Be sure equipment will work and can hold food hot throughout the event.

**Cooking** Cook raw animal products to the following internal temperatures: Poultry, stuffed meats, stuffed fish, and stuffed pasta to 165F. Ground beef, pork and other ground meats to 155F. Pork, eggs, fish and other potentially hazardous foods 145F.

**Reheating** All potentially hazardous foods that have been cooked and cooled must be reheated to at least 165F within two hours before being placed in hot holding.

## Consumer Advisory

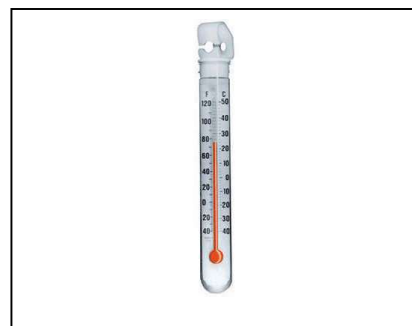
Foods from animals such as meat, poultry, fish, shellfish, and eggs when eaten raw or undercooked sometimes contain harmful viruses and bacteria that can pose a risk of foodborne illness. The Food Rules require a written consumer advisory to assure that all consumers are informed about the increased risk of eating raw or undercooked animal foods that is served from your booth. The consumer advisory must identify the food that is served raw or undercooked, and any foods that may contain raw or undercooked ingredients. The consumer advisory must also include a statement concerning the health risks of consuming animal foods raw or undercooked. More information on how to write, and examples of consumer advisories can be found at [www.healthoregon.org/foodsafety](http://www.healthoregon.org/foodsafety).

## Thermometers

Probe food thermometers are required to check the food temperatures when holding food hot or cold or when cooking raw animal products. In the food rules, temporary restaurants serving thin foods such as hamburger patties, pork chops, chicken breasts and fish fillets must have a small-diameter probe thermometer to check these foods.

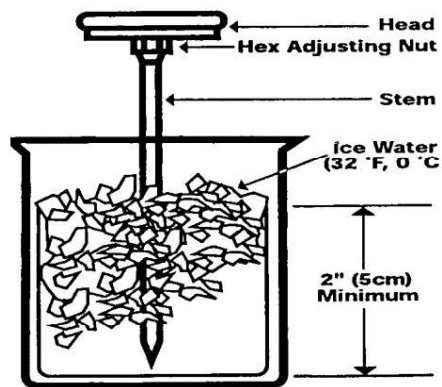
Refrigerator thermometers are required to monitor your refrigerators and coolers are below 41F.

Examples of small-diameter probe thermometers and a hanging refrigerator thermometer:



## Calibrating Thermometers

It is important to ensure that the thermometer is working properly. An easy way to check your thermometer is to take a container of crushed ice and add enough water to make it slushy. For a dial thermometer, put the thermometer into the slush past the dimple approximately 1 inch from the tip, and wait for 30 seconds until the dial stops moving. If it has a different reading, adjust the hex nut, keeping the probe in the slush, until it reads 32F. For digital thermometers, follow manufacturer instructions on how to adjust the thermometer.



## Booth Construction

The booth should be set up to protect food from dust and other contaminants. Construct all counter tops and food preparation surfaces of non-absorbent, smooth and easy to clean materials. Consider where and how you will keep food safe from pests, such as storing food in closed containers and off the floor. Fans and screens are helpful in keeping out pests.

If the floor is graded to drain, the floor may be concrete, machine laid asphalt, dirt or gravel that is covered with mats or suitable approved materials that effectively control dust and mud. Walls and ceilings may be constructed out of materials that will protect the interior from the weather, dust and debris.

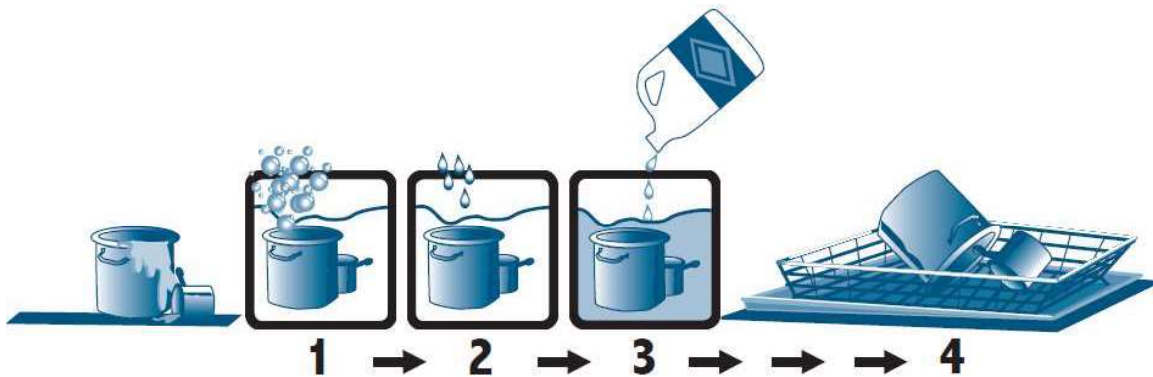
## Food Handler Certificates

Food service workers must obtain a food handler certificate. To obtain, contact your County Health Department or go to: [www.healthoregon.org/foodsafety](http://www.healthoregon.org/foodsafety).



## Dishwashing

A commercial dishwasher, a three-compartment sink, or three containers big enough to accommodate the biggest piece of equipment can be used to wash, rinse, and sanitize all equipment and utensils. When using a three-compartment system, wash equipment and utensils with soapy hot water, rinse with hot water, immerse in sanitizer, and air dry. Sanitizer can be made up of 50-100 ppm of chlorine bleach or 200 ppm of quaternary ammonium. Use test strips that are made for the sanitizer that you are using. The test strips will ensure that the sanitizer has been mixed according to manufacturer's directions. Test strips can be purchased from your food supplier or online.



## Wipe Cloths

Wiping cloths must be stored in a sanitizing solution between uses. Chlorine bleach is the most commonly used sanitizer. Use one (1) to two (2) teaspoons bleach per gallon of water. The chlorine concentration desired is 50 to 100 ppm. You can use the same test strips for both dishwashing and your wiping cloth bucket if you are using the same sanitizer.

## Cleaning and Sanitizing

When the same surface is used for preparing raw and ready-to-eat foods, these surfaces must be washed, rinsed, and sanitized before preparing ready-to-eat foods. When you have used a food contact surface that is too big to move to the dish wash area, such as a stainless steel table, it will still have to be washed with soapy water, rinsed with clear water, and sanitized with an approved sanitizer.

## Food Safety Recommendations

The more heating and cooling steps in a recipe, the more chance germs have to grow. Improper cooling, reheating, hot holding and excessive food handling are major causes of foodborne illness outbreaks. To reduce the likelihood of a foodborne illness:

- Minimize reheating and cooling. Simplify recipes. Eliminate unnecessary steps and combine processes if possible. For example, use canned chili instead of preparing it fresh, or prepare taco meat just before serving rather than making it ahead of time where it would be cooled and reheated. Avoid using leftovers
- Avoid advanced preparation of foods. Cook hamburgers or spring rolls to order rather than cooking ahead of time and hot holding
- Minimize bare hand contact with raw animal foods. Use non-latex gloves, tongs, spatulas, or deli tissues to handle food rather than bare hands
- Ready-to eat, potentially hazardous food held for more than 24 hours must be date-marked and used within 7 days

Protect condiments (ketchup, mustard, creamer, or sugar) that customers will be using by providing squeeze bottles, individual packets or dispensers. Protect single service utensils that are available to customers. Store the handle up and out, so that only the handle will be touched or provide individually wrapped utensils.

Store food and utensils up off the floor. Store food only in food grade containers. Protect food and utensils from dust and other contaminants.

Chemicals such as liquid bleach and detergents must be stored below and separate from the food and utensils. Properly label all chemical containers.

All wastewater must be disposed of properly into a plumbed sewer or approved holding tank. Use a closed container to collect the wastewater if not directly plumbed into sewer.

Have a plan on how you will prevent pests from contaminating your food and equipment.

## Printable Checklist and Overview for Operators

- Contact the county for a temporary restaurant license prior to event
- Oregon food handler card(s)
- Booth construction materials are easily cleanable surfaces
- Thermometers (food probe and refrigerator)
- Hand washing setup (paper towels, soap, waste water bucket)
- Wiping cloths, container, and sanitizer chemical
- Test kit (papers) for sanitizer being used
- Dishwashing facilities, equipment and materials
- Equipment checked for proper operation
- Ice, water, and food from an approved source
- Ice and food storage containers that are food grade
- Single-service utensils and containers
- Scoops that have handles
- Replacement workers in case of ill employees

# Oregon Food Sanitation Rules

OAR 333-150-0000

## EMPLOYEES

Any person with a communicable disease, vomiting, abdominal cramps or diarrhea must not work in food service until s/he is completely free from symptoms. Food employees with undiagnosed vomiting or diarrhea must be excluded for 24 hours. All employees must wash their hands before starting work, after using the toilet and as often as necessary.

Employees may not use tobacco or eat in the food preparation area or while serving food.

## TOILET FACILITIES

Toilet facilities must be made available for all employees.



### HANDWASHING SET UP

Set up hand washing facility FIRST!  
This must be done before handling food and utensils.

Use a sink with warm running water or provide at least a five-gallon container of warm water with a dispensing valve that provides a constant flow of water when opened. A container must be provided to catch the wastewater. Provide dispensed soap, paper towels and a wastebasket. Do not use cloth towels to dry hands.

## FOOD SOURCES

Food must either be prepared on site or purchased from an approved source. An alternative to preparing the food on site is to prepare the food in an approved kitchen such as a licensed restaurant. Home-prepared foods must not be stored in the food booth or served to the public.

Benevolent organizations may sell home baked goods if a sign stating “baked goods are not from a licensed kitchen” is clearly posted. Home-baked goods cannot be potentially hazardous foods such as pies with cream or custard fillings.

## WATER/ICE

All water and ice used in the food booth must be from an approved public water system. A food booth may also use commercially bottled water. Food grade hoses must be used.

## FLOORS

Flooring or ground covering must be used to reduce dust when not operating on concrete or pavement.

## POTENTIALLY HAZARDOUS FOODS

Potentially hazardous foods must be kept cold at 41°F or colder or kept hot at 135°F or hotter. Temperatures between 41°F and 135°F allow for rapid growth of bacteria that can make people sick. This temperature range is called the “Danger Zone”.

## FOOD TEMPERATURES

Use refrigerators or ice to store food cold (below 41°F.). The container used must allow for water to drain away as ice melts (*insulated cooler with drain plug*). Keep enough ice available to keep the food surrounded by ice for the duration of the operation.

Use equipment capable of holding food hot (above 135°F.). Open flames often fail and blow out. Be sure equipment will work and can hold food hot throughout the event. Monitor temperatures closely.

Cook raw animal products to the following internal temperatures:

- Poultry, stuffed meats, stuffed fish and stuffed pasta to 165°F.
- Ground beef and other ground meats to 155°F.
- Pork, eggs, fish and other potentially hazardous foods 145°F.

A consumer advisory is required for facilities that serve raw or under cooked animal products, such as “burgers cooked to order”.

## THERMOMETERS

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

## SANITIZERS AND DISHWASHING

Chlorine bleach is most commonly used for sanitizing. Use 1–2 teaspoons of bleach per gallon of water. The chlorine concentration desired is 100 ppm. A quaternary ammonium sanitizer should be approximately 200 ppm.

## DISHWASHING

A commercial dishwasher, a three-compartment sink or three containers big enough to accommodate the biggest piece of equipment can be used to wash, rinse and sanitize all equipment and utensils. When using a three-compartment system, wash equipment and utensils with hot soapy water, rinse with hot water, immerse in sanitizer and air dry.

Cloths used to wipe down work surfaces must be stored in an approved sanitizer when not in use. Change the solution frequently.

## DISPOSAL OF WASTES

All garbage must be stored in covered, watertight containers. The garbage area must be clean and free of flies and rodents. Dishwashing or hand washing water must be disposed of at an approved wastewater disposal site, not a storm drain.