



“Temporary Restaurants, Focus on Food Safety” is a summary of the rule requirements relating to temporary restaurant establishments. This guide incorporates changes to the Food Sanitation Rules as a result of Oregon’s adoption of the 1999 FDA Food Code.

This information is intended to help you set up and run your temporary food service operation in a sanitary and healthful manner. Focusing on critical food safety practices will help you reduce the possibility of foodborne illness.

You should contact your local Environmental Health Department as early your planning process as possible. **A list of phone numbers for local Environmental Health Departments is located in the back of this guide.**

Please keep in mind that these are general requirements and recommendations. Other specific requirements may apply to your particular operation. To avoid problems, refer to the Food Sanitation Rules or contact the local Environmental Health Department where you intend to operate the temporary restaurant establishment. The Food Sanitation Rules may be obtained at our website at:

www.dhs.state.or.us/publichealth/foodsafety/index.cfm

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Food Protection Program
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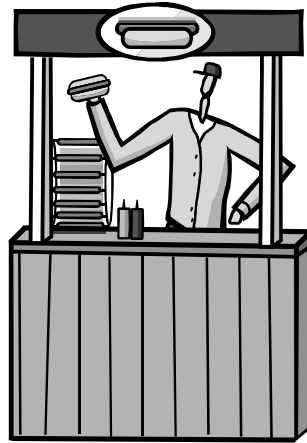
What is a Temporary Restaurant?

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

Circuses

Concerts



Carnivals

Festivals

Similar Public
Gatherings

Is a License Required to Operate a Temporary Restaurant?

Temporary restaurant licenses are required by law. Individuals or groups planning to provide food at an event must first obtain a temporary restaurant license. The Oregon Revised Statutes (ORS 624.025) state that “No person shall operate a temporary restaurant without first procuring a license to do so from the Department of Human Services.” Upon approval, a temporary restaurant license must be conspicuously posted in the temporary food establishment.

A benevolent organization may obtain a temporary restaurant license that is valid for up to 3 days or until the end of the event, whichever comes first. All other temporary restaurant licenses are good for up to 30 days or until the end of the event, whichever comes first. Keep in mind that each separate food booth in operation during an event must have a separate license.

How to Obtain a Temporary Restaurant License

Applications and licenses may be obtained by calling or visiting your local Environmental Health Department.

We recommend that you return the application and the fee at least three weeks before the event. This allows time for the local Environmental Health Department to adequately review the application and to identify any changes necessary in advance of the event. If the application is not received prior to the day of the event, a late fee may be assessed.

Foods Exempt from Licensure

A license is **not** required by the Environmental Health Department when serving the following foods or beverages:

- Cookies, non-potentially hazardous confections, cotton candy, peanuts, or candied apples;
- Commercially packaged ice cream and frozen desserts, pickled products, jerky, or nuts;
- Pre-packaged foods such as potato chips, pretzels and crackers;
- Coffee (not espresso) and tea with non-potentially hazardous ingredients, and canned or bottled pop, alcoholic beverages or other non-perishable beverages (without ice);
- A food product promotion where only a sample of a food is offered to demonstrate the characteristics of the food product. A sample cannot be a meal, an individual hot dish or a whole sandwich; or
- Private events limited to members and/or invited guests are not considered public events and are not required to obtain a temporary restaurant license.

Food Sanitation Requirements

Food Source

All food products shall be wholesome and free of spoilage, pathogenic organisms, toxic chemicals and other harmful substances and prepared, stored, handled, or displayed so that it is safe for human consumption.

HOME CANNED OR HOME PROCESSED FOODS ARE NOT PERMITTED, except 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. A notice shall be posted in public view that says, "Food served at this location may not have been inspected by the health department."



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

Alternatives to preparing the food on-site include:

- Hiring licensed caterers or vendors; or
- Preparing food in an approved kitchen and bringing it to the site

Water Source

All water utilized in temporary restaurants must be obtained from an approved public water system. Use water from a city, community or public system where the event is being held or provide commercially bottled water.

Potentially Hazardous Foods

Potentially hazardous foods are foods of an animal origin (whether raw or cooked), cooked plant products, raw seed sprouts, cut melons and garlic and oil mixtures.

Examples include but are not limited to, hamburgers, tacos, hot dogs, spaghetti, chili, cooked rice, cooked potatoes, and cooked beans.

The “Danger Zone” for bacteria is 41 F to 140 F

Food Temperatures

Thawing

Potentially hazardous foods must be thawed in refrigerated units at 41 F or below. Other acceptable methods include thawing under cool running water, in a microwave as part of the cooking process, or during cooking.

Cooking Temperatures

Cook all parts of potentially hazardous foods to the following minimum internal temperatures for at least 15 seconds, without any interruption during the cooking process.

Poultry, stuffed meats, stuffed fish, stuffed..... **165 F**
pasta, or stuffing containing meats.

Ground beef and other ground meats..... **155 F**

Pork, eggs, fish and other potentially hazardous foods.....**145 F**

Whole muscle roasts (see rules).....**130 F for
121 min**

Hot and Cold Holding



Store potentially hazardous cold foods at 41 F or below*. Hot food must be held at 140 F or above at all times, except when undergoing necessary preparation. Never store potentially hazardous foods at room temperature. Potentially hazardous foods stored at improper temperatures must not be served and may need to be discarded.

Cold holding may be done using refrigeration or ice. If ice is used, the ice must be from an approved source. The container used for cold holding must allow the water to drain away as the ice melts (i.e. insulated cooler with a drain plug). Also, enough ice must be available to keep the food surrounded by ice for the duration of the event.

*Note: 45 F may be allowed for some equipment or operations.

Reheating

All potentially hazardous foods that have been cooked, cooled and refrigerated, must be reheated to a minimum of 165 F within 2 hours before being served or placed in a hot holding unit.

Hot holding may be done using equipment such as steam tables, grills, roasters, propane stoves, and crock pots as long as the equipment is capable of maintaining the food at 140 F.

Thermometers

All refrigerators and cold holding units must have an accurate, visible thermometer. You must provide a metal-stem probe thermometer to check internal food temperatures. You can purchase thermometers from restaurant supply companies or from many stores. Make sure the thermometers can measure from 0-220 F.

Sanitize and calibrate thermometers between uses.

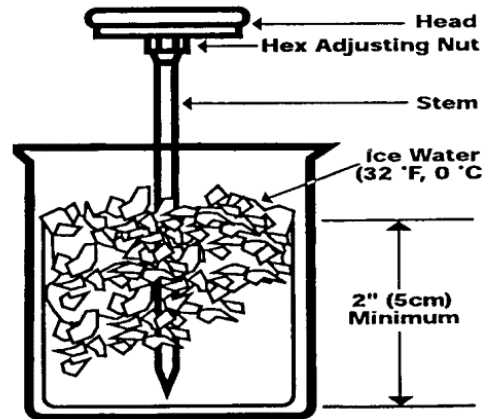


Calibrate Thermometers

Thermometers get bumped and jarred frequently, which causes them to get out of adjustment. If you use a dial-type thermometer with a calibration nut, it can be calibrated to make sure it's accurate.

To calibrate the thermometer, insert the sensing area of thermometer into an ice slush avoiding the sides and the bottom of the container. Allow the indicator to stabilize. Adjust calibration nut so the indicator reads 32 F. You can also use this method to see if other thermometers are out of adjustment.

Thermometers should be calibrated at least once per week.

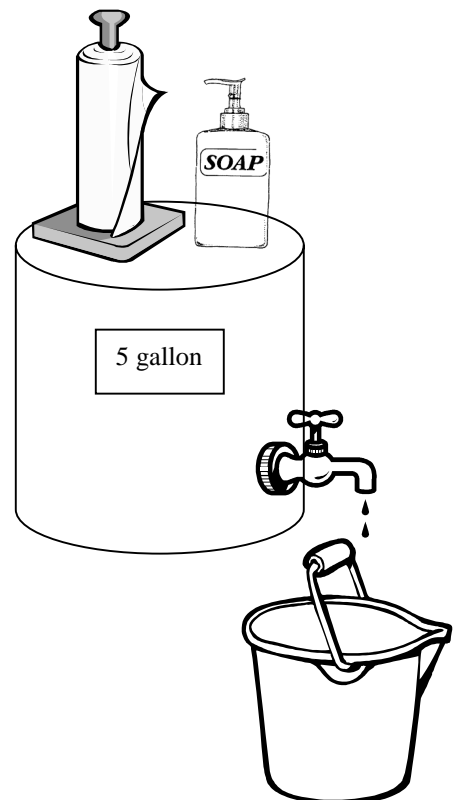


Handwashing Facilities

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 dispensed soap and paper towels. Do not use cloth towels to dry hands.

Wash hands when entering the food booth, after handling raw meats, after using the restroom, after smoking, and any time contamination occurs. Any time the hands are contaminated by any body fluids or before you begin or return to work, "double handwashing" is required.



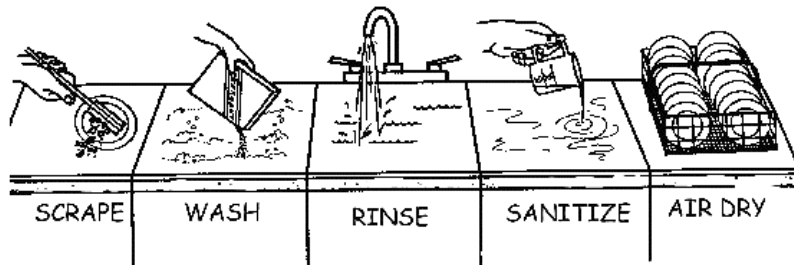
Employee Illness

Any person who is infected with a communicable disease, has a cold or flu, or has infected sores or cuts on their hands or arms must not work in any temporary food establishment.

Dishwashing

If you are washing equipment and utensils at the event, 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:

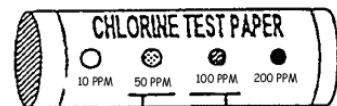
First, wash with hot soapy water. Second, rinse with hot water. Third, immerse in sanitizer (50-100 ppm for 10 seconds for chlorine bleach, 100-200 ppm for 30 seconds for quaternary ammonium) and air dry.



Cleaning and Sanitizing

Clean and sanitize food-contact surfaces between preparing raw and ready-to-eat foods.

Wiping cloths used to clean surfaces must be used for no other purpose and stored in a sanitizing solution between uses. If bleach is used as a sanitizer, the solution should be 50-100 ppm. Quaternary ammonium sanitizer solution should be 100-200 ppm. Use test strips appropriate for the sanitizer you use to check the sanitizer concentration throughout the day. Change the solution as often as needed to keep it clean.



Cloths that contact raw animal products must be stored separately from those used for other purposes.

General Food Protection

Improper cooling, reheating, hot holding and excessive food handling are the major causes of foodborne illness outbreaks. In order to reduce the potential of foodborne illness:

Minimize reheating and cooling. For example, use canned chili instead preparing it fresh or prepare taco meat just before serving rather than cooking it ahead of time and cooling and reheating. Avoid using leftovers.

Avoid advanced preparation of foods. Cook hamburgers or spring rolls to order rather than cooking ahead and hot holding.

Minimize bare hand contact with foods. Use gloves (non-latex), tongs, spatulas or deli tissues to handle foods rather than bare hands.

Ready-to-eat, potentially hazardous food held for more than 24 hours must be date marked to indicate the date by which the food must be consumed. The food must be consumed within 7 days if stored at 41 F or 4 days if stored at 45 F.

Foods on display or available for self-service must be protected (i.e. sneeze guards). Condiments such as ketchup, mustard, coffee creamer, and sugar must be served in squeeze bottles, individual packets, or from dispensers.

Store foods and utensils up off the floor or ground. 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.

Store food only in food grade containers. Do not use garbage cans or garbage bags to store food and utensils.

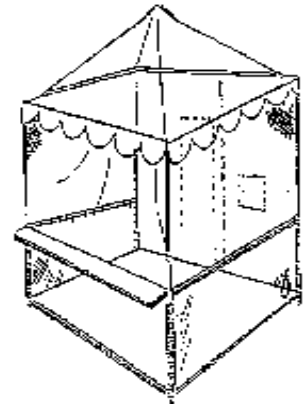
For garbage, use a watertight container with lid.

All wastewater from the operations must be disposed of properly. Use closed containers to collect the wastewater and discard into a plumbed sewer or an approved holding tank.

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.

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 Handlers Certificates

All counties require that food service workers obtain a food handler certificate. Each temporary restaurant must have at least one trained food handler with a current Food Handler's Certificate in the booth at all times. For more information on how to obtain a food handler certificate, contact your local Environmental Health Department.

Person in Charge/Demonstration in Charge

A person in charge must be designated and be present in the booth during all hours of operation. The person in charge must be able to demonstrate knowledge of rules applicable to the operation. Compliance with demonstration of knowledge can be achieved by obtaining food manager training certification, or having no critical violations, or by correctly answering the Environmental Health Specialist's questions.

Food Sanitation Rule Checklist

This checklist will be used by the Environmental Health Specialist during the inspection of your operation. Other rules may also apply.

Employees

- ❑ Person in charge assigned/demonstrates knowledge (2-101.11, 2-102.11)
- ❑ Personal hygiene - eating, drinking, smoking, hair restraints, jewelry or fingernails (2-302.11-2-304.11, 2-401.11, 2-402.11)
- ❑ Proper handwashing/use of hand sanitizers (2-301.11-2-301.16)
- ❑ Handling of food minimized (3-301.11)
- ❑ Ill employees (2-201.11-2-201.15, 2-401.12)
- ❑ Food handler certificates (OAR 333-175)
- ❑ Authorized personnel in establishment (2-103.11)

Food Protection

- ❑ Food/ice/water - approved source (3-101.11, 3-201.11-17, 5-101.11)
- ❑ Potentially hazardous food at proper temperatures (3-501.16)
- ❑ Proper reheating or cooling of food (3-403.11, 3-501.14, 3-501.15)
- ❑ Proper cooking of foods (3-401.11-3-401.13)
- ❑ Food held more than 24 hours properly date-marked (3-501.17)
- ❑ Time as a public health control properly used (3-501.19)
- ❑ Food protected during transport, display, storage or preparation (3-302.11, 3-303.11, 3-303.12, 3-305.11, 3-305.12, 3-305.14, 3-307.12)

Equipment/Utensils/Facilities

- ❑ Food-contact surfaces clean and sanitized (3-304.11, 4-601.11, 4-602.11)
- ❑ Nonfood-contact clean (4-601.11, 4-602.13)
- ❑ Equipment and utensils in good repair or easily cleanable (4-202.11, 4-502.11)
- ❑ Single service items protected, dispensed or handled properly (4-903.11, 4-904.11)
- ❑ Establishment area clean and uncluttered (6-501.114)
- ❑ Floors, walls or ceiling adequate (6-101.11, 6-102.11)
- ❑ Thermometers provided (4-204.112, 4-302.12)
- ❑ Sanitizing cloths provided, maintained (3-304.14)
- ❑ Equipment and utensils properly washed (4-301.12, 4-301.13, 4-603.15)
- ❑ Garbage disposal adequate (5-501.13, 5-502.11)
- ❑ Toxic items properly used, stored or labeled (7-102.11, 7-201.11, 7-202.11, 7-202.12)
- ❑ Proper disposal of solid and liquid wastes (5-403.11, 5-503.11)
- ❑ Rodent or insects properly controlled (6-501.111)