

Amount Paid _____ Receipt # _____ Approved by _____ Date _____



Yamhill County Environmental Health

TEMPORARY RESTAURANT APPLICATION (All Licenses must be received at least 7 days prior to the event)

Do not forget:

- | | |
|--|---------------------------------------|
| 1. Hand washing set-up | 5. Commissary License (if applicable) |
| 2. Wipe down sanitizer | 6. Cover for booth |
| 3. Dishwashing set-up | 7. Cleanable floor |
| 4. Thermometers, for cold holding, Hot Holding and cooking | |

Make checks payable to:

Yamhill County Public Health
412 NE Ford St. McMinnville, OR 97128
Ph: 503.434.7525 Fax: 503.472.9731

Name of event: _____ Event location: _____

Event Date(s) _____ Hours of Operation _____

Applicant's name _____ Contact Phone # _____

Mailing Address _____ City _____ State _____ Zip _____

Email address: _____ @ _____ . _____

List specific foods served and where prepared (No home prepared foods): _____

License Fees:

- \$131.25 Temporary Restaurant License (Valid for 3 consecutive days)
- \$81.25 Community events with **4 vendors** or more (Valid for duration of the event)
- \$30.00 Benevolent (Tax exempt I.D # _____ required)

Make checks payable to: Yamhill County Environmental Health
412 N. Ford St. McMinnville, OR 97128

\$20 Late Fee assessed if application is not received at least 1 (24 hrs) workday (Monday thru Friday) prior to the event.

This is not a food service license

Your Temporary Restaurant license will be delivered when your food booth is inspected by an inspector.

When setting up your temporary event these are a few important things to remember:

- 1) All food must be obtained from an approved source, and prepared in an approved establishment. (Any foods not prepared in accordance with food service rules will be required to be discarded before operations begin).
- 2) Cooking equipment adequate to perform cooking processes must be provided.
- 3) Hand washing provided with warm (110° F) running water (no bleach in the water), soap, single use hand drying provisions, and a catch bucket must be provided.
- 3) Hand sanitizer is only approved after washing and drying hands fully and is not a replacement for Hand washing.
- 4) All food handlers should have a food handlers' card, at least one person on site must have a food handlers' card during hours of operation.
- 5) All refrigeration must be able to maintain 41° F or below.
- 6) All hot holding must be able to maintain 140° F or above.
- 7) A metal stem thermometer to check food temperatures.
- 8) Dishwashing must be provided (wash, rinse, sanitize).
- 9) No Eating or drinking is allowed in the food preparation area and service area.
- 10) Latex gloves are prohibited in food service area.