

Amount Paid _____ Receipt # _____ Received by _____ Date _____



Yamhill County Environmental Health

TEMPORARY RESTAURANT APPLICATION

(All Applications must be received at least 7 days prior to the event)

Updated: 6/25/2025

Community Event	Single Event	Benevolent/non-profit	Tax exempt ID required ☐ Single Event ☐ Seasonal	Seasonal (90 Day)	Intermittent (30 Day)
☐ \$150.00	☐ \$200.00	\$58.00		☐ \$380.00	☐ \$333.00

Name of event: _____

Location of Event / Address: _____

Event Coordinator Contact Information: _____

Event Date(s) _____ Hours of Operation _____

Name of organization/booth# _____

Name of person(s) responsible for booth _____ Phone #(s) _____

Mailing Address _____ City _____ State _____ Zip _____

Email address: _____ @ _____ . _____

Applicants Signature _____ Date _____ Phone # _____

Make checks payable to:
Yamhill County Public Health
310 NE Kirby St. McMinnville, OR 97128
Ph: 503.434.7525 Fax: 503.472.9731

Yamhill County Public Health
Accepts:
☐ Check/Money Order
☐ Credit/Debit Card
☐ Cash

**Applications are not
accepted on Fridays**

Definitions

\$150.00 - Community Temporary Event (\$50.00 subsidy per vendor provided by Community Development Fund regularly \$200.00, Valid for duration of the event)

\$200.00 - Temporary Restaurant License

\$58.00 - Administrative Fee: Benevolent (Tax exempt I.D # _____ required) (Preapproval required).

Require preapproval (must be associated with Event or Market).

Seasonal Temporary (90 days): \$380.00; Intermittent Temporary (30 days 1 location multiple events): \$333.00

Food sanitation rules are available at:

<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/foodsafetyrulesweb.pdf>

\$50 Late Fee assessed if application is not received at least 1 (24 hrs) workday (Monday thru Friday) prior to the event.

Fill out the back of this page completely!



<u>NO HOME PREPARED FOODS ALLOWED.</u> All food must be purchased, prepared, and stored in facilities approved by Yamhill County Environmental Health.		Food Supplier(s):
MENU: Please submit an accurate menu; OR list all food items, including toppings, below.		
Where will food be prepared?	Onsite ☐ Offsite ☐	Facility Name: _____ Address: _____
Utensil Washing	Onsite ☐ Offsite ☐	Facility Name: _____ Address: _____
Do you have: Provide a booth map/schematic including covering , layout, all tables and cooking devices.		
☐ Dishwashing set-up (if applicable) ☐ Thin probe thermometer; ☐ Booth covering ☐ Portable Handwash set-up digital metal stem ☐ Dust free floor ☐ Warm Water – flowing valve ☐ Sanitizer (bleach or quat) ☐ Food handler’s Cards ☐ Soap ☐ Test strips ☐ Restrooms available ☐ Paper towels ☐ Garbage can ☐ Supplied with water, soap, paper towels		
1. How will food be kept cold? (<i>ice chest, fridge, etc.</i>):		
2. How will food be kept hot? (<i>steam table, warmer, crockpot, etc.</i>):		
3. How will food be cooked? (<i>Flattop, BBQ, Fryer, Grill, etc.</i>):		
4. How will food be kept hot, cold and protected in transport?:		
5. How will food be reheated?:		
6. What will you do with leftovers?:		
7. Name of person(s) who will be onsite with a food handler card:		
8. Where is wastewater being discarded?:		
9. Where are you getting ice?:		
10. Where are you getting your potable water?:		
HAVE FOOD HANDLER CARDS AVAILABLE FOR THE EVENT		
License Applicant Signature:		
Printed Name:		Date:
Inspector Comments:		

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Yamhill County Environmental Health

TEMPORARY RESTAURANT LICENSE (active when top line is certified)

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☐ \$150.00	☐ \$200.00	\$58.00		☐ \$380.00	☐ \$333.00

Name of event: _____

Location of Event / Address: _____

Event Coordinator Contact Information: _____

Event Date(s) _____ Hours of Operation _____

Name of organization/booth# _____

Name of person(s) responsible for booth _____ Phone #(s) _____

Mailing Address _____ City _____ State _____ Zip _____

Email address: _____ @ _____ . _____

Applicants Signature _____ Date _____ Phone # _____

Food Sanitation Rules:

All food service operators and employees must be familiar with Oregon Food Sanitation Rules, they are available at:

<https://www.oregon.gov/oha/PH/HEALTHYENVIRONMENTS/FOODSAFETY/Documents/foodsafetyrulesweb.pdf>

Food Handler Certification:

All food handlers must have a valid Oregon Issued Food Handler's Card. These can be obtained at: www.orfoodhandlers.com for \$10.00.

An inspection of your Temporary Restaurant will be performed just prior to or during operations.

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 must 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 135° F or above.
- 7) Sanitizer test Strips (Chlorine, quat or any approved sanitizer).
- 8) A metal stem thermometer to check food temperatures must be provided.
- 9) Dishwashing must be provided (wash, rinse, sanitize).
- 10) No Eating or drinking is allowed in the food preparation area and service area.
- 11) Latex gloves are prohibited in food service area.

RETAIN A COPY FOR
YOUR RECORDS

Personal Hygiene:

- Keep hands and fingernails clean
- Wash hands with soap and water
- Handle food with clean hands
- Never work with open sores or cuts
- Cover cough/sneeze with arm
- Do not work ill
- Wear clean clothing
- Clean and control hair
- Do not chew gum, smoke/vape or chew tobacco
- Do not wear nail polish or acrylic nails
- Wear only unafaceted jewelry
- Bath regularly

Water:

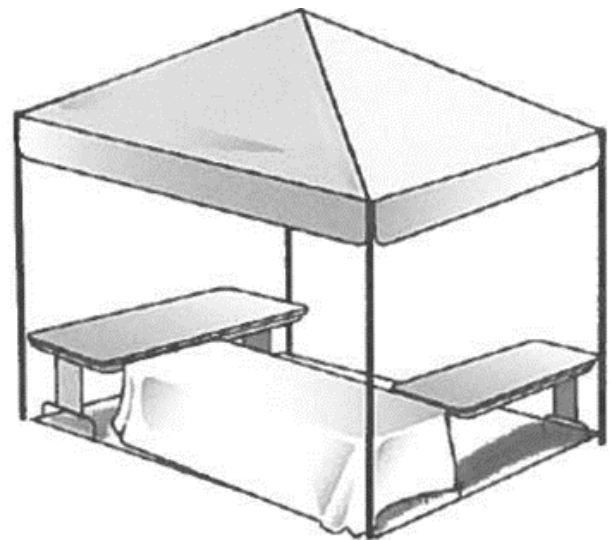
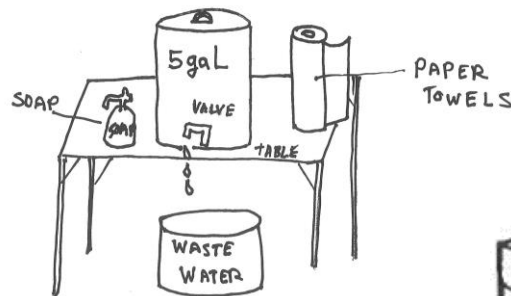
An adequate supply of potable water must be supplied. The water used must be approved by the Oregon Health Authority.

Prevent foodborne illness:

- Wash hands properly and frequently
 - Use clean fresh warm water
 - Liquid soap
 - Scrub for 20 seconds
 - Dry with paper towels
 - Minimize barehand contact with ready to eat foods
- Do not work if ill
- Encourage handwashing
- Minimize barehand contact with food
- Wash hands between tasks
- Don't eat or drink in the food preparation or service area
- Do not allow small children in food preparation area
- Do not prepare or serve food if you have been ill with diarrhea, vomiting, jaundice, headache with fever, or had a fever over 101 in the last 24 hours
- Don't not handle food with open cuts, burns or sores.

Hand washing

Facility: Provide a 5-gallon container of warm (110 F) with a valve that is free flowing and stays open, providing flowing water. Provide: liquid soap, paper towels, waste disposal container, and waste water catch container.



Construction of Food Booth:

- Locate the stand away from possible contamination sources (port-o-potties, cattle pens, showers, restrooms, natural water, etc....).
- Set up Handwashing first and use it.
- Provide a canopy or other form of overhead protection.
- Provide cleanable ground cover/surface
- Provide trash receptacle
- Clean coolers and food preparation equipment prior to event beginning
- Assure that a restroom with running water soap and paper towels is with-in 500 feet of food operations for staff to use
- Do not leave food items unattended/unsecured at any time.
- Transport all food products in an approved manner.
- Provide designated location for staff personal items
- Secure items from wind damage
- Protect food from contamination – all food must be prepared under protective cover
- Protect food from public contamination (Sneeze guards, Covers)
- Monitor buffet lines and protect from contamination
- Handwash station must be located in the food preparation area.

Dishwashing Facility:

Booths that use reusable containers and utensils must have a 3-tub dishwashing station provided – the tubs are for: Soapy water, Rinse/clear water, sanitizer water

