



CROOK COUNTY

Environmental Health Department
Onsite Septic, Licensed Facilities,
Drinking Water

Crook County Courthouse
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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 Crook 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 **447-8155** if you have any questions or need advice.

LICENSE

Required for Temporary Restaurants.

Obtain at least **10 (ten)** or more calendar days PRIOR to the day of the event.

Contact **Crook County Environmental Health Division** for current fee schedule.

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

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

SITE LOCATION AND CONSTRUCTION

Booth shall be constructed to protect food/equipment from contamination.

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

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

Food, utensils, supplies must be 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

HAND WASHING 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 (cloth towels are not acceptable).

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.).

WHOLESAME FOODS

All food products shall be wholesome and free of spoilage, pathogenic organisms, toxic chemicals and other harmful substances. All food products shall be prepared, stored and handled in order to provide safe 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 PERSHABLE FILLINGS, ICINGS, TOPPING 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 shall be from an approved commercial source.

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 two (2) metal stem thermometers to monitor food temperatures throughout the day.

FOOD PROTECTION AND SERVICE

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

We recommend the use of 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 at least four (4) 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 food shall be stored in the product with handle out, or stored in an ice bath to maintain 41 degrees or below.

Cloths used for wiping counters / tables shall be stored in a container of sanitizing solution of 50-100 PPM chlorine or equivalent sanitizer-**4-4-4** teaspoon household bleach per gallon of warm water (not hot!) separate from utensil washing basin.

UTENSIL CLEANING

Provide a 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 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

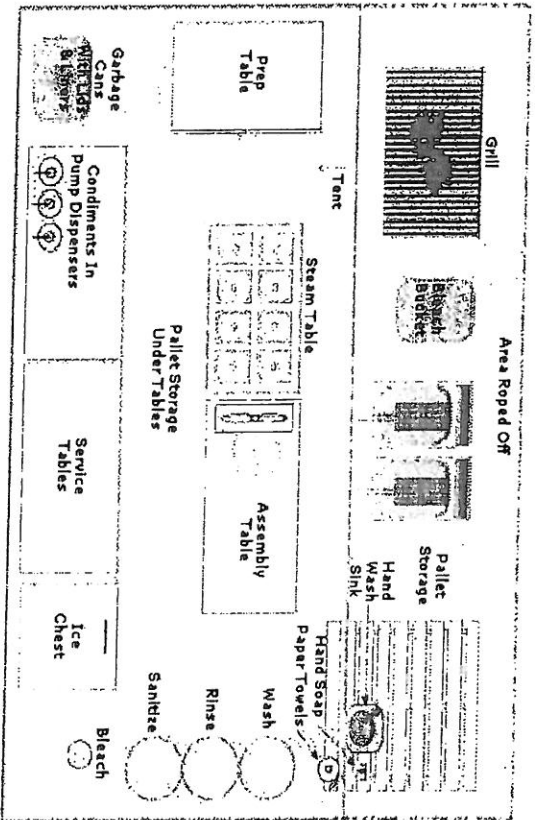
- Temporary food service license applied for **10 days prior to event**
- Food from approved sources
- **Spirit stem thermometers:**
 - 41°F or less - cold food
- **Metal stem thermometers to check:**
 - Hot food holding temperature hold at 140°F or greater
- Minimum cooking temperatures:
 - 145°F for 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.
- Dish washing 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 Certificate

HAND WASHING IS VERY IMPORTANT!!!

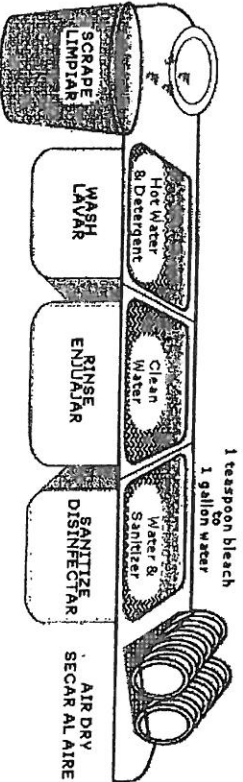
Proper and frequent hand washing is one of the most important aspects of hygiene. It directly affects your business and food safety. Hands must be thoroughly washed each time they are contaminated, as well as before beginning food preparation activities. Gloves do not take the place of hand washing.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

* Chlorine test strips

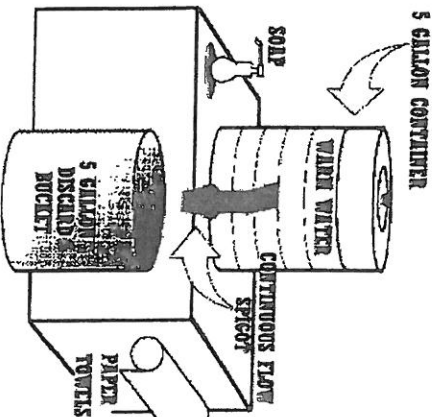
SAMPLE FOOD BOOTH LAYOUT



DISH WASHING FACILITY



HAND WASHING FACILITIES



THERMOMETERS

