



# Umatilla County Public Health Environmental Health Division

200 SE 3<sup>rd</sup> St., Pendleton, OR 97801

Office: 541-278-6394 Fax: 541-278-5433

[www.co.umatilla.or.us/health](http://www.co.umatilla.or.us/health) E-Mail - [Health@umatillacounty.net](mailto:Health@umatillacounty.net)



## Temporary Restaurant License Application

<p><b><u>License Fee</u></b></p> <p>(5 days or more before event)</p> <p>Event Permit = \$73.00</p> <p>Not for Profit = \$34.00</p> <p>Operational Review = \$105.00</p>	  	<p><b><u>Late Fee</u></b></p> <p>(Less than 5 days before event)</p> <p>Event Permit = \$126.00</p> <p>Not for Profit = \$47.00</p>
--	----------	---

Event name: \_\_\_\_\_ Date of event: \_\_\_\_\_

Organization/Business: \_\_\_\_\_ Phone: \_\_\_\_\_

Licensee/Owner: \_\_\_\_\_ E-mail: \_\_\_\_\_

Serving location: \_\_\_\_\_ Serving date(s): \_\_\_\_\_

Date of setup: \_\_\_\_\_ Time of setup: \_\_\_\_\_ Hours of operation: \_\_\_\_\_

Event coordinator: \_\_\_\_\_ Phone: \_\_\_\_\_

Person(s) in charge of booth during operation: \_\_\_\_\_

**List all individual food items below; attach extra pages as needed. *Reminder: No home prepared foods are allowed!***

Food Item	Off-site Preparation?	How is it Served?	Describe Cooking Method
Ex: Hamburger	No	Hot	Frozen patties are cooked on BBQ grill

**Complete this section if using an off-site facility for any food storage,  
food preparation, or utensil washing.**

Facility name: \_\_\_\_\_ Phone: \_\_\_\_\_

Facility address: \_\_\_\_\_

What date(s) and time(s) do you have access to this facility? \_\_\_\_\_

Owner of facility: \_\_\_\_\_

Signature of owner granting use of facility: \_\_\_\_\_ Date: \_\_\_\_\_

**All water utilized during event must be obtained from an approved public water supply**

Source of drinking water: \_\_\_\_\_

How will you dispose of liquid waste? \_\_\_\_\_

What type of bathroom facilities will be available during the event? \_\_\_\_\_

Please describe the type of overhead protection provided: \_\_\_\_\_

**The following items must be obtained before the event!**

- Food handler cards (Must have at least 1 certified worker in the booth at all times)
- Probe thermometer (Metal stemmed thermometer with range of 0°F to 220°F)
- Refrigerator thermometer (1 for every refrigerator and cooler unit)
- Test strips (For testing sanitizing solution – 50-100 ppm bleach)
- Informational handout: Temporary Restaurant Setup and Guidelines

**Please attach a schedule of events for operations exceeding 1 week**

I hereby consent to inspections by Umatilla County Public Health, and acknowledge that issuance & retention of this permit are contingent upon satisfactory compliance with Chapter 113 of the Code of Umatilla County.

Signature of applicant: \_\_\_\_\_ Date: \_\_\_\_\_