

# Temporary Restaurant Inspection Report

Single event   
 Benevolent   
 For profit

Seasonal   
 Intermittent   
 Renewal *(only complete this section for a seasonal/intermittent license)*

Date operational review complete:	Date issued:	Expiration date:
Event/location:	Dates/hours:	
Business/organization:	Audit/license number:	
Menu:		

- Violations (OAR 333-150-0000):** **Priority/Priority Foundation violations noted in red**
1.  Person in charge not assigned or cannot demonstrate knowledge (2-101.11, 2-102.11)
  2.  Poor personal hygiene, eating/drinking/smoking, restrained hair, jewelry or fingernails (2-302.11, 2-304.11, 2-401.11, 2-402.11)
  3.  Improper hand washing/use of hand sanitizers/facilities (2-301.11, 2-301.14, 2-301.16, 5-203.11, 5-205.11, 6-301.11, 6-301.12)
  4.  Bare hand contact with ready-to-eat food not minimized, gloves, in-use utensil storage (3-301.11/3-301.11, 3-304.15, 3-304.12)
  5.  Ill employees (2-201.12, 13, 2-401.12)
  6.  No food handler certificate (OAR 333-175)
  7.  Unauthorized personnel in establishment (2-103.11)
  8.  Food, ice or water from unapproved sources (3-101.11, 3-201.11-15, 3-201.17, 5-101.11)
  9.  Potentially hazardous food at improper temperatures, cooling/heating/holding capacity (3-501.16, 4-301.11)
  10.  Improper reheating or cooling of food/cooling methods (3-403.11, 3-501.14, 3-501.15)
  11.  Improper cooking of food (3-401.11-3-401.12, 3-401.13)
  12.  Food held more than 24 hours improperly date-marked or discarded (3-501.17, 3-501.18)
  13.  Consumer advisory required for raw/undercooked animal food (3-603.11)
  14.  Time as a public health control improperly used (3-501.19)
  15.  Food not protected during transport, display, storage or prep (3-302.11, 3-303.11, 3-303.12, 3-305.11-12, 3-305.14, 3-307.11-12)
  16.  Food-contact surfaces not clean and sanitized (3-304.11, 4-601.11, 4-602.11)
  17.  Nonfood-contact surfaces not clean (4-601.11, 4-602.11, 4-602.13)
  18.  Equipment and utensils not in good repair or easily cleanable (4-501.11, 4-502.11)
  19.  Single service items not protected, dispensed or handled properly (4-903.11, 4-904.11)
  20.  Establishment area not clean or is cluttered (6-501.114)
  21.  Floors, walls or ceilings inadequate (6-101.11, 6-102.11)
  22.  Thermometers not provided or accurate (4-203.11, 4-204.11, 4-302.12)
  23.  Sanitizing cloths not provided/maintained, missing test strips (3-304.14, 4-302.14)
  24.  Equipment and utensils improperly washed (4-301.12, 4-301.13, 4-603.15)
  25.  Improper garbage disposal (5-501.13, 5-502.11)
  26.  Toxic items improperly used, stored or labeled (7-101.11, 7-102.11, 7-201.11, 7-202.11-12)
  27.  Improper disposal of solid and liquid wastes (5-403.11, 5-503.11)
  28.  Rodent or insects not properly controlled (6-501.111)

**Specific problem and required correction:**

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Operator: \_\_\_\_\_ EHS: \_\_\_\_\_ Date: \_\_\_\_\_

White – Licensing agency; Green – Operator 34-3 (08/12)



## Temporary Restaurant License

Single event   
 Benevolent   
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 Renewal

Date operational review complete:	Date issued:	Expiration date:
Event/location:	Dates/hours:	
Business/organization:	Audit/license number:	
Menu:		
Applicant:	Phone number:	
Mailing address:		
License fee paid:	Receipt no.:	Approved by:
Date:		Inspector's initial:
Consultation with applicant (if not inspected):		<input type="checkbox"/> Phone <input type="checkbox"/> In-person

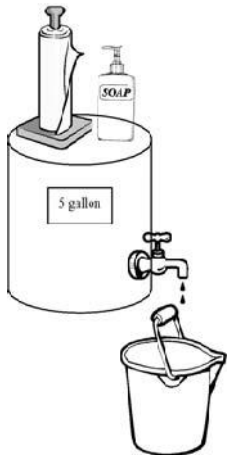
## EMPLOYEES

Any person with a communicable disease, vomiting, abdominal cramps or diarrhea must not work in food service until s/he is completely free from symptoms. Food employees with undiagnosed vomiting or diarrhea must be excluded for 24 hours. All employees must wash their hands before starting work, after using the toilet and as often as necessary.

Employees may not use tobacco or eat in the food preparation area or while serving food.

## TOILET FACILITIES

Toilet facilities must be made available for all employees.



### HANDWASHING SET UP

Set up hand washing facility **FIRST!** This must be done before handling food and utensils.

Use a sink with warm running water or provide at least a 5-gallon container of warm water with a dispensing valve that provides a constant flow of water when opened. A container must be provided to catch the wastewater. Provide dispensed soap, paper towels and a wastebasket. Do not use cloth towels to dry hands.

## FOOD SOURCES

Food must either be prepared on-site or purchased from an approved source. An alternative to preparing the food on-site is to prepare the food in an approved kitchen such as a licensed restaurant. Home-prepared foods must not be stored in the food booth or served to the public.

Benevolent organizations may sell home baked goods if a sign stating “baked goods are not from a licensed kitchen” is conspicuously posted. Home baked goods cannot be potentially hazardous foods such as pies with cream or custard fillings.

## WATER/ICE

All water and ice used in the food booth must be from an approved public water system. A food booth may also use commercially bottled water. Food grade hoses must be used.

## FLOORS

Flooring or ground covering must be used to reduce dust when not operating on concrete or pavement.

## POTENTIALLY HAZARDOUS FOODS

Potentially hazardous foods must be kept cold at 41°F or colder or kept hot at 135°F or hotter. Temperatures between 41°F and 135°F allow for rapid growth of bacteria that can make people sick. This temperature range is called the “Danger Zone”.

## FOOD TEMPERATURES

Use refrigerators or ice to store food cold (below 41°F.). The container used must allow for water to drain away as ice melts (*insulated cooler with drain plug*). Keep enough ice available to keep the food surrounded by ice for the duration of the operation.

Use equipment capable of holding food hot (*above 135°F.*). Open flames often fail and blow out. Be sure equipment will work and can hold food hot throughout the event.

Monitor temperatures closely.

Cook raw animal products to the following internal temperatures:

- Poultry, stuffed meats, stuffed fish and stuffed pasta to 165°F.
- Ground beef and other ground meats to 155°F.

Pork, eggs, fish and other potentially hazardous foods 145°F. A consumer advisory is required for facilities that serve raw or under cooked animal products, such as “burgers cooked to order”.

## THERMOMETERS

Probe-type food thermometers are required to test food temperatures when holding food hot or cold or when cooking raw animal products. Use a small diameter probe to measure the temperature of thin foods, such as burgers and fish fillets. Thermometers are required in all refrigerators or coolers.

## SANITIZERS AND DISHWASHING

Chlorine bleach is most commonly used for sanitizing. Use 1-2 teaspoons of bleach per gallon of water. The chlorine concentration desired is 100ppm. A quaternary ammonium sanitizer should be approximately 200ppm.

## DISHWASHING

A commercial dishwasher, a three-compartment sink, or three containers big enough to accommodate the biggest piece of equipment can be used to wash, rinse, and sanitize all equipment and utensils. When using a three-compartment system, wash equipment and utensils with hot soapy water, rinse with hot water, immerse in sanitizer, and air dry.

Cloths used to wipe down work surfaces must be stored in an approved sanitizer when not in use. Change the solution frequently.

## DISPOSAL OF WASTES

All garbage must be stored in covered, watertight containers. The garbage area must be clean and free of flies and rodents. Dishwashing or hand washing water must be disposed of at an approved wastewater disposal site, not a storm drain.