



# Umatilla County Public Health

Environmental Health For Umatilla & Morrow

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

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

[www.ucohealth.net](http://www.ucohealth.net) E-Mail - [Health@umatillacounty.net](mailto:Health@umatillacounty.net)



Serving Umatilla and Morrow Counties

## Temporary Restaurant License Application

### License Fee

(5 days or more before event)

Single Event, Seasonal, or Intermittent Permit = \$77

Not for Profit - Single Event = \$34

Not for Profit - Seasonal or Intermittent Permit = \$50



### Late Fee

(Less than 5 days before event)

Single Event, Seasonal, or Intermittent Permit = \$132

Not for Profit - Seasonal or Intermittent Permit = \$55

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

Licensee/Owner: \_\_\_\_\_ Email: \_\_\_\_\_

Mailing Address: \_\_\_\_\_ Phone: \_\_\_\_\_

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 understand that permits, once issued, are non-refundable. I certify that all information provided is correct to the best of my knowledge and hereby agree to comply with the provisions of Oregon Revised Statutes Chapter 624, the Oregon Administrative Rules Chapter 333, and Chapter 113 of the Code of Umatilla County.

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