



## Temporary Restaurant Setup and Guidelines

Applications for a Temporary Restaurant License are available from the CTUIR Environmental Health Program. You are required to be licensed **prior** to operation.

**NO HOMEMADE FOODS** or foods which are prepared or processed in the home are allowed. All food must be prepared on site or at a licensed facility.

**Water and ice** must be from approved commercial sources.

### SITE LOCATION AND CONSTRUCTION

**The booth must be constructed** to protect food/equipment from contamination (screens, roof, or tarp covering, sidewalls at least half way up the side and no exposed dirt floors).

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

**Work and serving counters** made of easily cleanable material (i.e. no bare wood or cardboard).

**Food, utensils, supplies, and paper goods** stored off the ground by 6 inches.

### FOOD PROTECTION AND SERVICE

For the protection of food and patrons, please adhere to the following guidelines:

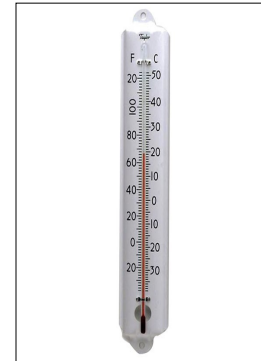
- Use individually packaged self-service condiments or condiments in protective dispensers or squeeze bottles.
- Use single-serve customer tableware only.
- Protect food by sneeze shields, individually wrapped or covered when accessible to the public.
- Dispense beverage ice with a scoop with a handle.
- Provide a supply of each kind of utensil used to serve, prepare or dispense food available in a clean, covered container.
- Scoops/spoons used repeatedly for dispensing foods should be stored in the product with handle out, or cleaned and dried between each use.
- Cloths used for wiping counters/tables should be stored in a container of sanitizing solution of 50-100 PPM chlorine or equivalent sanitizer separate from utensil washing basin (instructions on making sanitizer are on the back of this pamphlet).

### CLEANLINESS OF FOOD WORKERS

- No ill workers
- No sores or infected cuts on hands or arms
- No smoking, eating, or drinking
- Clean outer cloths, aprons
- Hair must be adequately tied back

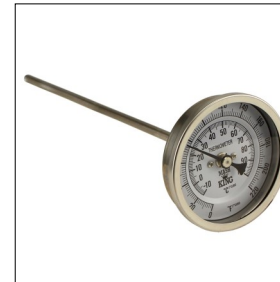
### FOOD TEMPERATURE

Cold perishable foods must be kept at or **BELOW** 41°F.



Spirit Stem  
Thermometer  
Coolers ≤ 41°F

Hot perishable foods must be kept at or **ABOVE** 135°F.



Probe  
Thermometer  
Hot holding ≥ 135°

• Use a probe thermometer to verify temperatures are maintained during storage, transportation, service and display.

• Thermometers are required to monitor food and refrigerator temperatures. Provide a minimum of one (1) metal stem thermometers to monitor food temperatures throughout the day.

### TEMPORARY RESTAURANT LICENSE FEES

Single Event (1 day)—\$35.00

Single Event (2+ successive days)—\$50.00

Annual Permit—\$50.00

Fees payable to the Finance Department at the NGC

#### **Conditions:**

1. Vendors will only be allowed to sell food items that are stated in application.
2. If the vendor does intend on selling a new food item not mentioned on the application then they will need to update their registration with the TPO.
3. Vendors will need to be in compliance with the Land Development Code and can only sell on approved lands.
4. Vendors will need to provide written consent from property owners for permission to utilize their land. This letter must include dates of operation, hours of operation, be submitted on company letterhead (if applicable) and submitted at least 3 business days prior to vending at that location (for annual licenses a letter must be submitted for each location utilized during that year).
5. Vendors will need to pass the initial inspection before marketing any food to the public. (For annual licenses: throughout the course of the year permittees will be subjected to spot checking to ensure compliance with the FDA Food Code.)
6. Once the permit has reached the expiration date vendors will need to submit a new application and fee in order to continue their operation and pass a food inspection.

For more information please contact us at  
541-429-7522

### Steps for Setting Up Temporary Restaurant

- Obtain Temporary Restaurant License
- Obtain Food Handler's Card
- Obtain Ice, Water & Food from approved sources

### Materials Checklist

- **Spirit stem thermometers:**
  - 41°F or less—cold food
- **Metal stem thermometers** to check:
  - Hot food holding temperature hot at 135°F or greater.
  - Minimum cooking temperatures:
    - 145°F for beef, pork or fish steaks
    - 155°F for 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 waste water
- **Dishwashing facilities** (3 basin setup)
- **Wiping cloths, two 5 gallon buckets for bleach water and waste water.**
- **Test kit for Sanitizer being used.**
- **Covered, cleanable garbage containers**
- **Booth construction** (easily cleanable materials) Food and utensils protected from contamination
- **Extra cooking utensils** provided
- **Food grade storage containers**
- **Single Service materials for customers**
- **Scoops that have handles**
- **Replacement workers for ill employees**

## Environmental Health Program— Tribal Planning Office



## Contact Us

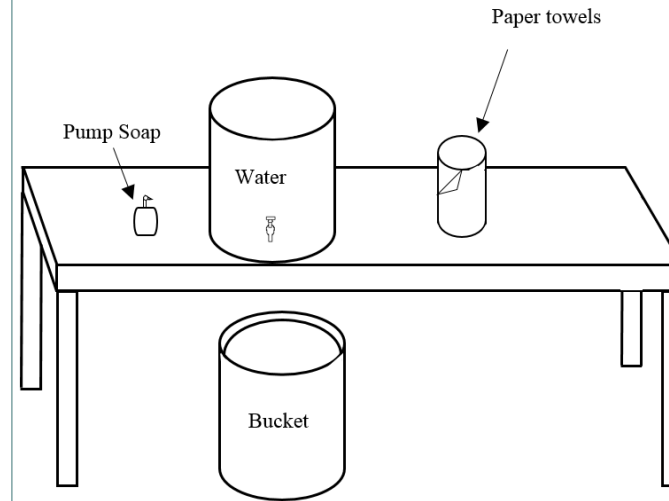
Address:  
46411 Timine Way  
Pendleton, OR 97801

Phone Numbers:  
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randimayfield@ctuir.org

Office Hours:  
Monday-Friday  
7:30 AM-4:00 PM

### Example Handwashing Station Setup



**HANDWASHING IS VERY IMPORTANT!!**

### HANDWASHING FACILITIES

Must be 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 both hands under flowing warm water and a five (5) gallon container to collect wastewater.

Provide pump soap and paper towels at all times.

**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, after smoking, etc.).

### DISHWASHING FACILITIES

Provide three (3) compartment sink with HOT and COLD running water

**-or-**

Provide three (3) individual containers adequate in size for complete immersion of largest item.

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 a solution of 50-100 PPM chlorine or equivalent sanitizer (1 teaspoon of household bleach per 1 gallon of water).
4. AIR DRY—on draining rack; do not towel dry.

### Example Dish Washing Station Setup

