

## Temporary Restaurant Checklist

- Temporary restaurant license application must be received in our office 3 working days before event.
- Food preparation site approved prior to the event (i.e. Parks and Recreation [www.PortlandParks.org](http://www.PortlandParks.org)).
- Provide food handler certificates on site (one person per booth need to be onsite).
- Hand-washing**  
Provide 5-gallon container of warm water with a dispensing valve that provides constant flow when opened and catch bucket to catch water. (Containers with push-button dispensers are not allowed), Double hand washing is required after contact with bodily fluids.
- Provide soap and paper towels.
- Provide 2 sanitize solution setup, one for raw animal products and one for all other food contact surfaces. (One tablespoon of bleach per gallon of water and test papers to test bleach concentration)
- Booth Construction (Floor and ceiling): Hard or soft covered structures (i.e. canopy, tent).
- Cooking temperatures**
- Provide calibrated probe thermometer, scale 0-220 degrees Fahrenheit, sanitize probe between uses.
  - Poultry stuffed with meats, or stuffing containing meats, wild game and ground poultry...165 F.
  - Ground beef and injected or grounded meats.... 155 F.
  - Pork, eggs, and other potentially hazardous foods cook to...145 F. (Pooled eggs 155 F.).
  - Whole muscle roast beef cooking time 121min .....130 F.
- Provide hot holding and cold holding equipment. Maintain temps at or above 140 F. or 41 F. or below. Provide thermometers in units.
- Transportation of foods maintained at or below 41 degrees F. or at or above 140 degrees F.
- Cooling procedure and Date marking (See Handout in Packet).
- When preparing in advance reheat all food items to 165 degrees F.
- Paper/plastic products used for customers are to be stored off the ground. All foods must be stored off the ground except hermetically sealed commercial products (i.e. bottle/can drinks).
- Provide adequate food protection, Food grade containers with covers, and sneeze guards. Separate all chemicals from foods (See handout for food storage in refrigeration).
- Dishwashing**  
Provide 3 compartment sink, dishwasher, or 3-buckets for washing dishes. Wash in soapy hot water, rinse in hot water and immerse in sanitizer solution (50ppm of bleach), for 30 seconds and allow dishware to air dry.
- Provide adequate potable water supply, wastewater disposal site, and garbage containers with lids.
- Extra utensils, Change out every 4 hours if stored at ambient temperature. Recommend storing utensil in product, in container with ice or in hot water (minimum 140 F).