



## Temporary Restaurant License Frequently Asked Questions

This document may not answer all your questions regarding temporary restaurants. Please contact Washington County Environmental Health at 503-846-8722 with further questions you may have. For more detailed information, you can access the Temporary Restaurant Operation Guide on our website at [www.co.washington.or.us/foodsafety](http://www.co.washington.or.us/foodsafety).

### *What is a temporary restaurant?*

A temporary restaurant is a food service establishment that operates during specific dates in connection with an event where food is prepared or served for consumption by the public. They are also known as food booths.

### *If I want to operate a temporary restaurant, do I need a license?*

Yes. Oregon law (ORS 624.025) requires that an individual or an organization planning to operate a food booth at an event that is open to the public, apply for a license prior to operation. A license is only valid for the specific event and each food booth must apply for its own license.

### *What is a licensed kitchen? Do I need to use one?*

A licensed kitchen is a kitchen that meets all requirements for Washington County Environmental Health for preparation, cooking, holding and storage of food. These kitchens are licensed as restaurants or commissaries by Washington County Environmental Health, are inspected regularly and they typically contain commercial grade equipment. Depending on your needs, such as advance preparation, you may or may not need to use a licensed kitchen. All food preparation, cooking, hot and cold holding must be done in the food booth **during the event**. In the case that you need to prepare food before the event, you will need to use a licensed kitchen. Please note that you **cannot** prepare foods in the kitchen in your home.

### *If I cook at a licensed kitchen, do I still need a temporary restaurant license?*

Yes. Using a licensed kitchen ensures that you are using a facility that is inspected and meets all regulations. Applying for a temporary restaurant license will allow you to operate a food booth at an event open to the public. Whether you use a licensed kitchen or not, you will need to apply for a temporary restaurant license.

### *What is an approved source of water and ice?*

Approved sources for water used in a food booth include licensed stores, licensed kitchens or public water system. All ice used in the food booth must be store bought or obtained at a licensed kitchen. Water and ice cannot be from your home.

### *What is an approved source of meat?*

All meats used in the food booth must be obtained from a commercial supplier that is inspected by the proper regulatory agency such as a supermarket or a butcher.

### *Can I prepare sauces and jams at home?*

If you are not a farm or an agricultural producer, sauces and jams prepared at home cannot be sold at the food booth.

### *Are there foods that don't require a license?*

Yes. Cookies, confections, cotton candy, popcorn, nuts, candied apples, commercially packaged ice cream, frozen desserts, potato chips, pretzels and crackers, commercially processed pickles and jerky are exempt as long as they are consumed as is. Coffee and tea served without potentially hazardous ingredients, canned or bottled pop are also exempt. Private events where a guest list is required and the public cannot access, are also exempt.