

Five Essentials to a Successful Health Inspection at a Temporary Event

1. TEMPORARY EVENT LICENSE

License Copy
Washington County Health & Human Services
 This license/certificate may be revoked for failure to comply with provisions of ORS 446.003 to 446.320 or ORS 624.010 to 624.500 or ORS 448.005 to ORS 448.100 or rules of the Health Division under those statutes as are applicable to the within facility.

Facility Number: **34002023**
 Audit Number: **11028755**
 Date Issued: 07/23/2015
 Fee Received: \$185.00

Temp Single Event For Profit First Booth
 This license/certificate expires 30 days after issuance or upon discontinuance of the event, whichever date is earlier, or if the temporary restaurant is moved from the specific location for which the license was issued.

Capacity/Units: 111

TEST 32 FROM FIELD
 123 TEST
 HILLSBORO, OR 97111

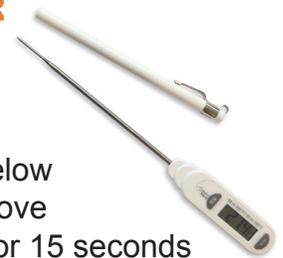
TEST 32 From Field
 123 Test
 Hillsboro, OR 97111

Owner: Test
 Event: Temp Event 07/23/2015

Jon Kavaguchi, REHS
 Environmental Health Supervisor

Apply and pay for a license prior to the event to avoid penalty fees.

3. THERMOMETER



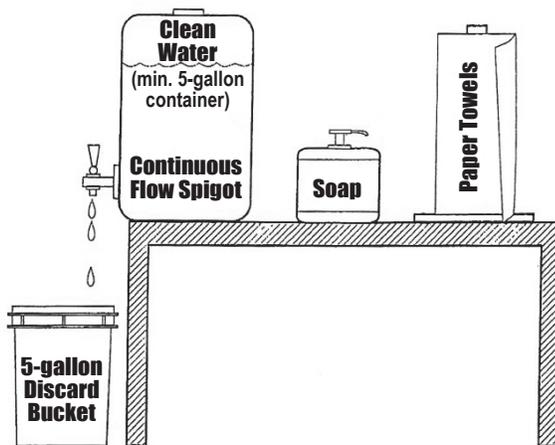
COLD: keep at 41°F or below
HOT: keep at 135°F or above
REHEAT: at least 165°F for 15 seconds

4. ICE



Always have ample amounts of ice available to keep cold foods cold. The food should be surrounded by ice; having ice only on the bottom is not sufficient.

2. HAND WASHING STATION



This should be set up before anything else.
 Wash hands often and for a minimum of 20 seconds.

5. SANITIZER TEST STRIPS



Quaternary ammonium:
 Follow manufacturer recommendations.



Chlorine:
 50-200 ppm