

Temporary Restaurant License Requirements

As the season fast approaches for local outdoor events, Benton County Environmental Health would like to remind licensed restaurant facility operators about their requirements when participating in these functions.

You are licensed for the activities that occur only within your facility. If you are preparing and serving food outside of your licensed facility you must obtain a Temporary Restaurant License. It does not matter if you are selling products or providing it free of charge, a license is still required. The rule of thumb is this: If the event is open to public or advertised to the public with or without ticket sales a Temporary Restaurant License is required.

If you are asked by a Benevolent Organization to participate in an event such as a fund raiser, a Temporary Restaurant License is required. If you are donating a 100% of the proceeds to that organization, you may obtain a Benevolent Temporary Restaurant License. This license is at a discounted rate. You may do so once per organization per year.

There are exceptions to the licensing requirement:

- Cookies, confections, cotton candy, popcorn, nuts, or candied apples
- Commercially packaged ice-cream, frozen desserts, potato chips, pretzels and crackers
- Commercially processed pickles and jerky
- Coffee (not espresso) and tea with non-potentially hazardous ingredients, and canned or bottled pop, alcoholic beverages or other non-perishable beverages served in their original container (not with ice)
- A food product promotion where only a sample (two to three ounce portion) of a food or beverage is offered to demonstrate the characteristics of the food product
- Private events limited to members and/or invited guests are not public events and are not required to obtain a temporary restaurant license

For more information: www.co.benton.or.us/health/environmental/restaurants or contact us by phone at 541-766-6841.

Cross-contamination with raw animal products and ready to eat foods

By Robert Baker, Benton County Environmental Health Specialist

Many times during routine inspections of food service facilities we see raw animal products stored above ready to eat foods. I would like to explain why this is a problem and what you can do to solve this problem.

Raw animal products have bacteria on them such as E-Coli and Salmonella. When they are stored above ready to eat foods such as prepared salads, sandwich meat, fruits and vegetables bacteria can be transferred to the food by spilling and dripping juices or particles of meat. This is only half the issue. Raw animal products should also be stored according to their final cooking temperature to help prevent cross-contamination. Bacteria can be transferred from one product to another, and if not cooked thoroughly this can cause illness too.

FSAC Spotlight:

Gary Evans, the General Manager of Clodfelter's Pub, has more than 25 years of experience in the restaurant and service industry. He joined the Food Service Advisory Committee back in 1998 and became the Chair in 2002 (a position he still holds).

"I would like encourage anyone in the restaurant or service industry to feel free to contact me with any questions or concerns. As a committee we would like to invite any person(s) to attend our meetings, as any input as to how to improve the safety of those dining out in Benton is welcome. I would like to encourage all owners and operators to continue educating their staff on safe food handling practices. Take for example; be sure to sanitize door handles, it takes no time and can make a real difference." - Gary

Next FSAC meeting is April 18, 3:30pm. # 541-766-6633

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Whole roasts	130F.
Pork, Steak, Seafood and Eggs	145F.
Ground beef/ Sausage	155F.
Chicken	165F.

This chart illustrates two issues, one the final cooking temperatures of the product, but also how they should be stored, if you store items vertically.

FOOD SAFETY EDUCATION

Food Manager's Certification Training: April 21st, 2011
Questions: 541-766-6841

Food Handler Class: Thursdays 9:30am & 3:30pm ENG
Fridays 1:30pm SP

Food Handler Online:
www.co.benton.or.us/health/environmental



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Food Safety Focus!