



Contractors & Food Safety

Oregon Construction Contractors Board (CCB) & Oregon Department of Agriculture (ODA): A critical partnership to prevent foodborne illnesses and to comply with sanitation requirements.

It takes a team effort to prevent the spread of foodborne illnesses and contractors are key players in reaching this goal. The Oregon Department of Agriculture (ODA) Food Safety Program enforces food sanitation laws in certain facilities and the services provided by a CCB licensed contractor may be subject to specific food safety requirements mandated by federal and/or Oregon law. Many times contractors and their customers are unaware of the need to reach out to a food safety specialist *before* starting work on a food establishment.

Contractors

Residential
Restricted Residential
Commercial General
Commercial Specialty
Commercial Developer

Plumbing
Concrete
Electrical
HVAC
Land development
Painting
Carpentry
Appliance repair
(attached)
Most construction,
remodel and/or repair
services

Important for contractors:

- Work with an ODA food safety specialist prior to doing work on any food establishment.
- Build retail facilities to accepted plans or have change orders approved by ODA. Allow approximately two weeks for the plan review process.
- Build new food facilities to meet food safety standards and have remodeling work to existing facilities approved by ODA.
- Inform ODA if a new or existing food establishment requires an ODA food safety license.
- Notify ODA of new construction or remodels of existing establishments.
- Be prepared to provide ODA with documentation of the proper construction, plumbing, and/or wiring permits.

ODA provides *free* consultations to ensure the build—or changes—are correct and will not require retrofitting or modifications to meet food sanitation requirements.

Contact the Food Safety Program:

503-986-4720

Find a Food Safety Specialist by location:

<http://bit.do/FindSpecialist>

ODA Food Safety Program licenses:

- Retail: Stores with packaged foods or bulk foods, may include delis and other food preparation.
- Bakery: Bread, rolls, cakes, pies, doughnuts, cookies, biscuits, crackers, and all similar goods.
- Food processing and warehousing: Production or storage and distribution of food, including alcoholic beverages.
- Cannabis: Businesses that process or bake cannabis containing foods or have a warehouse or a retail store for foods containing cannabis will require a food processing, bakery, warehouse or retail license. Other government agencies may require additional licenses and permits.
- Home (domestic) kitchen processing and baking: Foods made in a home kitchen.
- Meat: Slaughter, preparation, or sale of raw meat (see food processing section for seafood).
- Eggs: Handling and distribution.
- Shellfish: Clams, oysters, mussels, whole scallops only.
- Dairy: Producing, transporting, and processing fluid milk and dairy products.
- Non-alcoholic beverage: Soda waters, mineral waters, and other carbonated beverages.
- Pet food: Pet treats or food containing raw or cooked meat.
- Refrigerated locker: Individual rental compartments for frozen food storage.

County health department license?

- Restaurants
 - Temporary food service events
 - Mobile food carts
- Contact your local county health department:
<https://go.usa.gov/x5FKr>



Food Safety Program
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oregon.gov/ODA