











Massachusetts Department of Public Health
Food Protection Program
TEMPORARY FOOD ESTABLISHMENT OPERATIONS

use this guide as a checklist to verify compliance with MA food safety regulations.

-  Application Submit a completed temporary food establishment application to the Local Board of Health a minimum of 30 days prior to the event.
-  Dry Storage Keep all food, equipment, utensils and single service items stored above the floor on pallets Or shelving, and protected from contamination.
-  Cold Storage Keep potentially hazardous foods at or below 41/45 degrees F. An effectively insulated container with sufficient coolant may be approved by the board of health for storage of less hazardous foods, or use at events of short duration.
-  Hot Storage Use hot food storage units when necessary to keep potentially hazardous foods at or above 140 degrees F.
-  Thermometers Use a food thermometer to check temperatures of both hot and cold potentially hazardous food.
-  Wet Storage Wet Storage of canned or bottled non-potentially hazardous beverages is acceptable when The water contains at least 10 ppm of available chlorine and the water is changed frequently To keep the water clean.
-  Food Display Protect food from customer handling, coughing or sneezing by wrapping, sneeze guards or Other effective barriers.
-  Food Preparation Food employees must use utensils, disposable papers, disposable gloves or any other means approved by the Board of Health to prevent bare hand contact with ready to eat food.

Protect all storage, preparation, cooking and serving areas from contamination.

Obtain food from an approved source. Potentially hazardous foods and perishable items may not be prepared in residential kitchens.
-  Person in Charge There must be one designated person in charge at all times responsible for compliance with the regulations. Check with your local Board of Health for Food Protection Management Certification requirements.
-  Handwashing A minimum two-gallon insulated container with a spigot , basin, soap and disposable Towels shall be provided for handwashing. The container shall be filled with warm water 100 degrees to 120 degrees F. A handwashing sign must be posted.



Health

The Person in Charge must tell food employees that if they are experiencing vomiting and/or Diarrhea , or have been diagnosed with a disease transmissible transmissible through food, They cannot work with food or clean equipment and utensils. Infected cuts and lesions on Fingers or hands must be covered and protected with waterproof materials.

APPLICATION FOR TEMPORARY FOOD ESTABLISHMENT PERMIT

Name of Establishment Operator Contact Telephone

Name of Event/Location Date(s) of Event / Hours of Operation

Operator Mailing Address

1. Before completing this application, read Food Safety at Temporary Events and the Temporary food services "Are you Ready" Checklist. Have you read this material? _____ Yes _____ No
2. Menu" Attach or list **all** items. Any changes must be submitted and approved by the Board of Health at least 7 days prior to the event. _____

3. Will all foods be prepared at the temporary food service booth?
 _____ Yes Fill out **Section B** below.

- _____ No 1. Attach a copy of the food permit and agreement For use of another approved kitchen giving dates and times. 2. Fill out both **Sections A & B** below.

4. List each potentially hazardous food item, and for each item check which preparation procedure will occur.

SECTION a: At the approved kitchen:

FOOD	THAW	CUT/ ASSEMBLE	COOK	COOL	COLD HOLDING	REHEAT	HOT HOLDING	PORTION PACKAGE
1.								
2.								
3.								
4.								
5.								

SECTION b: At the Booth:

FOOD	THAW	CUT/ ASSEMBLE	COOK	COOL	COLD HOLDING	REHEAT	HOT HOLDING	PORTION PACKAGE
1.								
2.								
3.								
4.								
5.								

Note: If your food preparation procedures cannot fit these charts, please list all of the steps in preparing each menu item on an attached sheet.

5. Food Source(s): _____
- _____
- Source and storage of water/ice: _____
- Storage and disposal of wastewater: _____
- Storage and disposal of garbage: _____

I certify that I am familiar with 105 CMR 590.000 Minimum Sanitation Standards for Food Establishments – Chapter X., federal 1999 Food Code and the above described establishment will be operated and maintained in accordance with the regulations.

APPLICANTS SIGNATURE

DATE
