

Temporary NON-Profit \$20.00
 Temporary-One Day Event \$50.00
 Year Round Vendor \$150.00
 Seasonal (6 months) \$ 75.00

Permit # _____
 Fee: \$ _____

APPLICATION FOR TEMPORARY FOOD CART/TRUCK PERMIT

Organization Name _____

Contact Person _____

Mailing Address: _____

Telephone: _____

Name of Event & Location: _____

Date of Event: _____ Rain Date: _____

Permit applications must be received by the Health Dept. no later than two (2) weeks prior to the event.

Did you read Food Safety at Temporary Events "Are You Ready Checklist ? Yes ___ No ___

Certified Food Manager: _____

Allergy Awareness Training: _____

Food License (if not in Attleboro) _____

attach copy(s) of certificates – that apply to the above

Menu – List all food items:

Food	Thaw	Cut/ Assemble	Cook	Cool	Cold Holding	ReHeat	Hot Hold	Portion Package
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Will all foods be prepared at the temporary food booth Yes ___ No ___
 if NO name other preparation location _____

Food Purchase(s) Source(s): _____

Source and storage of water/ice: _____

Storage and disposal of wastewater: _____

Storage and disposal of Trash: _____

Draw a sketch of the booth – cart - truck on the back of this page.

Fire Department must sign if using propane tanks more than 42 pounds (ten gallons).

Fire Department Signature: _____

I certify that I am familiar with CMR 590.000 minimum Sanitation Standards for Food Establishments – Article X.

Applicant's Signature: _____ Date: _____

SECTION A: At the approved kitchen:

1. Draw in the location and identify all equipment including handwash facilities, dish wash facilities, ranges, refrigerators, worktables, food/single service storage, etc. (A certificate from the Fire Department is required for all open flames.)

Specify Table, Booth, Cart, etc.: _____

Describe floor, wall and ceiling surfaces: _____

Drawing:

Health Department Comments: _____

1. Attach Picture(s) and or sketch of Food Truck.

2. Identify all equipment including Handwash facilities, dishwash facilities, ranges, refrigerators, work tables/ tents / booths and food/single service storage.

3. Fire Prevention – No Permit will be required for the storage and use of LP-gas in an amount less than 42 pounds (ten gallons) – If propane tank is more than this amount the Fire Dept. needs to sign application.

TEMPORARY FOOD EVENT COORDINATOR'S CHECKLIST

*RETURN COMPLETED APPLICATION TO THE LOCAL BOARD OF HEALTH OFFICE THIRTY (30) DAYS BEFORE EVENT.

** Please type or print legibly.

By providing the following information, you will assist in identifying potential public health problems that might occur during your event. Solving these problems in advance will provide the opportunity for a successful and smooth operation. You must notify the food booth participants that the Temporary Food Establishment Permit application must be received by the Board of Health no later than TWO (2) WEEKS PRIOR TO THE EVENT.

1. NAME OF EVENT: _____ DATE(S) _____

2. EXPECTED NUMBER OF PATRONS: _____

EXPECTED PEAK DAYS & NUMBERS OF PATRONS: _____

3. DESCRIBE EVENT LOCATION: _____

4. NAMES OF EVENT COORDINATORS/RESPONSIBLE INDIVIDUALS
NAME ADDRESS PHONE(Work And Home)

a. _____

b. _____

c. _____

d. _____

5. NUMBER OF ANTICIPATED FOOD BOOTHS: _____

6. DATE, TIME, LOCATION OF SCHEDULED MEETING WITH FOOD BOOTH PARTICIPANTS.

NAME TIME LOCATION

a. _____

b. _____

7. TIME OF EVENT SET-UP: _____

8. DESCRIBE PROPOSED RESTROOM FACILITIES(TYPE, NUMBER, LOCATION): _____

9. WILL ELECTRICITY BE PROVIDED TO THE FOOD BOOTHS? YES NO

10. DESCRIBE POTABLE WATER SUPPLY: _____

11. DESCRIBE WASTEWATER DISPOSAL SYSTEM: _____

12. DESCRIBE GARBAGE DISPOSAL: _____

13. _____
SIGNATURE TITLE DATE

TEMPORARY FOOD ESTABLISHMENT OPERATIONS

ARE YOU READY ?

APPLICATION A completed temporary food establishment application is to be submitted to the Local Health Department *a minimum of 14 days prior to the event*. Food and Utensil Storage and Handling:

□ **DRY STORAGE** Eating surfaces are stored to prevent contamination. All food, equipment, utensils and single service shall be stored above the floor on pallets or shelving, and protected from contamination.

□ **COLD STORAGE** Refrigeration units shall be provided to keep potentially hazardous foods at **41° F** or below. An effectively insulated container with sufficient coolant may be approved by the Sanitarian for storage of less hazardous foods, or for use at events of short duration.

□ **HOT STORAGE** Hot food storage units shall be used when necessary to keep potentially hazardous foods at 140° F or above.

□ **THERMOMETERS** Each refrigeration unit shall have a numerically sealed thermometer to accurately measure the air temperature of the unit. A metal stem thermometer shall be provided where necessary to check the internal temperatures of both hot and cold food. Thermometers must be accurate to +2° F, and have a minimum range of 40° – 165° F.

□ **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** All food shall be protected from customer handling, coughing or sneezing by wrapping, sneeze guards or other effective barriers.

□ **FOOD PREPARATION** All cooking and serving areas shall be protected from contamination. BBQ areas shall be roped off or otherwise segregated from the public.

(over)

PERSONNEL

- **HANDWASHING** A minimum five-gallon insulated container with a spigot, and a basin, soap and paper towels shall be provided for handwashing. The container shall be filled with hot water.

- **HEALTH** Employees experiencing vomiting and/or diarrhea shall not have contact with food.

- **HYGIENE** Employees shall have clean outer garments and hair restraints. Tobacco usage and eating are NOT permitted by food employees in the food preparation and service areas.