

OFFICE OF
BOARD OF HEALTH
TOWN OF BELCHERTOWN
BELCHERTOWN, MASSACHUSETTS
September 24th ~ September 26th

IMPORTANT:

FAIR PERMIT APPLICATIONS ARE DUE

by **FRIDAY, September 10, 2010**

Submit to the Board of Health Office.

*Please make checks payable to
Town of Belchertown*

OFFICE USE ONLY

Permit Fees Are As Follows:

Temporary Food Permit	\$25.00 (valid for seven days)
Mobile or Pushcart Permit	\$50.00 (valid until end of year issue)
NonProfit Organizations	No Charge

APPLICATION
TEMPORARY/MOBILE FOOD PERMIT

BUSINESS NAME: _____

ADDRESS: _____

TELEPHONE: _____ FAX# _____

OWNER OR PERSON IN CHARGE: _____

PERMIT TYPE: (Check One)

_____MOBILE FOOD UNITA TRUCK, WAGON OR OTHER VEHICLE, TRAILER, STAND OR PUSH CART
DESIGNED, EQUIPPED, AND OPERATED AS A MOVEABLE FOOD ESTABLISHMENT

_____TEMPORARY FOODA PROVISIONAL FOOD ESTABLISHMENT OPERATING AT A FIXED
LOCATION IN CONJUNCTION WITH AN EVENT OR CELEBRATION.

LIST FOODS TO BE SOLD:

DESCRIBE MOBILE UNIT/EQUIPMENT:

HANDWASHING FACILITIES: YES ___ NO ___

HOT AND COLD RUNNING WATER: YES ___ NO ___

MECHANICAL REFRIGERATION: YES ___ NO ___

DESCRIBE FOOD TRANSPORTATION/STORAGE FACILITIES:

SIGNATURE: _____

DATE: _____

IMPORTANT * PLEASE NOTE *****

You **must** attach your **FOOD Protection Management Certificate** to this application.

___ Check here if you believe your temporary food activities are exempt from this requirement. List reasons:

You exemption request will be reviewed and you will be notified by the Health Department.
THEREFORE, IT IS IMPORTANT TO SUBMIT THIS APPLICATION AS SOON AS POSSIBLE.

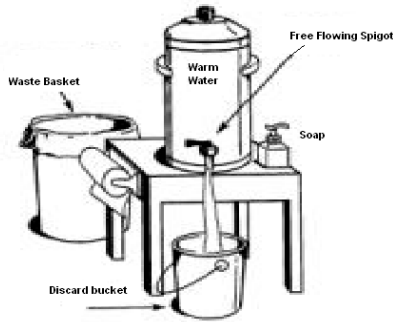
NO POTENTIALLY HAZARDOUS FOOD WILL BE ALLOWED TO BE SOLD TO THE PUBLIC UNLESS THE VENDOR IS EQUIPPED WITH HOT WATER, HANDWASHING FACILITIES, MECHANICAL REFRIGERATION, SANITIZERS AND THERMOMETERS.

POTENTIALLY HAZARDOUS FOODS ARE THOSE, WHICH CONTAIN, IN WHOLE OR IN PART, OF MILK, MILK PRODUCTS, EGGS, MEAT, POULTRY, FISH OR SHELLFISH. FOODS WITH A PH LEVEL OF 4.6 OR BELOW, A WATER ACTIVITY VALUE OF 0.85 OR LESS, OR FOODS IN HERMETICALLY SEALED CONTAINERS ARE EXCLUDED FROM THIS DEFINITION.

PLEASE CALL THE HEALTH DEPARTMENT AT (413) 3230406 IF YOU HAVE ANY QUESTIONS.

15 Steps to Safe Temporary Events

- I. Permits. Before you do anything else, check with your local health department about permits and code requirements. They will especially want to know what you plan for a menu; how you will prepare it and the precautions you will take to prevent contamination.
2. Booth. Design your booth with food safety in mind. The Ideal booth will have an overhead covering and be entirely enclosed except for the serving window. Only one door or flap for entry. Clear plastic or bright colored screening and sidewalls will aid visibility. Only food workers should be permitted inside the booth: animals should be excluded.
3. Safety. Cooking surfaces should be located toward the back of the booth, at least four feet from the customers' reach to protect from burns or splashes of hot grease.
4. Menu. Keep your menu simple and keep potentially hazardous foods to a minimum. Avoid using precooked foods such as leftovers. *Cook to order*, so as to avoid the potential for bacterial contamination. Use only foods from approved sources, avoiding foods that have been prepared at home. Complete control over your food, from start to finish, is the key to safe food service.
5. Cooking: Use a thermos meter to check on cooking and cold holding temperatures of potentially hazardous foods. Hot dogs require an internal temp of 140°F; hamburgers, 155° F; chicken, 165°F, pork, 170°F. Salads, cut melon, refrigerated entrees, 40°F. Most outbreaks at temporary events can be traced to lack of temperature control.
6. Reheating. Heat foods on a grill or propane stove to bring food temperature to 165°F within 30 minutes. Do not attempt to heat foods in crock-pots, steam tables or other hot holding devices, or oven sterno. These slowcooking mechanisms may activate bacteria and never reach killing temperatures.
7. Cooling. Foods that require refrigeration after preparation (i.e., potentially hazardous foods such as potato salad, egg salad, chili, taco meats, cut melon, etc.) must be cooled to 40°F within 4 hours. Use an ice water bath, stirring the product frequently, or place the food in shallow pans no more than 4 inches deep and store in a refrigerator. Check temperature periodically.
8. Transportation. If food needs to be transported from one Location to another, take pains to provide adequate temperature controls, using refrigerated trucks or insulated containers to keep hot foods hot (140°F) and cold foods cold (40°F).
9. Hand washing In a pinch, a large urn of hot water, a soap dispenser, a roll of paper towels and a bucket to collect wastewater may do the trick. Even with the use of disposable gloves, hand-sanitizing lotions, towels, all of which are helpful, frequent and thorough hand washing remains essential for preventing food borne diseases.



10. Hygiene. No one who shows symptoms of a communicable disease cramps, nausea, fever, vomiting, diarrhea, Jaundice, etc. or has open sores on hands should be permitted to work in the food booth. Workers should wear clean outer garments and should not be allowed to smoke in the booth.
11. Service. Whenever practical, use disposable gloves, tongs, napkins or other implement to handle food. Touching food with bare hands transfer's bacteria to the food.
12. Utensils. Keep your hands off the food contact surfaces and never reuse a single service item. Wash equipment and *utensils* in a four step sanitizing process: washing in hot soapy water, rinsing in hot water, sanitizing and air-drying.
13. Ice. Ice is both a coolant and a food, but the two functions should not be confused Keep Ice for drinks separate from ice used to cool foods and beverages. Ice can become contaminated with bacteria.
14. Wiping cloths Store your wiping cloths in a bucket of sanitizer (a capful of liquid bleach in one gallon of cold water). Change the solution frequently and check on its potency with test strips. Well-sanitized countertops, besides preventing cross contamination have been shown to discourage pests, the scourge of outdoor events.
15. Wastes. Use buckets to collect wastewater and dispose of the waste properly e.g. in a public toilet. Have a refuse container with a tightfitting lid available for garbage and paper wastes. The proper management of wastes can reduce your insect problems and *keep* your booth attractive to customers.

***State Sanitary Code 105 CMR 590.000
Minimum Standards for Food Establishments
PLEASE REVIEW!***

TEMPORARY FOOD EVENT FOOD OPERATION REQUIREMENTS

Handwashing stations must be set up in the stand or no more than ten feet from the stand and accessible at all times. Soap and paper towels must be provided at the handwashing station and set up before operation.

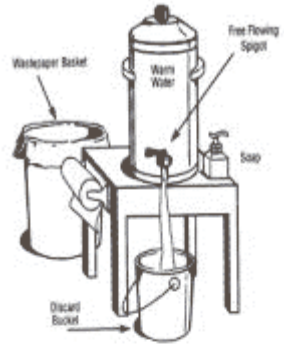
Employees must wash hands at frequent intervals. Gloves and hand sanitizers are

Eating, drinking and smoking are not permitted in the stand.

No home-prepared foods can be used or offered to the public.

All potentially hazardous foods must be maintained above **135° F** or below **41° F** at all times. A probe thermometer is required for temperature monitoring.

A separate container shall be set up with an approved sanitizer and used for rinsing and storing wiping cloths. Wiping cloths are to be used for sanitizing all food contact surfaces.



Sanitizer set up: 2 tsp. Chlorine bleach to 1 gallon of water equal to 100 ppm or Quart sanitizer as per manufacturers instruction equal to 200 ppm, Chemical test strips are required to monitor concentration.

Only limited food preparation, such as seasoning and cooking shall occur on-site.

No bare hand contact with exposed ready to eat foods. Use deli paper, tongs, spoons, spatulas or gloves.



Foods transported from licensed establishment to event site shall be maintained as hot foods above **135° F** or cold foods below **41° F**. Foods shall be protected from contamination during transportation.

Ice used to chill food and for packaged drinks shall not be used as ice for consumption. Do not drop bags on ground to break up ice.



All employees handling food shall wear a hat, hairnet, visor or scarf.

Vendors must have access to potable water from an approved source at all times. Vendors must provide a food-grade hose to access water.

No grease, wastewater or food debris may be dumped in storm sewers or ditches. Properly dispose of waste according to law.

Any open flame grills and fryers, and the use of propane shall comply with the Fire Code. Seek advise/permits from Fire Department.



Permit # _____ is subject to the above requirements.

Failure to comply results in the immediate revocation of the permit.

Event: _____ Location: _____ Operator: _____