



# Town of Washington

8 SUMMIT HILL ROAD P (413) 623-8878  
WASHINGTON, MASSACHUSETTS 01223 F (413) 623-2116

## Board of Health

### Temporary food service permits

#### **Fairs, Carnivals, Fundraisers, Special Events, ETC.**

Permits are granted for a period of 1 to 14 days

Applicants must complete the required application

Applicants must Read and Sign the guideline fact sheet

Applicant must pay a fee of \$50.00 in cash or check made payable to the Town of Washington

Applicant must speak with a food inspector regarding the types of food to be served and all specific requirements for food handling

**Note: Any organization or event open to the general public is required to apply for this permit, including non-profit organizations**

### **Six (6) Month Permit**

Organizations planning multiple events over a six (6) month period may apply for this permit

Complete the proper application

The requirements are the same as for a 1-14 day permit (above)

Fee is \$75.00 in cash or check made payable to the Town of Washington

If you have any questions contact the Board of Health



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### Temporary Food Vendor Application

Event Name: \_\_\_\_\_ Event Date \_\_\_\_\_

To Be Held At: \_\_\_\_\_ Time \_\_\_\_\_

Complete List of Food: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Organization/Firm: \_\_\_\_\_ Tel: \_\_\_\_\_

Mailing Address: \_\_\_\_\_

Type of Vendor: \_\_\_\_\_

(Pushcart, Booth, Tent, Table, Etc.)

Will you be using propane?  YES  NO

*If Yes, You Must Contact the Fire Chief After obtaining your food permit*

Person in Charge: \_\_\_\_\_ Tel: \_\_\_\_\_

\*\*\* Check made payable to the Town of Washington in the amount of \$50.00 per Cart, Truck, Etc. Must accompany this application

\*\*\* Do you wish to apply for a **six month permit**?  Yes – List the first event above, provide a list of all other events along with your application – Submit a check for \$75.00 per Cart, Truck, Etc.

\*\*\* In addition: Please read, sign and return the “Guidelines for Vendors” along with this application and check. A copy will be sent back to you along with your permit.

Date: \_\_\_\_\_ Signature \_\_\_\_\_

\_\_\_\_\_

### For Board of Health Use Only

Amount Enclosed \$ \_\_\_\_\_ Approved By: \_\_\_\_\_



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### Washington Board of Health – Guidelines for Food Vendors

In order to ensure that safe and sanitary foods are served to the public, your temporary food permit is issued based on the following conditions:

- Your temporary food vendor permit must be conspicuously displayed on site.
- Only the foods stipulated on your temporary food permit may be sold.
- Foods must be obtained from an approved commercial source. Proof of source such as boxes, receipts, etc. must be kept on site.
- All potentially hazardous foods such as hot dogs, commercially pre-cooked sausage, hamburgers, prepared vegetables, must be maintained either above 140°F or below 41°F. Only mechanical refrigeration or crushed / cubed ice is allowed as a cooling medium. Foods shall not come in contact with water or undrained ice.
- Cooking temperatures are as follows:
  - Commercially pre-cooked products – 140°F
  - Hamburgers – 155°F for 15 seconds
- All foods, drinks and condiments shall be handled and stored in a manner that prevents contamination such as using clean covered containers, storing equipment and food up off the ground, etc. Trash bags are not to be used for food storage.
- Running water with liquid soap and disposable paper towels for hand washing must be available and set up prior to food preparation. Bottled water with a pull spout is acceptable. Check with the Board of Health for other acceptable methods.  
All food handlers shall wash their hands after utilizing the toilet facilities, smoking, eating, changing tasks, and changing gloves or when hands become contaminated.
- Bare hands may not contact ready-to-eat-foods. Suitable utensils shall be used such as deli tissue, spatulas, tongs, single-use non-latex gloves etc. Bare-hand contact shall be minimized with foods that are not ready- to-eat.  
All equipment, utensils, containers, etc. shall be in clean, sanitary condition. Where there are no warewashing facilities available, a spare set of work utensils shall be available.
- All carts must be thoroughly pre-cleaned before set-up at the event.
- People handling food shall wear clean outer garments, hair restraints, and utilize good hygienic practices.
- Vendors licensed to sell scooped ice cream must store scoops in clean water that is changed every 15 minutes or is iced properly.
- Smoking is prohibited within 10 feet of a cart of food storage area. Employee must wash their hands thoroughly with soap before returning to work.
- Garbage and refuse shall be disposed of in a satisfactory manner. The premises shall be kept clean



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- A stem type of thermometer that has been properly calibrated must be available for testing potentially hazardous foods on site. The thermometer must be cleaned and sanitized before and after use in a manner approved by the Board of Health.
- A labeled spray bottle of sanitizer prepared at proper concentration must be on site and used on all food contact surfaces, utensils, etc. Proper concentration should be determined with pH papers. Concentrations are as follows:
  - Chlorine sanitizer: 50-100 PPM
  - Quaternary Sanitizer: 200 PPM
- If these conditions are not set up and maintained, your permit will be revoked and you will be asked to leave the event. If you have any questions regarding these conditions, call the Board of Health.

I have read and understand the above conditions

Signature: \_\_\_\_\_ Date: \_\_\_\_\_



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### Temporary Food Establishments Requirements

#### 105CMR590 Food Prep & Safety

- A temporary food operation shall comply with all applicable requirements of the federal 1999 Food Code, except as otherwise provided in this 105 CMR 590.009(C). The board of health may impose additional requirements to protect against health hazards related to the conduct of the temporary food operation, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify requirements of 105 CMR 590.000 pursuant to the provisions of 105 CMR 590.010(H).
- Whenever a temporary food establishment is permitted to prepare exposed foods without complying with all the requirements of 105 CMR 590.000, the following requirements are applicable.
  - Only those foods requiring limited preparation, such as hamburgers and frankfurters that only require seasoning and cooking, shall be prepared or served.
  - The preparation of other potentially hazardous foods including pastries filled with cream or synthetic cream, custards, and similar products and salads or sandwiches containing meat, poultry, eggs or fish are prohibited. This prohibition does not apply to the service of any potentially hazardous food that has been prepared and packaged under conditions meeting the requirements of 105 CMR 590.000, is packaged in individual servings, is stored at or below 45° F (7° C)/41° F (5° C) or at or above 140° F (60° C) in facilities meeting the federal 1999 Food Code requirements for storage, display and transportation and is served directly in the unopened container in which it was packaged.
- Temporary food establishment operators shall comply with the mandatory food protection management certification requirement in accordance with 105 CMR 590.003, except that the board of health may waive the requirement if the sponsor of a temporary event has employed at least one (FTE) person in charge in accordance with 105 CMR 590.003(A), who is:
  - Responsible for monitoring safe food handling practices and initiating corrective actions to ensure compliance with 105 CMR 590.000.
- Ice that is consumed or that contacts food shall be made under conditions meeting the requirements of FC 3-202.16 and FC 3-303. The ice shall be in chipped, crushed, or cubed form and in single-use safe plastic or wet-strength paper bags filled and sealed at the point of manufacture. The ice shall be held in these bags until it is dispensed in a way that protects it from contamination.
- A convenient hand washing facility must be available for employee hand washing whenever handling unpackaged foods. This facility shall consist of at least sufficient warm running water, soap and individual paper towels. The board of health may approve the use of chemically treated towelettes in lieu of hand washing facilities if:
  - Only frankfurters, non-potentially hazardous foods or non-perishable foods are prepared and served and there is no bare-hand contact, or If other foods are served and there is no bare-hand contact.



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- Equipment shall be located and installed in a way that prevents food contamination and that also facilitates cleaning the equipment and establishment.
- Food contact surfaces of equipment shall be protected from contamination from consumers and other contaminating agents. Effective shields for such equipment shall be provided, as necessary, to prevent contamination.
- All temporary food establishments without effective facilities for cleaning and sanitizing tableware shall provide only single-service articles for use by the consumer.
- Mechanical refrigeration or insulated containers with ice or gel packs must be used to maintain product temperature for pre-packaged, ready-to-eat foods, which are required to be held at or below 41° F (5° C)/45° F (7° C). The storage of packaged food in contact with water or undrained ice is prohibited. Wrapped ready-to-eat foods such as sandwiches shall not be stored in direct contact with ice.
- Potentially hazardous food, which is re-heated for hot holding, shall be discarded if not used or sold by the end of the day. Temporary food operations designed to dispense hot foods shall be provided with suitable units to rapidly heat foods and to keep such food hot until served.
- All sewage, including liquid waste, shall be disposed of according to law.
- Floors shall be constructed of concrete, asphalt, tight wood, or other similar cleanable material kept in good repair. Dirt or gravel, when graded to drain, may be used as subflooring when covered with clean, removable platforms or duckboards, or covered with wood chips, shavings or other suitable materials effectively treated to control dust.
- Walls and ceilings shall be made of wood, canvas, or other material that protects the interior of the establishment from the weather, dust and debris. Walls and ceilings of food preparation areas shall be constructed in a way that prevents the entrance of insects. Doors to food preparation areas shall be solid or screened and shall be self-closing. Screening material used for walls, doors, or windows shall be at least 16 mesh to the inch.
- 105 CMR 590.009(3)(12)(c) and (d) do not apply if flying insects and other pests are absent due to the location of the establishment, the weather, or other limiting conditions.

### General Fire Safety Requirements

- Maximum capacity of LP Gas allowed **without** a permit is 42 pounds.
- Maximum allowed size LP Gas cylinder for each cooking unit shall not exceed 42-pound capacity. **NO** spare cylinders are allowed and **NO** cylinder changes are allowed during the event. **One cylinder on site per unit, per day only. No exceptions!**
- Cooking units that require larger capacity cylinders for proper operation may be allowed provided, however, that the vendor obtains a permit from the fire department **prior** to the event.
- Prior to special events the Fire Department and an Inspectional Services Plumbing and Gas Inspector will inspect each cooking unit for compliance. Large-scale events may require additional requirements or restrictions.
- All cylinders must be properly secured so they cannot tip over or be easily accessed by the public. **Cylinders must have quick fit disconnect fittings.** Cylinders must be equipped with an OPD Over Pressurization Device. **There are no exceptions to this provision!**



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- All cylinders must have a Massachusetts State Fire Marshal approved valve plug and legibly marked with approved DOT labels for LP Gas cylinders. Cylinders must be less than 12 years old.
- Each cooking unit must have a minimum of one, properly operating 20 B, C rated fire extinguisher within 5 feet of the unit. A current inspection tag must be attached.
- Charcoal cooking units must have a properly operating 2-½ gallon water extinguisher within 5 feet of the unit. (If possible a charged garden hose is also recommended)
- No cooking is allowed under tents. A tent may cover the unit from weather elements as long as it covers the unit only, and people do not have to go under the tent to procure food.
- No portable heaters are allowed under tents. If a tent must be heated, indirect heating may be allowed. For example, a force-fed hot air heating unit with an exterior power source.
- Mobile kitchens, catering vehicles and trailers must meet DOT and NFPA 58 standards.
- LP Gas cylinders shall be rejected if there is evidence of exposure to fire, bad gouges, dents or excessive corrosion. If there is suspicion of a leaking cylinder it will be shut down immediately.
- In closely crowded situations a separation must be maintained between vendors according to direction from the fire department.
- The storage of spare LP Gas cylinders in parked vehicles is forbidden. It is the responsibility of the vendor to bring a full cylinder to the event. Failure to properly plan does not absolve the vendor from compliance with these regulations.
- Generators may be powered only by diesel fuel or propane.
- All propane cylinders in use (cooking or generators) must have quick disconnect fittings.
- Failure to comply with these regulations will result in the shutting down and/or removal of the equipment from the event site