

**CITY OF EASTHAMPTON
BOARD OF HEALTH**
50 Payson Avenue
Easthampton, MA 01027
(413) 529-1430 TEL
(413) 529-1442 FAX



Public Health
Prevent. Promote. Protect.

Bri Dupras, REHS/RS
Health Director

Temporary Food Application Fees:

\$45/day	Temporary Food Event
\$90/day	Filed Within 10 Days of Event
\$35/season	Farmer's Market
No Charge	Non-Profit

Important Notes- PLEASE READ:

1. Applications must be submitted *at least* 10 days in advance. Late applications may not be accepted. Incomplete applications will be sent back for correction.

2. If you are cooking food that produces grease laden vapors, cooking with propane, or using a portable generator – you must contact Fire Prevention @ (413) 527-4200 x 2120 at least 10 days in advance. Failure to meet fire code requirements set in 527 CMR 1.00, 50.2.1.9 and NFPA 96, 4.1.9 will result in no food permit being issued.

3. You will be issued your permit the day of the event after passing an inspection.

EVENT INFORMATION

Event Name: _____
Event Location: _____
Event Date(s): _____
Event Time(s): _____

VENDOR INFORMATION

Name of Business/Organization: _____
Applicant's Name: _____
Address: _____
City: _____ State: _____ Zip Code: _____
Phone: () _____ Phone: Day of Event () _____
Structure: Booth () Mobile Unit () Tent () Other (please describe) _____

Please note: all required attachments, if applicable, are highlighted in yellow

1. It is required that at least one full-time person-in-charge has passed an **accredited food protection management exam** and has completed **Food Allergy Awareness Training**.*

Name of Certified Food Protection Manager:

Name of Food Allergen Awareness Trained Employee:

***Food Protection Manager and Food Allergen Awareness Trained Employee must be on site the day of the event.**

***Please attach certificates**

2. Allergy notice is printed on all menus and menu boards: Yes No

3. Will all foods be prepared at the temporary food service booth?

YES

NO Attach copy of your food establishment permit. Applications will not be accepted without a copy of your licensed food establishment permit.

***Permit is attached to this application:** Yes No

4. Menu: attached or list **all** items below:

List all **potentially hazardous foods** being served:

List all **non-potentially hazardous** foods being served:

5. I am providing hot temperature control for the hot holding of all potentially hazardous foods above 135F. Reheated potentially hazardous foods, which are reheated for hot holding, shall be discarded if not used or sold by the end of the day. Yes N/A

Describe hot holding equipment:

6. I am providing cold temperature control for the cold holding of potentially hazardous foods.

Yes N/A

Describe cold holding equipment:

7. I am providing a metal stem-type thermometer to measure the hot and cold holding of potentially hazardous food. Yes N/A

8. I am providing a thermometer for every refrigerator unit. This includes all coolers. Yes N/A

9. I am providing alternative means to bare hand contact with ready-to-eat (RTE) foods. Yes N/A
Please describe:

10. Hand washing facilities: **Plumbed sink** or **Gravity flow container with catch basin**
(At minimum you need a 5 gallon insulated container with a spigot, a bucket for the collection of waste water, pump soap, paper towels, and a lined trash receptacle.)

11. Utensil washing facilities: **Three compartment sink** or **Three deep tubs/basins** N/A
(one for soapy water, one for rinse water and the other for sanitizing solution.)

12. Sanitizer type: _____ N/A

13. Sanitizer strips available to test proper PPM of above sanitizer type. Yes No N/A

14. I am protecting my *unpacked* food and food preparation areas from flies, dust, and the public by the following methods: Yes N/A

Please describe:

15. Myself and/or employees will be provided with hair nets, beard nets, and/or hats if handling/preparing food Yes N/A

16. All pre-packaged foods shall be properly labeled in accordance with all state a federal requirements Yes N/A

***If applicable, please attach a copy of your label**

I hereby consent to inspection by the Easthampton Health Department and acknowledge that issuance and retention of this permit is contingent upon satisfactory compliance with local temporary food service requirements, a copy of which I have received.

Applicants Signature: _____ **Date:** _____

Section 49A. (a) Any person applying to any department, board, commission, division, authority, district or other agency of the commonwealth or any subdivision of the commonwealth, including a city, town or district, for a right or license to conduct a profession, trade or business, or for the renewal of such right or license, shall certify upon such application, under penalties of perjury, that he has complied with all laws of the commonwealth relating to taxes, reporting of employees and contractors, and withholding and remitting child support. Such right or license shall not be issued or renewed unless such certification is made.

My signature certifies under the penalties of perjury that I, to the best of my knowledge and belief, have filed all state tax returns and paid all state taxes. I have fully complied with Chapter 62C; Section 49A.

Signature of Applicant: _____ Date signed: _____

ATTENTION:

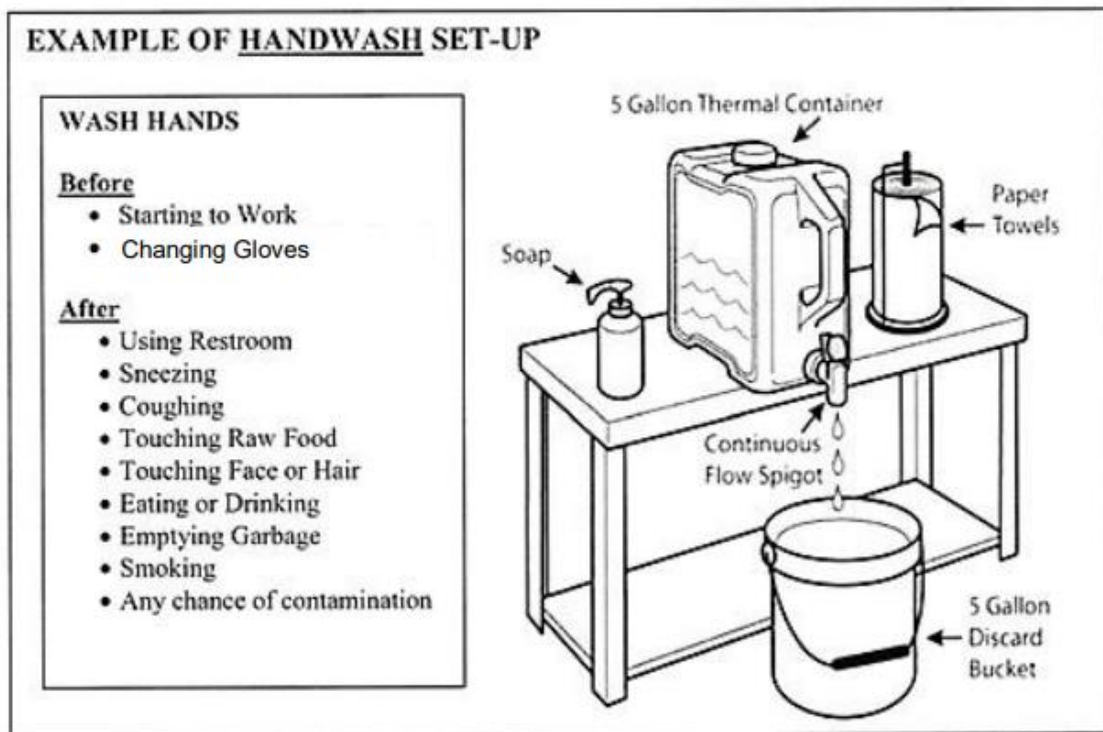
ALL MEATS MUST BE COMMERCIALY PREPARED AND BE IN BOXES OR PACKAGES WHICH BEAR THE USDA SYMBOL:



MEATS WHICH DO NOT BEAR THE USDA SYMBOL MAY BE SUBJECT TO CONFISCATION AND DESTRUCTION.

THANK YOU FOR YOUR ANTICIPATED COOPERATION.

Chapter 62C: Section 49A Certification of compliance with tax laws as prerequisite to obtaining license or governmental contract. In part states:



Temporary Food Inspection Report

Event: _____ Date: _____

Establishment Name: _____

OK √	OUT X	N/A √	
			“Please inform your server if you or someone in your party has an allergy” posted on menu board
			Allergen poster posted in food prep. areas (https://www.mass.gov/lists/food-allergen-awareness-training-and-regulation#food-allergen-awareness-approved-posters)
			Overhead protection provided
			Overhead protection is fire resistant if cooking under
			TCS foods maintained below 41 degrees F or above 135 degrees F
			Thermometers in all refrigerators/freezers
			Probe thermometer available to measure internal cooking temperature of TCS foods
			Hand washing facilities available
			Soap, paper towels, catch basin, and trash can provided at all hand wash areas
			Sanitizer available for sanitizing food contact surfaces and utensils. Cloths stored in sanitizer solution, away from food
			Test kit available to test proper PPM of sanitizer solution
			Proper wash, rinse, sanitize facilities available
			All sanitizer buckets/bottles clearly labeled
			Utensils stored away are clean and protected from dust/debris
			Food handlers wearing hair constraints i.e. hair nets, beard nets, hats, etc.
			Gloves provided
			All pre-packaged foods are properly labeled (https://www.mass.gov/files/documents/2016/07/vt/food-label-brochure.pdf)
			“This establishment’s most recent inspection report is available upon request” sign required to be posted for public
			Allergen Awareness trained employee on site , certificate available on site
			Food Protection Manager employee on site , certificate available on site
			Food source approved (food prepared off site is from a permitted kitchen)
			Fire Department approval (fire extinguishers, propane, producing grease-laden vapors, etc.) Please call Fire Prevention at 413-527-4200 ext. 2120 to check if prior approval is required from the Fire Department. Permit WILL NOT be issued without FD approval.