

Nashoba Board of Health 30 Central Ave Ayer, Ma 01432 (978-772-3335 (800)427-9762 Fax (978)772-4947 nashoba.org

Temporary Food Establishment Permit Application

Name or Consession:	
Name of owner:	Telephone no.
Mailing Address of owner	
Fax number	Email Address
Date and Location of the event	
The fee for temporary licenses is \$20.00	per day per cart/unit

A copy of a valid Food Protection Manager Certification must be submitted with this application.

- 1.) Before completing this application, read Food Safety at Temporary Events
- 2.) Menu. All menu items must be assembled on the premises from basic ingredients or in an approved food service establishment. The preparation of 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 is 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 41F or above 140F in facilities meeting the federal 1999 Food Code requirements for storage, display, transportation and is served directly in the unopened container in which it was packaged.

Please attach a copy of a valid permit from your base of operation. (Your home is not considered a valid base of operation)

Attach a list of all menu items that will be sold at the event

(3.) Food preparation. Provide all steps in the preparation of all menu items. (This includes all cutting, assembling, cooking, cooling, thawing, cool storage, hot storage, reheating and packaging) You may attach additional sheets as needed.

Food	Thaw	Cut/	Cook	Cool	Cold Holding	Reheat	Hot	Packaging
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7.) You must be prepared to wash, rinse and sanitize of food contact surf	aces on site. You must use
the four step process outlined in the "Food Safety at Temporary Events"	brochure. Describe how this
will process will be accomplished.	4.

9.) Only water from an approved source can be use in food preparation and clean up. What is the source of water used in your booth? 10.) All wastewater must be disposed of in an approved manner. What is your method of wastewater disposal, dumping on the ground is not acceptable. 11.) All rubbish and garbage must be disposed of properly. What is your method of rubbish and garbage disposal? 12.) Draw a sketch of your booth in the space provided below (include all worktables, food/single service item storage, refrigeration, cooking devices, dishwashing/hand-washing facilities and serving windows). Describe the floors and walls of the booth.			-			rom lient				mer	u it	ems					-										item	ıs,
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