



Nashoba Board of Health
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Ayer, Ma 01432
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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/ assemble	Cook	Cool	Cold Holding	Reheat	Hot Holding	Packaging

(Check all steps involved in each menu item)

4.) You must have a means for storing foods at the proper temperatures. All frozen food must be stored at 0°F, all refrigerated food at 45°F, and all hot food at 140°F. Describe how you plan to store your menu items at the proper temperatures? (A thermometer must be located in each refrigeration unit; all booths service perishable food must a stem-type thermometer for monitoring food temperature.):

5.) All menu items, condiments and single-service items (paper plates, cups etc) must be protected from flies, dust and other contaminants at all times. Describe how you plan to protect these items during display and storage.

6.) Minimum hand-washing facilities must include the following: warm running water, a pump soap dispenser, paper towel and a receptacle to catch the wastewater.

7.) You must be prepared to wash, rinse and sanitize of food contact surfaces 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.

