



Department of Inspectional Services
Worcester, Massachusetts

Food Unit

John R. Kelly,
Acting Commissioner/
Building Commissioner

Amanda M. Wilson, Director
Housing/Health Inspections

TEMPORARY
(1 to 15 days \$55.00/over 15 days \$195.00)
(FOR OFFICIAL USE)

APPROVED _____
DISAPPROVED _____
DATE _____

FEE PAID _____
DATE PAID _____

APPLICATION FOR PERMIT TO OPERATE A TEMPORARY FOOD ESTABLISHMENT

NAME of EVENT: _____ Number of Vendors _____

LOCATION of EVENT: _____

DATE(S) of EVENT _____ TO _____ TIME(S) _____ TO _____

BUSINESS NAME _____

OWNERS NAME/APPLICANT: _____

ADDRESS: _____

CITY _____ STATE _____ ZIP _____

OWNER'S PHONE # _____ CELL # _____

PERSON IN CHARGE _____ PHONE # _____

LIST ALL FOODS/BEVERAGES THAT WILL BE SERVED

(attach menu or use additional sheets if necessary)

Type of Food: _____ Source: _____

WHERE IS THE FOOD PREPARED: _____
(Residential kitchens can not be used)

Pursuant to M.G.L. Ch. 62C, Sec. 49A, I certify under the penalties of perjury that I, to my best knowledge and belief, have filed all state tax returns and paid all state taxes required under law.

Social Security or Federal ID# _____

Signature of Applicant _____

Today's Date _____

Corporate Officer (if applicable) _____

25 Meade Street, Worcester, MA 01610-2715 Phone: (508) 799-8539 Fax: (508) 799-8036 Email: inspections@worcesterma.gov

Guidelines for Temporary 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:

- o Your Certified Food Manager certificate, temporary food and propane permits (if applicable) must be conspicuously displayed on site.
- o **Only the foods stipulated on your temporary food permit may be served.**
- o Foods must be obtained from an approved commercial source. Proof of source such as boxes, receipts etc. must be on site.
- o All potentially hazardous foods such as chicken, meats, commercially pre-cooked sausages, hamburgers, prepared vegetables, must be maintained either above 140 degrees F or below 41 degrees F.
- o Only mechanical refrigeration or crushed / cubed ice is allowed as a cooling medium. Foods shall not come in contact with water or undrained ice. Packaged foods may not be stored directly in ice if it is subject to the entry of water.
- o 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.
- o 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 out spout is acceptable. Check with the Inspectional Services Department for other acceptable methods.
- o All food handlers shall wash their hands after utilizing the toilet facilities, smoking, eating, changing tasks, and changing gloves or when hands become contaminated. All wrist jewelry and adornments must be removed.
- o 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.
- o All equipment, utensils, containers etc. shall be in clean, sanitary condition. Where there are no warewashing facilities obtainable, a spare set of work utensils shall be available.
- o All carts must be thoroughly pre-cleaned before set-up at the event.
- o People handling the food shall wear clean outer garments, hair restraints, and utilize food hygienic practices.
- o Vendors licensed to sell scooped ice cream must store scoops individually in each tub of ice cream or in clean water that is changed every 15 minutes.
- o Smoking is prohibited within 10 feet of a cart or food storage area. Employee must wash their hands thoroughly with soap before returning to work.
- o Garbage and refuse shall be disposed of in a satisfactory manner. The premises shall be kept clean.
- o 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 Inspectional Services Department. Refrigerated units must have thermometers.
- o A labeled spray bottle of sanitizer prepared at proper concentration must be on site and used on all food contact surfaces, utensils etc. Proper concentrations should be determined with pH papers. Concentrations are as follows:

§ Chlorine sanitizer: 50 - 100 PPM §

If any of these conditions are not set-up and maintained, your temporary food permit will be immediately revoked and you will be ordered to stop serving food.

If you have any questions regarding the above conditions, call Department of Inspectional Services, Food Protection Program at 508-799-8539, prior to the event.

I have read, understood and agree to adhere to the above conditions.

Permit Holder

Date