

# REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENTS

These requirements are in accordance with the State Sanitary Code of the Massachusetts Department of Public Health, 105 CMR 590.030. This code states, "The Board of Health may impose additional requirements to protect against health hazards related to the conduct of the temporary food establishment, may prohibit the sale of some or all potentially hazardous foods, and when no health hazard will result, may waive or modify the requirements of these regulations."

Therefore the Salem Board of Health reserves the right to evaluate individual establishments and make necessary requirements to protect the public health.

***ACERTIFIED FOOD MANAGER IS REQUIRED AT ANY TEMPORARY FOOD ESTABLISHMENT THAT PREPARES OR SERVES POTENTIALLY HAZARDOUS FOODS.***

***ANY VARIATION FROM APPROVED APPLICATION MAY RESULT IN REVOCATION/SUSPENSION OF CURRENT PERMIT OR DENIAL OF FUTURE PERMITS.***

**ALL TEMPORARY FOOD ESTABLISHMENTS MUST COMPLY WITH THE FOLLOWING:**

- **The Board of Health must receive the application for a temporary food establishment at least one week prior to the planned event. Halloween vendors must submit their applications at least three weeks prior to the event. Unpermitted establishments shall be excluded from the event.**
- Foods served are limited to the following: Baked goods, fresh fruit and vegetables, and pre-cooked potentially hazardous foods. **Raw chicken, raw beef, raw pork, or other raw potentially hazardous food is NOT allowed.**
- The application must be filled out completely. Incomplete applications may result in a refusal to permit the establishment.
- The application shall include a plan of the set-up of the establishment including the location of equipment, cooking facilities and cooling units.
- Necessary permits for the operation of the establishment, including the Food Permit, must be conspicuously displayed.

- Running water with liquid soap and disposable towels for hand washing must be available. Bottle water with a pull out spout is acceptable. If such container is used, a method of collecting waste water must be provided.
- All food handlers must wash their hands after utilizing toilet facilities, eating, or smoking.
- Smoking is not allowed within 10 feet of the establishment.
- All utensils and food contact surfaces must be sanitized with an approved sanitizing solution. Test strips for that sanitizing solution must be used to verify its strength.
- Premises must be kept clean. Refuse and garbage must be disposed of in a satisfactory manner. Refuse must not be placed in city containers.
- Plan for trash handling must be approved by the Board of Health.
- All utensils, equipment, and containers must be maintained in a clean and sanitary condition.
- Food handlers must wear clean outer garments and utilize good hygienic practices.
- A permit from the Fire Department is required for the use of propane. Contact Fire Prevention at 978-745-7777.
- A permit from the Electrical Department is required for the use of a generator. Contact the City Electrician at 978-745-6300.
- Permits may be required from the Licensing Department. Contact Licensing at 978-745-9595.
- A Food Permit will be issued only when all other required signatures on routing slip have been obtained.

**TEMPORARY ESTABLISHMENTS MUST ENSURE FOOD PROTECTION BY ADHERING TO THE FOLLOWING REQUIREMENTS:**

- Only foods listed on the permit may be served.
- Cold foods must be maintained at a temperature of 41F or less.
- A readily visible thermometer must be in each cooler.
- Hot foods must be maintained at a temperature of 140F or higher.
- Food must be obtained from a permitted source. Proof of the source must be on site.
- Stem thermometers must be on site to check that proper temperatures are being maintained.
- All food must be covered and protected during transportation, storage, preparation, and display. Food shall not be stored on the ground. Trash bags shall not be used as storage containers.
- Bare hand contact of food is not allowed. Tongs, tissues, clean gloves must be used when handling ready-to-eat- foods.

**ON SITE INSPECTION OF YOUR ESTABLISHMENT WILL BE CONDUCTED BY BOARD OF HEALTH SANITARIANS TO ENSURE COMPLIANCE WITH THE CODE AND THESE REQUIREMENTS. IF VIOLATIONS ARE OBSERVED YOU MAY BE REQUIRED TO CEASE OPERATION AND TO LEAVE THE EVENT.**

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