

TOWN OF AGAWAM
36 MAIN ST. AGAWAM, MASSACHUSETTS 01001
TEL. 786-0400 X – 207 FAX 786-9927

TEMPORARY FOOD ESTABLISHMENT OPERATIONS

*Use this guide as a checklist to verify compliance with MA Food safety regulations.
Include this form with your application.*

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- Application** Submit a completed temporary food establishment application to the Local Board of Health a minimum of 10 days prior to the event with the \$25.00 permit fee (unless otherwise instructed).
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FOOD & UTENSILS STORAGE AND HANDLING

- Dry Storage** Keep all food, equipment, utensils and single service items stored above the floor/ground on pallets or shelving, and protected from contamination.
- Cold Storage** Potentially hazardous foods must be stored at 41°F or less under mechanical refrigeration. A cooler with sufficient coolant may be approved by the board of health only for the storage of non - potentially hazardous foods. Ice shall not come in direct contact with any food product.
- Hot Storage** Hot food storage units must keep potentially hazardous foods at or above 140°F.
- Thermometers** A stem thermometer to ensure hot and cold holding temperatures must be available at each booth..
- Food Display** Protect food from customers handling, coughing, and sneezing by wrapping, sneeze guards, or other effective barriers.
- Consumer Advisory** Post consumer advisories for raw or undercooked animal foods, if you will be preparing meat, fish, poultry, or eggs cooked to order.
- Food Preparation** Food employees must use utensils, disposable papers, disposable gloves or any other means approved by the board of health to prevent bare hand contact with ready-to-eat food.
Protect all storage, preparation, cooking and serving areas from contamination. Obtain food from an approved source. PHF's and perishable items must be prepared onsite or in a licensed food establishment.

Food items shall not be prepared in residential kitchens.

PERSONNEL

- Person in Charge** There must be one designated person in charge at all times responsible for compliance with regulations.
 - Hand washing & Restrooms** Restrooms and hand washing facilities must be available for employees.
 - Health** The person-in-charge must tell food employees that if they are experiencing vomiting and/or diarrhea, or have been diagnosed with a disease transmissible through food, they cannot work with food or clean equipment and utensils. Infected cuts and lesions on fingers or hands must be covered and protected with a bandage and plastic glove.
 - Hygiene** Food employees must have clean outer garments and effective hair restraints. Tobacco usage and eating are not permitted by food employees in the food preparation and service area.
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CLEANING AND SANITIZING

- Sanitizing** Use a chlorine or quaternary ammonia sanitizer for sanitizing food contact surfaces, equipment and wiping cloths. Store the sanitizer in a spray bottle or bucket that is labeled "sanitizer"
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WATER

- Water Supply** An adequate supply of water shall be on site and obtained from an approved source. Water storage at the booth shall be approved storage containers
 - Wastewater Disposal** Disposal of wastewater in an approved wastewater disposal system. An adequate number of covered containers, labeled "Wastewater" shall be provided in the booth.
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PREMISES

- Floors** Unless otherwise approved, temporary booths must be placed on pavement, grass areas, or other hard surfaces so as to minimize the generation of dust.
- Walls & Ceilings** A covering must be provided for each booth to protect it from the elements. If required by the Health Department, walls shall also be required on each booth to protect from the entrance of dust and flying insects. Walls shall be easily cleanable.
- Lighting** Provide adequate lighting by natural or artificial means if necessary.
- Counters** All food preparation surfaces shall be smooth, easily cleanable, and non-porous. All other surfaces shall be easily cleanable.
- Trash** Provide an adequate number of cleanable containers inside and outside the booth.