

**TOWN OF MASHPEE
BOARD OF HEALTH**

TEMPORARY FOOD VENDING POLICY

Applicants who wish to serve free samples of food or sell any food at a fixed location for a period of time of not more than fourteen (14) consecutive days in conjunction with a single event or celebration shall apply for a temporary food permit from the Board of Health. The application must include the proposed menu and be submitted at least fourteen (14) days prior to the event date. All food concessions must be licensed and inspected prior to opening. Any food concession failing to meet public health standards will be immediately closed and the permit will be revoked.

Applicants who request a permit to serve or sell food from an outdoor booth, table, or cart for more than fourteen (14) consecutive days will not be approved. Also, applicants who request to operate a temporary booth, table or cart which would not be operating in conjunction with a single event or celebration will not be approved. The Board of Health in any particular case may vary this requirement.

Temporary food establishment operators shall comply with the mandatory food protection management certification requirement in accordance with 105 CMR 590.003, except that the board of health may waive the requirement if the sponsor of a temporary event has employed at least one full time employee (FTE) in charge in accordance with 105 CMR 590.003, who is not a vendor. The FTE is responsible for monitoring safe food handling practices and initiating corrective actions to ensure compliance with 105 CMR 590.000.

FOOD PROTECTION MANAGEMENT CERTIFICATION EXEMPTIONS: Non-profit temporary food establishments (for events such as bake sales and church dinners), food establishments selling only of prepackaged food and limited preparation of non-potentially hazardous foods (i.e. hot dogs).

FEE: The fee is \$25.00/day per cart, table, and booth for profit and non-profit organizations. Organizations selling the food in order to donate the funds to charity are not charged a fee.

Applicants who wish to sell or serve potentially hazardous foods shall demonstrate compliance with the following criteria:

- A. **Sink/Handi-wipes/Sanitizers:** - If there is no handwash or utensil sink on the cart, table or booth; said cart, table or booth shall contain moist sanitizing "alcohol-wipes" and liquid hand sanitizers. A chlorine sanitizing solution of 50 p.p.m. must be used to clean utensils and cleanable surfaces.

- B. **Floor/Roof:** - All food stands must have a floor and a sloped roof. Roof may be plywood or secured tarpaulin.
- C. **Tongs/Disposable Napkins/Gloves:** - For preparing and serving "ready-to-eat" foods (without using bare hands).
- D. **Refrigeration/Coolers:** - Electronic refrigerator or coolers with ice packs and ice to keep potentially hazardous foods below 41 degrees F. Food must be thawed in a refrigerator or cooler or as part of the cooking process.
- E. **Thermometers (stem-type):** - For testing the internal temperature of potentially hazardous foods.
- F. **Refuse Container:** - Each stand must have two (2) lined and covered trash cans.
- G. **Sneeze Guards:** - For the protection of unwrapped foods from the public and patrons during preparation and serving.
- H. **Covers/Plastic Wrapping:** - To keep unwrapped food covered during storage or display.
- I. **Potentially Hazardous Food:** - All stands serving potentially hazardous food must have facilities to maintain proper food temperatures. Food items may not be kept longer than four (4) hours unless maintained hot, (above 140 degrees F.), or cold, (below 41 degrees F.) then they must be discarded. Hot foods must be kept in heated chafing dishes, crock-pots or portable steam tables to maintain the 140-degree temperature.

This Policy was adopted on May 16, 2002.

John T. Doherty, Chairman
L. Glenn Santos, Co-chairman
Steven R. Ball, Clerk