



Department of Municipal Licenses and Inspections

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TEMPORARY FOOD ESTABLISHMENT REQUIREMENTS

The following procedures apply to all temporary food service establishments:

- A. Complete a temporary food service establishment application and return it to the health department at least one (1) week prior to the event date.
- B. If any advance preparation of food is necessary, a letter from the owner of the approved food establishment/kitchen must accompany the application.
- C. A copy of the food establishment permit to operate and most recent inspection report must be provided.
- D. A permit to operate will be issued after all requirements are met. A fee of \$60.00 will be charged for all temporary food booth permits, unless the organization meets non-profit status.

GENERAL REQUIREMENTS:

1. *All cold potentially hazardous foods or beverages (i.e., meat, milk products, poultry, cheese, etc.), shall be maintained at or below a temperature of forty-one degree Fahrenheit AT ALL TIMES. Individual coolers shall be provided for each raw potentially hazardous food (-ie-hamburger, poultry, pork). Recommend providing thermometers to individual coolers to check for proper temperature(s).
2. *All potentially hazardous food to be held hot and shall be maintained at or above 140° Fahrenheit at all times.

***The individual food booths shall have a probe stem thermometer available to check internal food temperatures, frequently. Any food found not to be at the proper temperature shall be immediately discarded.**

3. Check with health department about the proper way to thaw food. Thawed foods are **NOT TO BE REFROZEN!**
4. All foods and beverages shall either be prepared and packaged (wrapped) in an **approved** food establishment, or have proper facilities to prepare it on the site. **(NOT IN PRIVATE HOMES!)**
5. Utensils, bowls, plates and cups intended for service to the public shall be disposable, single-service items and shall be stored at least six inches (6") above the ground.

6. Food, packaged or unpackaged, and cooking equipment shall not be allowed to contact soil, pavement or grass and shall be kept at least six inches (6") above the ground.
7. Condiments (i.e., ketchup, salsa, mayonnaise, etc.), shall be dispensed in single-service packets packaged by an APPROVED source, from APPROVED pump dispensers or from squeeze bottles manufactured for food service. Open trays, bowls and other such items are prohibited as service of condiments that are intended for customer use.
8. An adequate number of receptacles with covers must be provided for any garbage produced during operation. Garbage is not to be handled in any manner that would encourage flies.
9. Ice that is used to store packaged or unpackaged food cannot be used in drinks. Please have adequate amounts of ice available for coolers, etc.
10. Adequate handwashing facilities must be available at the booth.
11. A bleach solution (1 tablespoon per gallon of water) must be available for sanitizing equipment and utensils. Please provide adequate amounts of water, if not available at event location.
12. Individual food booths, shall be provided with overhead protection (-i.e. canopy, tarp) and a table type set up shall be arranged to provide a physical barrier between the food booth and the public.
13. No bare hand contact with ready to eat foods. **(Use of single serve gloves, utensils and food grade tissue wrap are acceptable).**
14. Hair restraints shall be utilized by all employees.
15. Notify the Braintree Fire Department for regulation requirements (i.e., bottled gas canisters, helium, etc.)

THESE ARE MINIMUM REQUIREMENTS. OTHER REQUIREMENTS MAY BE IMPOSED AT THE TIME OF INSPECTION.