

TOWN OF FRANKLIN
BOARD OF HEALTH

Bruce J. Hunchard, Chairman
Dr. Mario DeBaggis, V. Chairman
Dr. Darrolyn Lindsey, Member
David E. McKearney, R.S., Health Agent/Director

Municipal Building
355 East Central Street
Franklin, MA 02038
(508) 520- 4905

No. _____ **Temporary Food Vendor Permit** Fee _____

Host: Name and Address _____

Food Vendor: _____

Contact Person: _____

Address: _____

Phone: _____ Fax _____

Best Time to be reached: _____

Specialty or specialties to be served: _____

Estimated No. of Meals to be served: _____

Please note as to whether you will be cooking the food (if applicable) ahead of time and transporting it cooked, or if you are bringing it uncooked and cooking it there: _____

Please explain how this food will be kept at the appropriate temperatures (41 deg.F cold, 145 deg. F Hot) both during transport and at the event: (for both cooling and heating): _____

Explain sanitizers/disinfections used (ie: bleach, iodine, quat, ammonia, etc.): _____

Are catering trucks clearly labeled? _____

How will food be kept at temperature and monitored during transport? _____

Signature Owner/Operator

Date

Name

Company Name

FRANKLIN BOARD OF HEALTH MODEL

TEMPORARY FOOD SERVICE CHECKLIST

FOOD & UTENSIL STORAGE & HANDLING

DRY STORAGE

Store all food, equipment, utensils and single-service items above the floor on pallets or shelving to protect against contamination.

COLD STORAGE

Provide refrigeration units to keep potentially hazardous foods at 45 degrees F. or lower. An effectively insulated container with sufficient coolant, such as blue ice or drained ice, may be approved by the Inspector for storage of less hazardous foods or for use at events of short duration.

HOT STORAGE

Make sure hot food storage units are used where necessary to keep potentially hazardous foods at 145 degrees F. or higher.

THERMOMETERS

Make sure that each refrigeration unit has a numerically scaled thermometer to accurately measure the air temperature of the unit.

Provide a metal-stem thermometer where necessary to check the internal temperatures of both hot and cold food. Thermometers must be accurate to plus or minus 2 degrees F. and have a minimum range of 35 degrees to 180 degrees F.

FOOD DISPLAY

Make sure that all food is protected from customer handling, coughing, or sneezing by wrapping, sneeze guards or other effective barriers.

FOOD PREPARATION

Make sure that all cooking and serving areas are protected from contamination. Barbecue areas must be roped off or otherwise segregated from the public. Areas should be insect and animal proof. Reheat food rapidly to at least 165 degrees F.

PERSONNEL

HANDWASHING

Provide a two-gallon or larger insulated container or larger with a faucet type (not push-button) spigot for warm water, along with a basin, soap, and dispensed paper towels for handwashing.

HEALTH

Make sure that employees have no open cuts or sores or diseases transmittable by food.

HYGIENE

Assure that employees have clean outer garments and hair restraints.

CLEANING

DISHWASHING

Provide three basins large enough for complete immersion of utensils and a way to heat water for washing, rinsing, and sanitizing utensils or equipment that will be reused or used for preparation of food. Use three basins to wash, rinse and sanitize all utensils:

- Wash with hot water and detergent in the first basin.
- Rinse in clean hot water in the second basin.
- Sanitize using 50 ppm bleach water in the third basin.

Use 1 oz. (2 Tbl.) bleach per 5 gals. Of water.
Leave utensils in the sanitizer at least one minute.
Air dry.

BLEACH

Provide unscented household bleach or other approved sanitizer for dishwashing sanitization and wiping cloths.

WIPI NG CLOTHS

Make sure that wiping cloths are rinsed frequently in a clean, 100-parts-per-million chlorine solution. Bleach water solution of 100 ppm (1/2 tsp/qt.).

WATER SUPPLY

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Make sure an adequate supply of potable water from an approved source is on site. Water storage at the booth or event is in approved storage containers.

WASTEWATER DI SPOSAL

Make sure that wastewater is disposed of in an approved wastewater disposal system.

PREMI SES

FLOORS

Make sure that unless otherwise approved, floors are constructed of tight wood, asphalt, or other cleanable material.

WALLS & CEILINGS

Make sure walls and ceilings (if applicable) are of tight and sound construction to protect the interior from the elements and flying insects, when necessary.

LIGHTING

Provide adequate lighting by natural or artificial means. Bulbs must be non-breakable or shielded.

COUNTERS OR SHELVI NG

Make sure all food preparation surfaces are smooth, easily cleanable, durable and free of seams or difficult-to-clean areas.

GARBAGE

Provide an adequate number of cleanable containers inside and outside the booth or at the event. Make sure that all food and garbage is in-accessible to insects and animals.

RESTROOMS

Provide an adequate number of approved toilet and handwashing facilities at each event. These facilities must be accessible to employees. A schedule of cleaning and pumping for portable toilets must be given to the Franklin Board of Health.