



Town of Swampscott
OFFICE OF THE
Board of Health
ELIHU THOMSON ADMINISTRATION BUILDING
SWAMPSCOTT, MASSACHUSETTS 01907

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, %be 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 Swampscott Board of Health reserves the right to evaluate individual establishments and make necessary requirements to protect the public health.

ALL TEMPORARY FOOD ESTABLISHMENTS MUST COMPLY WITH THE FOLLOWING:

- Anyone interested in a temporary food permit must first contact the Town Selectman's Office and receive all pertinent licenses.
- **The Board of Health must receive the application for a temporary food permit at least (5) five business days prior to the planned event. Unpermitted establishments shall be excluded from the event.**
- Foods served are limited to the following: Baked goods w/o cream fillings, un-cut fresh fruit, vegetables, pre-packaged goods, hot dogs, and other foods that are not considered **potentially hazardous foods.**

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 Temp. Food Permit, must be conspicuously displayed.

Running water with liquid soap and disposable towels for hand washing must be available. Bottled water with pull out spout is acceptable. In some instances, if approved, chemically treated towelettes may be used. 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 w/ an approved sanitizing solution. Test strips must be on hand to verify its strength.

Premises must be kept clean. Refuse must be disposed of in a satisfactory manner.

Food contact surfaces of equipment shall be protected from contamination from consumers and other contaminating agents. Effective shields for equipment shall be provided.

Food handlers must wear clean outer garments and utilize good hygiene.

Bare hand contact of food is not allowed. (use tongs, tissues, clean gloves)

Only foods listed on the temporary food permit may be served

Hot foods must be maintained at a temperature of **140°F** or higher
and cold foods must be maintained at a temperature of **40°F** or less

Stem-type thermometers must be on site to check food temps

If used, contact other town departments to confirm whether items such as propane tanks and generators need permitting. (i.e. Fire Dept., Bldg. Dept.)

A temporary establishment can not be permitted for more than 14 consecutive days.

An on-site inspection of your temporary establishment will be conducted by the Board of Health to ensure compliance with the Code and these requirements. If violations are observed, you may be Ordered to cease operation and leave the event.