



MONTAGUE BOARD OF HEALTH

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REQUIREMENTS FOR TEMPORARY FOOD ESTABLISHMENT OPERATIONS ARE YOU READY?

Use this guide as a checklist for plan review and pre-opening inspection

APPLICATION A completed temporary food establishment application is to be submitted to the Montague Board of Health a minimum of 14 days prior to the event.

FOOD STORAGE

All food equipment, utensils and single service items shall be stored above the floor on pallets or shelving, and protected from contamination.

COLD STORAGE

Refrigeration units shall be provided to keep potentially hazardous foods at 41° F or below. An effectively insulated container with sufficient coolant may be approved by the Sanitarian for storage of less hazardous foods, or use at events of short duration. Place coolant on top of the product because cold air sinks and this will keep your food colder, longer. The storage of packaged food in contact with water or undrained ice is prohibited.

HOT STORAGE

Hot food storage units shall be used where necessary to keep potentially hazardous foods at 140° F or above.

THERMOMETERS

Each refrigeration unit shall have a numerically scaled thermometer too accurately measure the air temperature of the unit. A metal stem thermometer shall be provided where necessary to check the internal temperatures of both hot and cold food. Thermometers must be accurate to +2° F, and have a minimum range of 40° –165° F.

WET STORAGE

Wet storage of canned or bottled non-potentially hazardous beverages is acceptable when the water contains at least 10 PPM of available chlorine and the water is changed frequently to keep the water clean.

FOOD DISPLAY

All food shall be protected from customer handling, coughing, or sneezing by wrapping, sneeze guards or other effective barriers.

FOOD PREPARATION

All cooking and serving areas shall be protected from contamination. BBQ areas shall be roped off or otherwise segregated from the public.

HANDWASHING

A minimum of a five-gallon container with a spigot and a basin, liquid soap and Paper towels shall be provided for hand washing. The container shall be filled with hot water.

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HEALTH

Employees shall not have any open cuts or sores or diseases transmittable by food. Employees experiencing vomiting and/or diarrhea, within 48-72 hours of the event, shall not have contact with food.

HYGIENE

Employees shall have clean outer garments and hair restraints. Tobacco usage and eating is not permitted by food employees in the food preparation and service areas.

WAREWASHING

A minimum of three basins, large enough for complete immersion of utensil and a means to heat water are required to wash, rinse and sanitize food preparation equipment that will be used on a production basis.

SANITIZING

Chlorine bleach or other approved sanitizer shall be provided for sanitizing food contact surfaces, equipment and wiping cloths.

WIPING CLOTHS

Wiping cloths shall be rinsed frequently and stored between use in a clean 100-PPM chlorine solution or other approved sanitizer.

WATER SUPPLY

An adequate supply of potable water shall be on site and obtained from an approved source. Water storage at the booth shall be in approved storage containers.

WASTEWATER

Wastewater shall be disposed in an approved wastewater disposal system. An adequate number of covered containers labeled "Wastewater" shall be required in the booth.

FLOORS

Unless otherwise approved, floors shall be constructed of tight wood, asphalt, or other cleanable material. Finished surfaces shall be easily cleanable.

WALLS & CEILINGS

Walls and ceilings are to be of tight and sound construction to protect from the entrance of the elements and, where necessary, flying insects. Finished surfaces shall be easily cleanable.

LIGHTING

Adequate lighting by natural or artificial means is to be provided. Bulbs shall be non breakable or shielded.

COUNTERS/SHELVING

All food preparation surfaces shall be smooth, easily cleanable, durable and free of seams and difficult to clean areas. All other surfaces shall be finished so cleanable.

TRASH

An adequate number of cleanable containers shall be required inside and outside the booth.

RESTROOMS

An adequate number of approved toilets and hand washing facilities shall be provided at each event. These facilities shall be accessible for employee use.

CLOTHING

Personal clothing and belongings shall be stored at a designated place in the booth, away from food preparation, food service and ware washing areas.

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