



Nashoba Board of Health
30 Central Ave
Ayer, Ma 01432
(978-772-3335 (800)427-9762
Fax (978)772-4947
www.nashoba.org

Temporary Food Establishment Permit Application

The fee for temporary licenses is \$20.00 per day per cart/unit

APPLICATIONS MUST BE SUBMITTED AT LEAST 14 DAYS BEFORE THE EVENT

Applications are not accepted by email or fax. Applications must be submitted with the appropriate fee and paperwork.

Applicant Information

Applicant: _____

Mailing Address: _____

Name of Concession: _____

Phone Number: _____ Email _____

Event Information

Event date and location: _____

Event contact person and phone number _____

Event coordinator: _____

Contact Person in Charge during the event(s) (PIC)

The person in charge is directly responsible for the Food Safety Operation during the event (s).

Name of PIC _____

Email _____ Phone Number _____

Attach copies of Food Manager Certificate and Allergy Awareness Certificate with this application

Food Information

List all the food and beverage items that will be prepared and sold. Attach a separate sheet if necessary. Any changes to the menu must be submitted and approved by the Nashoba Board of Health.

Food Preparation. Provide all steps in the preparation of all menu items. (This includes all cutting, assembling, cooking, cooling, thawing, cool storage, hot storage, reheating and packaging) You may attach additional sheets as needed.

If PHF's (potentially hazardous foods) are being prepared you must operate from licensed fixed base of operation. A copy of a valid food service permit from your base of operation must be submitted with the application along with the most recent inspection report.

Potentially hazardous foods support the rapid growth of bacteria so they require time-temperature control for safety (TCS). Potentially hazardous foods must be kept hot (140 degrees F or hotter) or cold (41 degrees F or colder).

The U.S. Food Code identifies potentially hazardous foods as raw or cooked animal foods (meat, fish, poultry, dairy, eggs); heat treated plant foods (cooked vegetables, baked potatoes, texturized vegetable protein); cut melon; garlic-in-oil that has not been acidified; raw bean sprouts; and cut tomatoes.

Food	Thaw	Cut/ assemble	Cook	Cool	Cold Holding	Reheat	Hot Holding	Packaging

(Check all steps involved in each menu item) **** Attach a separate sheet if necessary**

You must have a means for storing foods at the proper temperatures. All frozen food must be stored at 0°F, all refrigerated food at 41°F, and all hot food at 140°F. Describe how you plan to store your menu items at the proper temperatures? (A thermometer must be located in each refrigeration unit; all booths service perishable food must a stem-type thermometer for monitoring food temperature.):

All menu items, condiments and single-service items (paper plates, cups etc) must be protected from flies, dust and other contaminates at all times. Describe how you plan to protect these items during display and storage.

What will you be using for handwashing facilities? A minimum of warm running water, soap, and paper towels is required.

You must be prepared to wash, rinse and sanitize of food contact surfaces on site. Describe how this process will be accomplished: _____
