



Inspectional Services Department

Temporary Food Service Application

Name of Applicant: _____ Phone: _____

Name of Owner (if different): _____

Address: _____

City: _____ State: _____ Zip Code: _____

Licensed establishment where foods are prepared: _____

Email Address: _____

Name of Event: _____

Event Coordinator: _____ Phone: _____

Event Address: _____

City: _____ State: _____ Zip Code: _____

Date/Time of Event: _____

Signature of Applicant: _____

By signing this document you adhere to Levy's food sampling regulations.

TRANS FAT FOODS CANNOT BE SERVED

List all food/beverages that will be served and the establishment where the food was purchased. If shell stock is utilized, please have copies of tags available for inspection.

ITEMS:

LOCATION PURCHASED:

<u>ITEMS:</u>	<u>LOCATION PURCHASED:</u>

PLEASE NOTE: TIME TEMPERATURE CONTROLLED FOR SAFETY FOOD PRODUCTS (TCS) ALWAYS REQUIRE A HEALTH INSPECTION ON SITE.

Temporary Food Service Application

PERMITS:

If you are an exhibitor based in the US, please attach a copy of your State or Local Food Permit.

If you are an exhibitor based **outside the US**, please note your FDA Registration Number Here:

FDA Registration #: _____

PREPARATION/COOKING FACILITIES:

Onsite: Yes ___ No ___ N/A ___ If Yes, please describe the facilities and equipment:

Offsite: Yes ___ If yes, please describe the location:

Type of Tableware: Paper Products _____ China _____

Describe ware washing facilities for utensils and equipment:

FOOD PROTECTION:

Describe the equipment and means of transporting **COLD** Food (45°F or below) and **HOT** Food (140°F or above): _____

Refrigeration: Required ___ Not required ___

Method of Refrigeration: _____

Type of Cooking/Hot Holding Equipment: _____

Describe measures to protect food from contamination during preparation, storage, and display:

GARBAGE AND RUBBISH:

Describe means for storage and disposal:

PERSONNEL AND FOOD HANDLING PRACTICES:

Disposable Gloves Provided: Yes ____ No ____

Hair Restraints Provided: Yes ____ No ____

Number of Food Handlers: _____

Location of Handwashing Facilities: _____

Location of Toilet Facilities: _____

SEAFOOD EXPO NORTH AMERICA

Please submit your completed
application to Cassady Applegarth
capplegarth@divcom.com

Deadline Wednesday, January 25

1010 MASSACHUSETTS AVE., 4TH FLOOR, BOSTON, MA, 02118
Email: ISDHealth@boston.gov Website: Cityofboston.gov/ISD/Health
Phone: (617) 635-5326 Fax: (617) 635-5388

(Rev. 2021)



Temporary Food Establishment Operations

Use this guide as a checklist to verify compliance with MA food safety regulations.

Submit a completed temporary food establishment application to:

CAPPLEGARTH@DIVCOM.COM

Application

FOOD & UTENSIL STORAGE AND HANDLING
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<input type="checkbox"/> Dry Storage	Keep all food, equipment, utensils, and single service items stored above the floor on pallets or shelving, and protected from contamination.
<input type="checkbox"/> Cold Storage	Keep potentially hazardous foods at or below 41°F. An effectively insulated container with sufficient coolant may be approved by the Board of Health for storage of less hazardous foods, or use at events of short duration.
<input type="checkbox"/> Hot Storage	Use hot food storage units when necessary to keep potentially hazardous food at or above 140°F.
<input type="checkbox"/> Thermometers	Use a thermometer to check temperatures of both hot and cold potentially hazardous food. Each refrigeration unit shall have a thermometer to accurately measure the air temperature of the unit.
<input type="checkbox"/> 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.
<input type="checkbox"/> Food Display	Protect food from customer handling, coughing, or sneezing by wrapping, sneeze guards or other effective barriers.



<input type="checkbox"/> Food Preparation	<p>Food employees must use utensils, disposable papers, disposable gloves or any other means approved by the Board of Health to prevent bare hand contact with ready-to-eat food.</p> <ul style="list-style-type: none"> • Protect all storage, preparation, cooking, and serving areas from contamination. • Obtain food from an approved source. Potentially hazardous foods and perishable items may not be prepared in residential kitchens. • Cooking: PHF'S- Beef 140°F, Pork 150°F, Ground Beef 155°F, Poultry 165°F, and other PHF'S 140°F
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PERSONNEL

<input type="checkbox"/> Person in Charge (PIC)	<p>There must be one person designated in charge at all times responsible for compliance with the regulations. Check with the Health Division's Temporary Liaison to see if food protection management certification is required.</p>
<input type="checkbox"/> Handwashing	<p>A minimum two-gallon insulated container with a spigot, basin, soap, and disposable towels shall be provided for hand washing (see attached). The container shall be filled with warm water 100°F to 120°F. A hand washing sign must be posted.</p>
<input type="checkbox"/> Health	<p>The (PIC) must tell food employees that if they are experiencing vomiting and/or diarrhea, or have been diagnosed with a disease transmissible through food, they cannot work with food or clean equipment and utensils. Infected cuts and lesions on fingers and hands must be covered and protected with waterproof materials.</p>