

## GUIDELINES FOR TEMPORARY/ SEASONAL FOOD VENDORS

The following are conditions and guidelines to control Foodborne Illness Risk Factors in order to sell safe food to the public:

- **Conspicuously Display** the following: Temporary/ Seasonal Food Permit, Propane Permit (if applicable), Allergy Awareness Notice **"Before placing your order, please inform your server if a person in your party has a food allergy."** The notice must be displayed in a clear, conspicuous manner on all menu boards.

---

- **Only the foods stipulated on your approved application may be served/ sold.**

---

- Employees with communicable diseases which can be transmitted through food or who are experiencing vomiting and/ or diarrhea must be excluded from food activities.

---

- Running water with liquid soap and disposable paper towels for hand washing must be available and set-up **prior** to food preparation. Bottled water with a pull out spout is acceptable. Check with the Natick Health Department for other acceptable methods.

---

- **All food handlers shall wash their hands before and after glove use, after utilizing the toilet facilities, smoking, eating, changing tasks, and anytime when hands become contaminated.**

---

- **Different raw food products must be kept separated from each other both in storage and when cooking**

---

- **Bare hands may not contact RTE (ready-to-eat) and cooked foods.** Suitable utensils shall be used as deli tissue, spatulas, tongs, single-use non-latex gloves etc. Bare-hand contact shall be minimized with foods that are not RTE.

---

- All TCS (Time/ Temperature Control for Safety Food) Foods shall be held at **135°F and above for Hot Holding** or **41°F and below for Cold Holding**. Examples of TCS Foods include but are not limited to Hot Dogs, Sausages, Hamburgers, Prepared Vegetables, and Rice etc.

---

- **The following are the Minimum Internal Cooking Temperature:**
  - **Commercially Processed RTE Foods (Hot Dogs, Pre-Cooked Sausages) - 135°F**
  - **Hamburgers - 155°F      Chicken - 165°F      Pork - 145°F**
  - **TCS Foods - previously cooked, cooled and reheated for Hot Holding - 165°F**

---

- A thermocouple-style thermometer or T-Sticks (disposable) must be available and used for testing the internal temperatures of TCS Foods on site. Thermometers shall be cleaned and sanitized before and after use. Alcohol swabs are highly recommended.

---

- Smoking is prohibited within 10 feet of a cart or foods storage area. Employee must wash hands thoroughly with soap before returning to work. **No Smoking permitted anywhere on town owned property.**

---

- Foods must be obtained from an approved commercial source. Proof of source such as boxes, receipts etc. must be on site and available.

---

- All carts must be thoroughly pre-cleaned before set-up at the event.

---

- All equipment, utensils, containers etc. shall be clean and in sanitary condition. A spare set of work utensils shall be available if ware washing is not available.

---

- Ice cream and other utensils can be stored in the product with the handle positioned out of the product.

---

- Only mechanical refrigeration or crushed/ cubed ice is allowed as a cooling medium. Foods shall not come in contact with water or un-drained ice. Packaged foods may not be stored directly in ice if it is subject to the entry of water.

---

- All foods, drinks and condiments shall be handled and stored in a manner that prevents contamination such as using clean covered containers, storing equipment and food up off the ground etc. Trash bags are not to be used for food storage.

---

- Garbage and refuse shall be disposed of in a sanitary manner. The premise shall be kept clean.

---

- A Soapy Water solution shall be available. Sanitizer is NOT a cleaner.

---

- A Sanitizing Solution prepared at proper concentration as determined by the pH papers (Chlorine- White papers with Purple color chart, Quaternary-Orange papers with Green color chart) shall be available and used on food contact surfaces. A properly labeled spray bottle or Red Container is acceptable. **The Sanitizer label MUST state "For Use on Food Contact Surfaces". Read and follow the Sanitizers Manufacturers Label for specific concentration levels and contact time. Premix sanitizers (Chlorine or Quaternary type) are also available at restaurant equipment and supply stores.**
  - > **Chlorine (Bleach) Sanitizers: 50-200 PPM (Depends on manufacturer's instructions)**
  - > **Quaternary Sanitizer: 200 PPM or 150-400 PPM (Depends on the manufacturer's instructions)**

---

- I have read and will follow the procedures on the **Food Safety for Successful Temporary Events**, which is available on the Natick Health Department website.

**If the guidelines above are not maintained or set-up, >your Temporary/ Seasonal Food Permit may be immediately suspended/revoked and you will be asked to leave the event.** If there are any questions regarding the conditions above, call the Natick Health Department at 508-647-6460 prior to the event.

---

---

**I have read, understand and agree to follow the above Conditions and Guidelines    PERMIT HOLDER COPY**

Signature of Permit Holder: \_\_\_\_\_ Print: \_\_\_\_\_

# Food Safety for Successful Temporary Events

## 1. Handwashing

- If you do not have convenient access to a handsink, bring soap and a container of hot water to wash your hands.
- You can also use a hand sanitizer in addition to soap and water



## 2. Handling Food

- No bare hand contact with foods that do not require further cooking.
- Use gloves, utensils, or serving papers when handling ready-to-eat foods.

## 3. Store and Prepare Food Safely

- Refrigerate or freeze perishable food within 2 hours of shopping or preparing
- Never place cooked food on the same plate or cutting board that held raw food.
- Wash hands, cutting boards, utensils, and work surfaces frequently with hot soapy water.



## 4. Transport food safely – Keep hot foods hot and cold foods cold.

- Keep cold food at or below 41 °F. Transport food in a cooler with ice or freezer packs.
- Keep hot food at or above 135 °F. Wrap the food well and transport in an insulated container.



## 5. Cook food to a Safe Internal Temperature

- Never partially cook food for finishing later because of the increased potential of bacterial growth.
- Use a food thermometer to check temperature of meat, poultry, and casseroles.
- Re-heat food to 165 °F so it is hot and steamy.



## 6. Keep food out of the "Danger Zone" (41 – 135 °F)

- Keep cold food at or below 41 °F. Place the food in a cooler with lots of ice or freezer packs.
- Keep hot food at or above 135 °F. Place cooked food in chafing dishes, pre-heated steam tables, warming trays and/or slow cookers.

## 7. The 2 Hour Rule

- Discard food left out at room temperature for more than 2 hours.
- When in doubt throw it out

**Call the Natick Board of Health with any questions.  
508-647-6460**