



# TOWN OF HINGHAM

## BOARD OF HEALTH

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## **TEMPORARY FOOD SERVICE APPLICATION PROCEDURES**

***At least two weeks prior to the event, a completed Temporary Food Service Application must be sent to the Town of Hingham's Health Department. The application must include \$50.00 application fee. In order to ensure the safety of events, the issuance of a temporary food service permit is based on the following conditions:***

- **DISPLAYED PERMITS:** Temporary food permit, allergen awareness training certificate, ServSafe Certificate and allergen ingredient sign must be conspicuously displayed on site. Please attach all Certifications to Temporary Food Service Application.
- **FOOD DISPLAY:** All food shall be protected from customer handling, coughing, sneezing or other contamination by wrapping and/or covering food. **Open or uncovered containers of food shall not be allowed at a temporary food service event.** Only foods stipulated on the permit may be sold and/or sampled. All packaged food must be individually wrapped / packaged with proper labels, including phone numbers, websites and addresses. All food, drinks and condiments shall be handled and stored in such a manner so as to prevent contamination from the elements, insects and customers. They must be covered and stored in clean containers and kept off the ground/floor.
- **TEMPERATURE CONTROL:**
  - \*Frozen Foods: 0° F or below.
  - \*Refrigerated Foods: 41° F or below, An effectively insulated, hard sided, cleanable container with sufficient ice or other means to maintain potentially hazardous foods at 41°F or below may be approved for the storage of small quantities of potentially hazardous foods.
  - \*Hot Foods 140° F or above
- **UTENSILS ON-SITE:** Thermometers must be available and in use for monitoring food temperatures. Temperature log sheets are recommended. Only single service condiments should be used. Squeeze bottles or covered pour containers are an acceptable substitute. Food handling must be minimized using tongs, plastic gloves, paper wraps, napkins, etc.
- **HANDWASHING:** Running water with liquid soap and disposable towels for hand washing must be available. (Bottled water with a pull-out spout is acceptable). All food handlers/servers shall wash their hands after using toilet facilities, smoking, eating, and handling garbage or any other possibility of contamination. Only single service paper towels may be used for wiping of hands. Non-Latex gloves must be on hand.
- **SANITATION ON SITE:** Only single service paper towels may be used for wiping of food contact surfaces. Good food handling practices must be observed, along with a high level of personal hygiene, clean outer clothing and the use of effective hair restraints. Facilities must be kept clean at all times. For those vendors distributing potentially hazardous foods, spray bottles or buckets filled with sanitizing solutions should be in use to ensure that all equipment, utensils and containers are maintained in a clean and sanitary condition. Premises shall be kept clean. Garbage, refuse and liquid waste shall be disposed of in a sanitary manner.

- Hair Restraints: Food Code Requirements 2.402.11  
The Food Code Requires the Food Employees wear hair restraints that are designed and worn to effectively keep their hair from contacting exposed food; clean equipment, utensils, and linens; and unwrapped single-service or single-use articles. The purpose of this provision is both to prevent hair from contacting food and food-contact surfaces and to deter Food Employees from touching their hair.

Hair restraints may include items such as hats, hair coverings, nets, beard restraints, and clothing that covers body hair. Depending on the hair style, they may also include rubber bands and clips that effectively restrain the hair.