

# Temporary Food Establishment Operations

## Are You Ready?

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

- Application                      Submit a completed temporary food establishment application and payment in full to the health department a minimum of 21 days prior to the event.  
  
Submit current food protection manager certification and food allergy certification.

### FOOD/UTENSIL STORAGE AND HANDLING

- Dry Storage                      Keep all food, equipment, utensils, and/or single service items stored off the floor and protected from contamination.
- Cold Storage                    Keep potentially hazardous foods stored at or below 41°F.
- Hot Storage                      Keep potentially hazardous foods at or above 135°F.
- Thermometers                 Use a food thermometer to check temperatures of both hot and cold potentially hazardous foods.
- Food Display                    Protect food from customer handling, coughing, or sneezing by wrapping, sneeze guards, or other effective barriers.  
  
Post-consumer advisory for raw or undercooked animal foods.  
  
Post food allergy advisory.
- Food Preparation              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.  
  
Protect all storage, preparation, cooking and serving areas from contamination.  
  
Obtain food from an approved source. **Preparing food in a residential kitchen is not allowed.**
- Food Transport                Food grade, insulated, easily cleanable, covered containers must be used for transport.  
  
Proper cold holding and hot holding temperatures must be maintained.

### PERSONAL

- Person in Charge              There must be one designated person in charge at all times responsible for compliance with the regulations.
- Hand washing                 A minimum two-gallon insulated container with a spigot, basin, soap, and disposable towels shall be provided for hand washing.  
The container shall be filled with warm water 100° to 120°F.  
**A hand washing sign must be posted.**
- Health                            The person-in-charge must restrict or exclude food employees if they are experiencing vomiting and/or diarrhea, or have been diagnosed with a disease transmissible through food.  
**Infected cuts and lesions on fingers, hands, or lower arm must be covered.**
- Hygiene                         Food preparation employees must have clean outer garments and effective hair restraints.  
Tobacco and eating are not permitted by employees in the food preparation and service areas.

## CLEANING AND SANITIZING

- Ware washing      A minimum of 3 basins, large enough for enough complete immersion of utensils and equipment.
- Sanitizing      Used approved chemical sanitizer for sanitizing food contact surfaces, equipment, wiping cloths, and to fill working sanitization buckets.

## WATER

- Water Supply      An adequate supply of potable water shall be on site and obtained from an approved source.
- Wastewater      Dispose of wastewater in an approved wastewater disposal system. An adequate number of covered, labeled containers shall be provided in the immediate area.

## PREMISES

- Floors      Unless otherwise approved, floors shall be constructed of tight wood, asphalt, or other cleanable material. Floors must be easily cleanable.
- Walls & Ceilings      Walls and ceilings are to be of tight and sound construction to protect from entrance of elements, dust, debris and, where necessary, flying insects. Walls shall be easily cleanable.
- Lighting      Provide adequate lighting by natural or artificial means if necessary. Bulbs shall be shatterproof 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 easily cleanable.
- Trash      Provide an adequate number of cleanable both inside and outside the booth.
- Restrooms      Provide an adequate number of approved toilet and hand washing facilities. These facilities shall be accessible for employee use.
- Clothing      Store personal clothing and belongings in a designated place in the booth, away from food preparation, food service, and ware washing areas.

\_\_\_\_ YES,  
(Initial)

*I have read, understand, and will follow the provisions above.*

Need more information on food safety and MA food regulations

[www.mass.gov/dph/fpp](http://www.mass.gov/dph/fpp)

[http://www.umass.edu/umext/nutrition/progroms/food safety/resources/index](http://www.umass.edu/umext/nutrition/progroms/food%20safety/resources/index)

[www.foodsafety.gov](http://www.foodsafety.gov)