

Temporary Food Establishment Operations

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

Submit a completed temporary food establishment application to the Local Board of Health a minimum of 30 days prior to the event.

Application

FOOD & UTENSIL STORAGE AND HANDLING

Dry Storage

Keep all food, equipment, utensils and single service items stored above the floor on pallets or shelving, and protected from contamination.

Cold Storage

Keep potentially hazardous foods at or below 41°. 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.

Hot Storage

Use hot food storage units when necessary to keep potentially hazardous foods at or above 140°F.

Thermometers

Use a food 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.

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.

Food Display

Protect food from customer handling, coughing, or sneezing by wrapping, sneeze guards or other effective barriers.

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. 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, other PHF'S 140°F

PERSONNEL

Person in Charge (PIC)

There must be one designated person 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.

Handwashing

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° to 120°F. A hand washing sign must be posted.

Health

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 or hands must be covered and protected with waterproof materials.

