

**Nantucket
Health & Human Services**

131 Pleasant Street
Nantucket, MA 02554
508-228-7200

health@nantucket-ma.gov

Temporary Food Permit Application
Rev. February 2023

Health Department Use Only

Date Received _____

Amt Paid _____

Approved by _____

Date _____

Fees:

\$30.00 for non TCS* foods

\$50.00 for TCS* foods

*time/temperature control
for food safety

Must be submitted no later than 10 business days prior to the event.

Before completing this application, please read the Temporary Food Permit Requirements and Checklist

Event Information

Name of Event _____

Name of Event Holder _____

Date(s) of Event _____ Start time _____ End time _____

Location of Event _____

Food Vendor Information

Name of Food Booth _____

Applicant's Name _____

Address _____ cell number _____

Email address _____

For Bake Sales or Non-Alcoholic Beverages skip to page 4.

Structure: Table () Food Truck/Cart ()

1. If serving potentially hazardous foods (PHF) or time temperature-controlled foods (TCS), the **person-in-charge** must have a **Food Protection Manager Certification** and have completed **Allergy Awareness Training** and is on-site during operation. **Please provide a copy of certificate with the permit application.**

Certified Food Protection Manager _____

Allergen Certificate Holder _____

* Allergen notice will need to be on display

2. Where will food be stored and/or prepared **PRIOR** to the event? _____

a. Name of Establishment/Location _____

b. Food Preparation Date(s) _____

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c. How will food be delivered to the event? (check all that apply)
Insulated Coolers _____ Mobile Food Truck: refrigerator _____ freezer _____
Insulated Cambros _____ Refrigerated truck _____

d. How will food be stored at the event? (check all that apply)
Insulated Coolers _____ Mobile Food Truck: refrigerator _____ freezer _____
Insulated Cambros _____ Refrigerator _____

3. Will food be prepared at the event? Yes _____ No _____

Please attach MENU or list items to be served below

1) List all **potentially hazardous** foods being served*

2) List all **non-potentially hazardous** foods being served*

**Any menu changes must be submitted in writing at least 7 days prior to the event*

4. **Hot foods** - Temperature control for the hot holding of cooked meats, vegetables, seafood and hot soups (potentially hazardous foods) must be heated above 135°F. **Reheated potentially hazardous foods, which are reheated for hot holding, shall be discarded if not used or sold by the end of the day. Describe hot holding equipment:**

*Contact the Nantucket Fire Prevention Officer for open flame and propane gas tank requirements.

5. **Cold foods** - Temperature control for the cold holding of cold meats, poultry, seafood and dairy (potentially hazardous foods) **Describe cold holding equipment.**

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12. Bake Sales require the following:

- ✚ Allergen Certification: <https://www.berkshireahec.org/ma-food-allergen-registration/>
Please submit copy with the application.
- ✚ Allergen disclosure must be displayed.
- ✚ Hand sanitizer may be used instead of setting up a hand washing facility.
- ✚ May use sanitizing wipes or a mixture of bleach and water in a spray bottle to clean.

13. Serving Non-Alcoholic beverages. Please list the beverages and how you plan to keep them hot and/or cold. _____ Will you be serving cream and/or milk? _____

How do you plan on keeping them cold? _____

- ✚ Hand sanitizer may be used instead of setting up a hand washing facility.
- ✚ May use sanitizing wipes or a mixture of bleach and water in a spray bottle to clean.

14. Other _____

Applicants Signature: _____ Date: _____

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Comments: _____

Important Links:

Temporary Food Events and Farmers Markets FAQ's: <https://www.mass.gov/info-details/food-establishments-at-events-and-farmers-markets-questions-and-answers>

Retail Food Code Standards for Temporary Food Establishments: <https://www.mass.gov/doc/retail-food-code-standards-for-temporary-food-establishments-072519>

For Bake Sales:

Allergen Awareness Training Certification: <https://www.berkshireahec.org/programs/ma-food-allergen-training/>