

TEMPORARY FOOD EVENT COORDINATOR'S APPLICATION

Nantucket Health & Human Services

131 Pleasant Street

Nantucket, MA 02554

health@nantucket-ma.gov

Events with 10 or more food vendors are required to submit this form AT LEAST THIRTY (30) DAYS PRIOR TO THE EVENT.

- Bathrooms and handwashing sinks must be provided for food vendor employees.
- Please submit a site plan indicating the location of food vendors, bathrooms, hand sinks, trash/recycling area.
- Vendors will be contacted directly if there are any questions with food applications.

Name of Event: _____

Event Location: _____

Date(s) of Event: _____

Day(s) of week and hours of operation: (ex, Wednesday 1-4pm; Saturday 9am – 2pm):

Event Coordinator Name: _____

Address: _____

Phone: _____ Email: _____

Number of Food Vendors _____ * Please fill out attached list on page 3.

Estimated Attendance: _____

Toilet Facilities: _____ How many public toilets will be available ?

_____ How many portable toilets provide?

Ice: Ice from an Approved Supplier will be provided for Food Vendors.

Vendors will provide their own Ice from an Approved Source

Water Source: There is access On Site to a Potable Water Line

Vendors will bring their own Water Supply

Electricity: Electricity will be available to vendors

Vendors are allowed to use generators.

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Trash: Trash Containers/ Receptacles on site are available or will be provided

Vendors Must Collect and Remove Their Own Trash

Tents: Tents or Canopies for Food Stands will be provided

Vendors must provide their own Overhead Protection

Greywater: Greywater may not be dumped onto the ground surface; into waterways; or into storm drains but shall be collected and disposed in a sink drain designated for the collection of greywater (mop sink) or the Sewer Department.

Handwashing sinks must be easily accessible (within 25 feet) to vendors handling exposed, processed foods. *Hand Soap, single-use towels, and trash receptacle must be provided at all handwashing sinks.*

- If there is an animal attraction, a hand washing station shall be set up at the access point to the venue, equipped with soap and paper towels.
- Hand Sanitizer is not a substitute for proper hand washing or hand washing facilities at restrooms used by food handlers.

*Event coordinator must provide **one** Person Certified in Food Protection Management to oversee all food vendors. They must be on-site and will be responsible for monitoring safe food handling practices. Name of the Person Certified in Food Protection Management: **** Attach certification.***

*A Certified Food Protection Manager is not required if the vendor is serving only pre-packaged food; a limited preparation of non-TCS food.

105 CMR 590.000 Minimum Sanitation Standards for Food Establishments and the 2013 Food Code can be viewed at www.mass.gov/dph/fpp or obtained from the State Book Store at www.state.ma.us/sec. Temporary food establishments must be operated and maintained in accordance with the regulations.

EVENT COORDINATOR'S SIGNATURE

PRINT NAME

TITLE

DATE

Food Vendor List					
		Business Name	Person in Charge (PIC)	PIC Email Address	PIC Phone Number
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