



Town of Barnstable Board of Health

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TEMPORARY OUTDOOR FOOD VENDING REQUIREMENTS FOR SINGLE EVENTS

Events for One, Two, Three, or Four Consecutive Days

August 27, 1991, Amended January 2016 due to fee increases

Applicants who wish to serve free samples of food or sell any food at a fixed location for a period of time of not more than four (4) consecutive days in conjunction with a single event or celebration shall apply for a temporary food permit from the Board of Health. Applicants who request a permit to serve or sell food from an outdoor booth, or table for more than four (4) consecutive days will not be approved. Also, applicants who request to operate a temporary booth, or table which would not be operating in conjunction with a single event or celebration will not be approved. Each special event or celebration must be pre-approved by the Board of Health at a public meeting.

* **Permit Fee** – The temporary food permit fee is \$40.00 per vendor (per table or booth for profit and non-profit organizations) for a one-day temporary food permit in conjunction with a special event or celebration. The fee is \$50.00 per vendor for two or more days. Organizations selling the food in order to donate the funds to charity will be charged a fee of only \$5.00.

REQUIREMENTS: Applicants who wish to sell or serve any food shall demonstrate compliance with the following criteria:

A. Time/Temperature Control for Safety Foods (TCS) - Only those TCS foods requiring limited preparation, such as hamburgers, and frankfurters that only require limited seasoning and cooking shall be prepared and served. The preparation and service of other TCS foods including pastries filled with cream or synthetic cream, custards and similar products, and salads or sandwiches containing meat, poultry, eggs, or fish is prohibited. This prohibition does not apply to any TCS foods that have been prepared and packaged under conditions meeting the requirements of the State Sanitary Code for Food Establishments, are packaged in individual servings, is stored at a temperature of 41 degrees F. or below or at a temperature of 140 degrees F. or above in facilities meeting the requirements of the State Sanitary Code and are served directly in the unopened container in which it was packaged.

B. Handwash Stations/Gloves - Conveniently located handwashing stations shall be provided for employees handling unpackaged foods. Each handwash station shall consist of an insulated container with a spigot (not push button) warm running water, soap, and paper towels. A sufficient number of gloves shall be provided and worn by all food handlers all times ready to eat foods are prepared and/or served.

C. Tongs/Disposable Napkins for serving unwrapped foods (without using bare hands).

D. Refrigeration/Cooler - Electronic refrigerator or coolers with ice packs and ice to keep potentially hazardous foods below 41 degrees F.

E. Thermometers (Stem-type) for testing the internal temperature of potentially hazardous foods.

F. Covered Refuse Containers for the disposal of trash and garbage:

G. Covers/Plastic Wrapping of some sort to keep unwrapped foods covered during storage or display.

H. Flooring- If graded to drain, a floor may be concrete, machine-laid asphalt, or dirt or gravel if it is covered with mats, removable platforms, duckboards, or other approved materials that are effectively treated to control dust and mud.

I. Certified Food Protection Manager with Allergen Awareness Training- The applicant must submit evidence of a trained and certified person in charge certified as a food protection manager (e.g. Servsafe or equivalent) who is also allergen awareness trained. This person must be present during the duration of the event.

PER ORDER OF THE BOARD OF HEALTH

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Q:Health/Policies