

Summer Food Safety Fairs – Festivals and Food Trucks

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Types of Seasonal Food Events in the Community

- Food Trucks
- Ice Cream Trucks
- Community and School Fairs and Festivals
- Boston Marathon – Street Tables for Food Establishments, Chamber of Commerce Fund Raiser Food Tent, Food Trucks
- National Events – Ryder Cup, US Open

Permit Licensing Requirements

Under What Authority

(Can vary for each City or Town)

- Health Department Permit – Mobile Food (105-CMR 590.000)
- Board of Selectmen MGL 140 s 49 – Food Vendor: Town By Law, Article 8.10,
 - Hawkers and Peddlers: MGL 101 ss 22 22A and Town By Law, Article 8.10,
 - Finger Printing Based Record Background Checks: Article 8.30
 - Ice Cream Truck Vendor: MGL Chap 270 s 25
 - Licensing Fees: MGL Chap 40 s 22F

Inspectional Departments That CAN be Involved

- Health Department
- Fire Department
- Police Department
- Building Department
- Planning Department – Economic Development
- Transportation Department
- Weights and Measures

Pre-review Application is Critical!

- Who is applying
- What are they planning to sell
- How many days is the event
- The more detail in your application the smoother the process will be!



TOWN OF BROOKLINE
DEPARTMENT OF PUBLIC HEALTH

11 Pierce Street, Brookline, Massachusetts, 02445
Telephone: (617) 730-2300 Facsimile: (617) 730-2296
www.brooklinema.gov PMaloney@BrooklineMA.GOV

Patrick J. Maloney, MPAH
Chief Environmental Health

APPLICATION FOR TEMPORARY FOOD PERMIT

Purpose & Fee (check one) 1 Day Event (\$60) 2-5 Day Event (\$100) 6-12 Day Event (\$160)
If this event occurs multiple times in a year, please list dates: _____

(Fee waived for approved non-profit events)
Application must be submitted at least 10 days before the event

NAME OF ESTABLISHMENT OPERATOR CONTACT PHONE/EMAIL

NAME OF EVENT/LOCATION (or charitable cause)

DATE(S) OF EVENT/HOURS OF OPERATION (attach list of additional events)

OPERATOR MAILING ADDRESS

FOODS TO BE SERVED: _____

SOURCE OF FOOD: _____

(Sources of food outside of Brookline will require copy of applicable Health Department Permit, must be a licensed restaurant approved mobile food truck/cart, approved retail store).

As required by MGL c 152 s 25A this Establishment is in compliance with the Massachusetts Workers Compensation Coverage Requirement (establishments not required to comply with this coverage requirement must submit copies of the Dept of Industrial Accidents affidavit form with this application)

Yes: No:

I THE UNDERSIGNED UNDER THE PENALTIES OF PERJURY THAT THE APPLICANT HAS FILED ALL STATE AND TAX RETURNS AND PAID ALL STATE AND LOCAL TAXES AS REQUIRED BY LAW. (MGL CHAPTER 62c s 49A)

APPLICANT'S SIGNATURE

DATE

Food Safety Checklist

Food Code Requirements for a Safe and Successful Food Event

Brookline Health Department

Phone: (617) 730-2300

Menu

- Food only from approved source such as licensed restaurant approved mobile food truck/cart or grocery store.
- Only food requiring minimum preparation is allowed.

Sanitation

- Hand sink with hot water required if any non pre-packaged food served.
- Must wash hands 20 seconds under warm running water prior to food prep.
- Employees who are sick should not prepare food.
- No handling ready to eat food (ex: cooked hot dogs, bread) with bare hands.
- Use gloves or tongs to handle ready to eat foods.
- Animals are not allowed in Food Service Establishments - Except service animals that are controlled by a person with a disability.

Storage

- All food must be stored at least 6 inches off the ground.
- Store any chemicals or toxics away from food.
- Store food so it is protected from consumers coughing, spitting.

Temperatures

All potentially hazardous foods (meats, fish, poultry, dairy, etc...)

Must be stored at required temperatures:

Hot foods:	140° f or greater
Cold foods:	41° f or less

Operators must have proper thermometers to monitor

[BUNDGOOLCA](#)

Cleaning

- Bleach or Quaternary Ammonia sanitizer must be used to
 - o clean food contact surfaces
 - o clean all equipment and utensils

Containers

- Polystyrene cups and containers are not allowed for use under Town of Brookline by-laws (see attached advisory)

All food vendors must apply to the Board of Selectmen

All operators proposing portable cooking facilities must receive pre-approval from the Health Department and Fire Prevention 617-730-2270 for approval and/or permits if required.

Any construction elements i.e. Tents, platforms etc. must be approved by the Building Department.



Food Application To Include

- When is application **due**?
 - One day before event?, 10 Days?, 30 Days? (PUT IT ON APPLICATION!)
- Dates of event:
 - Will event be one day or multiple days? (consider a sliding scale on fees)
 - Max for a temporary food event is 14 days
 - Will event occur at multiple days throughout the year? (Pop up events)
- Who is the Operator and Person in Charge? (PTO – Fund Raising events can be challenging)


Food Application To Include

- Name of Event or Charitable Cause? (Fee Waiver Request)
- Foods to be served:
 - Mediterranean Specialties? Variety of Family Ethnic Foods?
Assorted Fun Finger Foods?
- Source of Food:
 - BJ's? Costco? Star Market?
 - Home?
 - Commissary?
 - Friends Restaurant? (copy of permit and document from operator)

Annual Commissary Documentation Important!

Officials: Fenway vendor was illegally grilling sausages in Brookline garage

Photos

 Zoom



Chelsea Sheasley

Brookline officials shut down a Fenway Park sausage vendor last week after discovering he was pre-grilling his sausages illegally in this unsanitary residential garage on St. Paul Street

**Holy Trinity Armenian Church
of Greater Boston presents
The Dr. Michael & Joyce Kolligian
Distinguished Speaker Series**

Peter Bergen

By Chelsea


Sheasley/brookline@wickedlocal.com

GateHouse News Service

Posted Jul 25, 2012 @ 03:44 PM

Last update Jul 25, 2012 @ 03:48 PM

 Recommend

 Be the first of your friends to recommend this.



Brookline — A man who runs a sausage cart at Fenway Park has been issued a cease and desist letter by the Brookline Health Department after officials discovered he's been pre-grilling his sausages in an unsanitary St. Paul Street residential garage

In the letter dated July 17, officials ordered Michael D. Fleischman, the owner of Flash 8 Catering, to remove all food and equipment from the garage located at 70 St. Paul St. Officials from Brookline Health, Fire, and Building departments inspected the garage on July 16 after receiving an anonymous complaint about the illegal business on July 9.

According to the inspection report, Flash 8 was operating the business from the garage without the proper permits from the town. Inside the garage, officials found evidence of propane gas and a gasoline tank stored on shelving

Food Application To Include

- Documenting compliance with Massachusetts Workers Compensation – MGL c152 s 25A or Department Industrial Accidents Affidavit
- Filed all State Tax Returns and Paid all State and Local Taxes – MGL c 62C s49A

Plan Review with Operator and PIC

Food Safety Check List

- Menu

- Foods from approved sources
- Foods requiring minimal preparation

- Sanitation

- Hand Sink with hot water if any non prepackaged foods served (other methods may be approved by Health Department)
- Wash hands under 20 sec procedure
- Employees that are ill cannot work
- No bare hand contact – Ready to eat foods

Plan Review with Operator and PIC

Food Safety Check List

- Storage/Display
 - All foods to be protected during display and service.
 - All foods to be stored off floor
 - All chemicals and toxics to be stored away from foods
- Temperatures
 - All high risk foods (meats, fish, dairy, poultry etc) to be maintained at proper temperatures: Hot 135 f > Cold 41 f <
 - Must have thermometers for food checks and holding environments
 - Adequate supply of ice for storage

Plan Review with Operator and PIC

Food Safety Check List

- Cleaning
 - Bleach or Quaternary Ammonia must be used – Proper test kits
 - Wiping cloths in sanitizing container – Spray sanitizer
- Containers and Utensils must comply with Polystyrene and Plastics By-Law requirements
- Department may require Service Safe Certified or equivalent person to supervise event



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Patrick J. Maloney, MPAH
Chief of Environmental Health
and Inspectional Programs

Date: September 18, 2014

To: Mobile Food Vendors & Temporary Food Permit Holders

Re: Town by-law Article 8.32 - Prohibition on the Use of Polystyrene Disposable Food Containers

Please be advised that the Town of Brookline Polystyrene by-law (Article 8.32) prohibits food service establishments from using polystyrene-based food and beverage containers for packaging.

Please note:

- This by-law also applies to Mobile Food and Temporary Food Permit holders.
- Polystyrene comes in a variety of forms ranging from foam products, commonly referred to as "Styrofoam", to a thin and rigid plastic, as seen with coffee and soda cup lids.
- Polystyrene products are often labeled with the #6 plastic icon as seen here:



- The Brookline Department of Public Health conducts inspections to ensure that all food service permit holders are in compliance with this ordinance.
- A \$50 fine can be assessed for each violation of this by-law.

If you have any questions contact Wesley Chin at (617) 730-2333 or wchin@brooklinema.gov.

Thank you in advance for your cooperation.

Preoperational Inspection Requirements

- Operator Orientation Is Essential!
- Expectations and Requirements for each Department is important.
 - Health
 - Fire
 - Building – Electrical – Platform Construction
 - DPW – Transportation – Café seating in public way
 - Board of Selectmen – Neighborhood Feedback

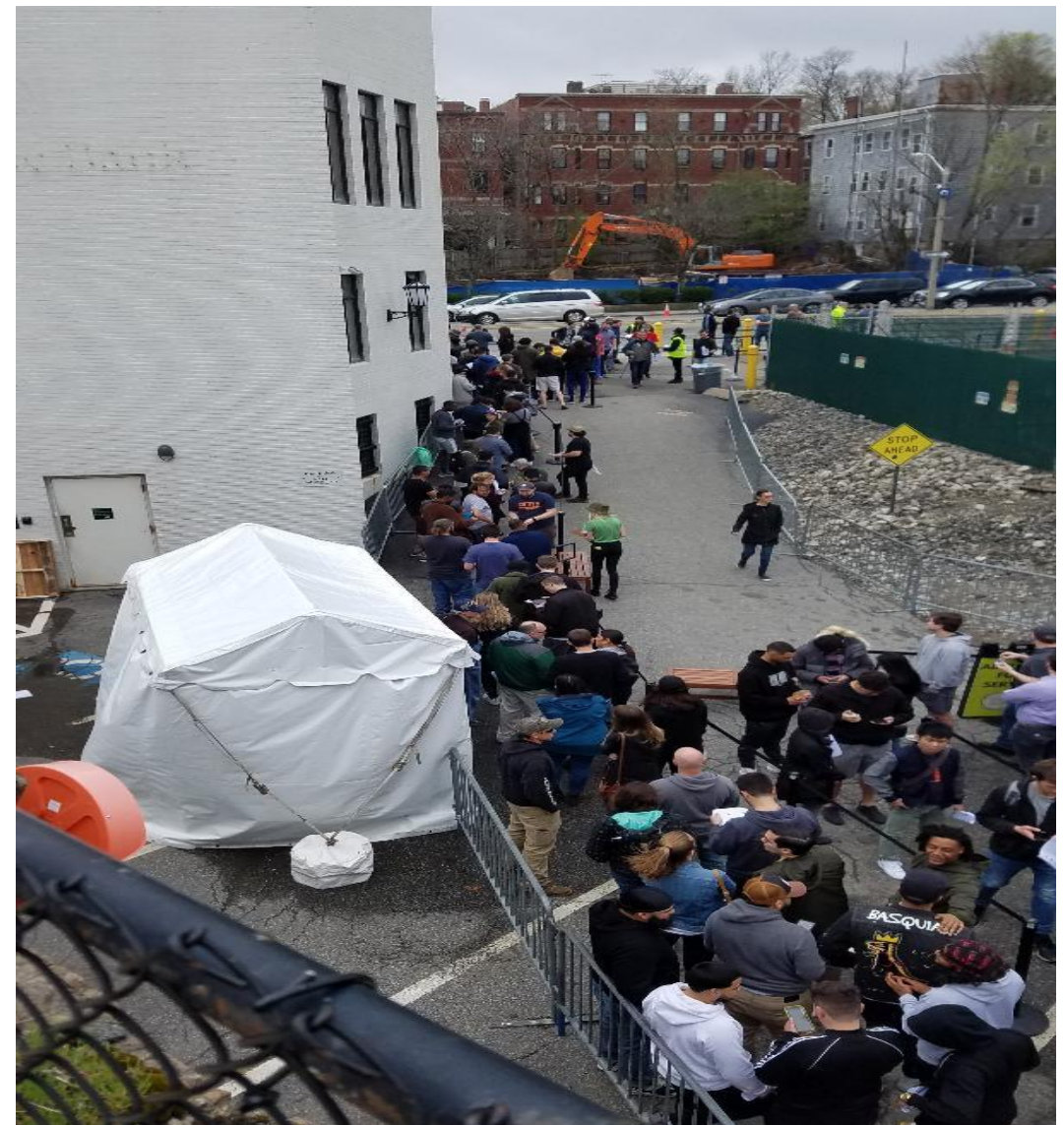
Issued Permit With Conditions

Let's Hit the Summer Food Fest!



Temporary Food Events

Boston Marathon – and 4/20 Event



4/20



Compliance?



Compliance?



Compliance



Compliance?



Compliance?





THERE WAS NOTHING LIKE GROWING UP ON



LONG ISLAND



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Chief Environmental Health
and Inspectional Programs*

MOBILE FOOD SERVER
(\$60.00)

To Sell on Public Streets± To Sell on Private Property To Sell at Temporary Event

Name of Vehicle: _____

Owner/Operator: _____ Telephone: _____

Firm Name: _____ Address: _____ Zip: _____

Day & Hours of Operation: _____ E-Mail: _____

Proposed Locations: _____

Certified Food Manager: _____ By: _____ (Attach
Certificate)

Base of Operations Address: _____
(I.e. Commissary)

*List Food Items to be Sold: _____

Type of Vehicle: _____ Plate Number: _____

State Hawkers License #:

Water System: Hot & Cold water under pressure: Yes: _____ No: _____

Capacity of water supply tank: _____ gals Capacity of Waste Retention tank: _____ gals

List all suitable toilet facilities along route: _____

*Refer to new Town By-Law Requirements Restricting Trans Fat (Attached)

As required by MGL c 152 s 25A this Establishment is in compliance with the Massachusetts Workers Compensation Coverage Requirement (establishments no required to comply with this coverage requirement must submit copies of the Dept of Industrial Accidents affidavit form with this application)

Yes: ____ No: ____

I, the undersigned certify under the penalties of perjury that the applicant has filed state tax returns and paid all state taxes as required by law. (MGL Chap62C s 49A)

APPLICATIONS MUST BE SUBMITTED AT LEAST 30 DAYS BEFORE PLANNED ACTIVITY.

FOOD CARTS/VEHICLES MUST BE INSPECTED AT LEAST 10 DAYS BEFORE PLANNED ACTIVITY.

Date of Application

Signature

- 1: Requires Board of Selectmen's Approval (separate application process)
- 2: Requires Building Department Approval (zoning restrictions)
- 3: Limited to days also requires Building Department Approval (zoning restrictions)

All cooking devices and generators require fire department review and approvals

Mobile Trucks

- What Location(s) planning to operate?
 - To Sell on Public Streets
 - Private Property
 - Temporary Food Event
- List locations dates and times
 - Zoning and By-laws may have restrictions (Restricted from schools – Commercial area limitations)
- Certified Food Manager: (for high risk foods/preparation)
- Base of Operations:
 - Commissary

Mobile Trucks

- List foods to be sold
- Type of vehicle
- Plate #
- State Hawkers and Peddlers #
- By-Law Compliance:
 - Trans Fats, Polystyrene, Recyclable plastics
 - Application 30 days – Inspection 10 Days
- Other Department Approvals – If applicable

Issued Permit With Conditions

Compliance?



Rotisserie Mobile Food





Compliance?



Brookline Food Truck Pilot Program



Brookline Mobile Food Vendor Pilot Program

Spring 2012



Recommended Locations

