



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
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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 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 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

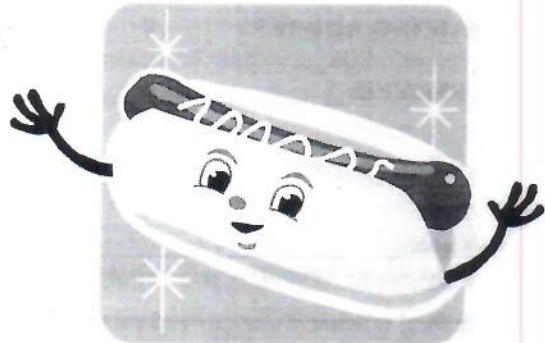
All potentially hazardous foods (meats, fish, poultry, dairy, etc...)

Must be stored at required temperatures:

Hot foods ~~140~~¹³⁵° f or greater

Cold foods 41° f or less

Operators must have proper thermometers to monitor temperatures



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.



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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)**

(Page Over)

Office Use Only:
Date Rec'd. _____
Amt. Paid _____
San Appr. _____
Chief Appr. _____
Permit # _____
Decal# _____
Check # _____

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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 Chap62Cs 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



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SPECIAL EVENTS
FOOD SERVICE APPLICATION - (Fee \$150)

Name of organization,
Business of individual: _____

Address: _____

Work Phone: _____ On Site Phone: _____

Name of On Site Manager: _____

Asst. On Site Manager: _____

Event: _____

Location Address: _____

Dates of Operation: _____

Hours of Operation: (include prep & setup) _____

Number of Main Food Prep Areas: _____

Number of Food Services/Display Areas/Tents: _____

Attach a map indicating planned setup areas for each:

1. Main Food Prep Area
2. Food Service/Display Areas

Attach a list of planned menu and indicate location of prep and display.

Attach Food Prep Area Layout and include equipment listing.

Attach Food Service/Display Area Layout and include equipment listing.

(Note: If layout areas are similar only one layout attachment is necessary)

Describe Trash Pick-up /Daily): _____

Pick-up Company: _____

Contact person: _____

Method of On Site Contact: _____

Describe/Indicate nearest Toilet Facility: _____

Responsible person: _____

Contact Person: _____

Method of On Site Contact: _____

Describe On Site Hand washing Facility: _____

Identify Sanitizing Agent to be used: _____

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Yes: _____

No: _____

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NAME OF PERSON COMPLETING FORM

DATE APPLICANT COMPLETED



The Official Website of the Executive Office of Public Safety and Security

Public Safety

[Home](#) [Public Safety Agencies](#) [Massachusetts Department of Public Safety](#) [Ice Cream Truck Vendor Regulations FAQs](#)

Ice Cream Truck Vendor Regulations FAQs

Q: What am I required to do under the Ice Cream Truck vendor regulation?

A: If you engage in Ice Cream truck vending or operation, this regulation requires that you obtain a permit from the Permitting Authority within the municipality where you live or plans to operate the Ice Cream Truck.

Q: How do I know if the Ice Cream Truck regulation applies to me?

A: Every person who intends to engage in Ice Cream Truck vending must obtain a valid permit issued by the Permitting Authority. Ice Cream Truck vending is defined as the selling, displaying or offering to sell ice cream or any other prepackaged food product from an ice cream truck.

Q: I operate a food Truck that does not serve Ice Cream products. Will I be required to obtain a permit?

A: No. The regulation provides that every person who intends to engage in ice cream truck vending must obtain a permit and defines an ice cream truck as any motor vehicle used for selling, displaying, or offering to sell ice cream. If your truck does not carry ice cream products, then you will not be required to obtain a permit.

Q: My service areas include a number of municipalities. Will I be required to apply for permits from each city or town in which I operate?

A: There are two ways to obtain a permit: either by applying to the municipality where the applicant lives or by applying to the municipality where the applicant plans to operate the Ice Cream Truck. An applicant who obtains a permit in the municipality where he or she lives may operate without restriction in any other municipality. However, an applicant who obtains a permit in a particular municipality where he or she intends to operate is restricted to operating in that municipality.

Q: Where do I obtain a permit application?

A: Applicants may obtain a Department-approved permit application from their local Permitting Authority.

Q: I have a question about the application process. Who should I contact?

A: Permitting and enforcement will all be done by the local Permitting Authority and not the Department of Public Safety. Please direct all inquiries to your local Permitting Authority.

Q: What is a Permitting Authority?

A: The Permitting Authority is the chief of police or the board or officer having control of the police in a city or town. The Permitting Authority may also be a person authorized by the chief of police, the board or officer.

Q: Why is a criminal background check required?

A: The criminal background check is required by statute. M.G.L. c. 270 § 25 directs the Department to draft regulations which include a requirement that a Permitting Authority conduct an investigation into the criminal history of a permit applicant to determine his or her eligibility.

Q: Am I required to pay for the criminal background check?

A: The Permitting Authority of the municipality where the applicant applies will determine whether to require a fee for conducting the requisite criminal background check.

Q: I have a criminal record. Will this prohibit me from obtaining a permit?

A: Based on the results of the investigation into the applicant's criminal history, the Permitting Authority will determine the applicant's eligibility. However, in no case will a permit be issued to a person who is a sex offender as defined by M.G.L. c. 6 § 178C.

Q: Will the information contained in my criminal record become public record?

A: No, the information contained in an applicant's criminal record will be used solely for the purpose of determining the applicant's eligibility for a permit.

Q: I own an Ice Cream Truck vending business and employ Ice Cream Truck operators. Is each individual required to obtain a permit?

A: Yes, every person who intends to engage in ice cream truck vending is required to obtain a permit.

Q: Do I have to have my permit with me at all times?

A: Yes, a validly issued permit must be conspicuously displayed and clearly visible on the windshield of the Ice Cream Truck.



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*Assistant Director of Public Health
Chief of Environmental Health
and Inspectional Programs*

7 Food Safety Steps for Successful Pot Luck Food Event

Whether preparing food for a family reunion or a community gathering, people who are great cooks at home don't necessarily know how to safely prepare and store large quantities of food for large groups. Food that is mishandled can cause foodborne illness. However, by following some simple steps, volunteer cooks can make the event safe and successful!

1. Plan Ahead — Make sure the location meets your needs.

- Be sure you have enough oven, stovetop, refrigerator, freezer, and work space.
- Find out if there's a source of clean water. If not, bring water for preparation and cleaning.

2. Store & Prepare Food Safely

- Refrigerate or freeze perishable food within 2 hours of shopping or preparing; 1 hour when the temperature is above 90 °F.
- Find separate preparation areas in the work space for raw and cooked food.
- Never place cooked food back on the same plate or cutting board that held raw food.
- Wash cutting boards, dishes, utensils, and work surfaces frequently with hot, soapy water.
- Wash hands with soap and warm water for at least 20 seconds before and after handling food and after using the bathroom, changing diapers, or handling pets.

3. Cook Food to Safe Minimum Internal Temperatures — It's the only way to tell if harmful bacteria are destroyed!

- Use a food thermometer to check the internal temperature of meat, poultry, casseroles, and other food. Check temperature in several places to be sure food is cooked to a safe minimum internal temperature.

- Never partially cook food for finishing later because you increase the risk of bacterial growth.

4. Transport Food Safely — Keep hot food HOT. Keep cold food COLD.

- Keep hot food at or above 140 °F. Wrap well and place in an insulated container.
- Keep cold food at or below 40 °F. Place in a cooler with a cold source such as ice or frozen gel packs.

5. Need to Reheat? Food must be hot and steamy for serving. Just "warmed up" is not good enough.

- Use the stove, oven, or microwave to reheat food to 165 °F. Bring sauces, soups, and gravies to a boil.

6. Keep Food Out of the "Danger Zone" (40-140 °F).

- Keep hot food hot - at or above 140 °F. Place cooked food in chafing dishes, preheated steam tables, warming trays, and/or slow cookers.
- Keep cold food cold — at or below 40 °F. Place food in containers on ice.

7. When In Doubt, Throw it Out!

- Discard food left out at room temperature for more than 2 hours; 1 hour when the temperature is above 90 °F.
- Place leftovers in shallow containers. Refrigerate or freeze immediately.

Be Food Safe! Prepare with Care

- CLEAN. Wash hands, utensils, and surfaces often.
- SEPARATE. Don't cross-contaminate.
- COOK. Use a food thermometer.
- CHILL. Chill food promptly.

BeFoodSafe.gov

For more food safety information, "Ask Karen" at AskKaren.gov or call the toll-free USDA Meat and Poultry Hotline at 1-888-MPHotline (1-888-674-6854).



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Potluck Events: An Advisory

Implementation of Chapter 230 of the Acts of 2014, “An Act Relative to Potluck Events” (October 2014)

On August 5, 2014, An Act Relative to Potluck Events was signed into law. Under certain conditions, the law exempts food brought to a potluck event from regulation by the Department of Public Health (DPH) or by any local board of health (LBOH). To implement the law, DPH is providing guidance to LBOHs.

Under Chapter 230 of the Acts of 2014, all the following conditions must be met for the event to be considered a “potluck event”:

- People must be gathered to share food at the event;
- no compensation may be provided for bringing food to the event;
- the event is sponsored by a group of individuals or by a religious, charitable or nonprofit organization;
- the event may not be conducted for commercial purposes, but money may be collected to support the religious, charitable or nonprofit organization; and
- the participants at the event must be informed that neither the food nor the facilities have been inspected by the state or by a local public health agency.

A business establishment dealing in the sale of food may not sponsor a potluck event. Additionally, food from a potluck event shall not be brought into the kitchen of a business establishment dealing in the sale of food. If all of these qualifications are met, the event constitutes a “potluck event” under Massachusetts law and food brought to the event for consumption is exempt from regulation by DPH or by an LBOH.

It is important to note that under the law, participants at the event must be informed that neither the food nor the facilities have been inspected by the state or by a local public health agency for the

event to qualify as a “potluck event” and be exempt from regulation DPH or by any LBOH. Participants do not have to be members of the sponsoring organization for the event to be considered a “potluck event.”

DPH also notes that the most commonly-reported food preparation practices that contribute to food borne illness are improper holding temperatures, poor personal hygiene, inadequate cooking, contaminated equipment, and food from unsafe sources. For additional information on food safety, organizations looking to conduct potluck events may wish to consult the USDA’s publication "Cooking for Groups: A Volunteer’s Guide to Food Safety".

Products Based on Your Search

 <p>Splash Guard: Acorn, For Deluxe Wash-Ware...</p> <p><input type="checkbox"/> Compare</p> <p>Web Price ⓘ \$187.88 / each</p>	 <p>Fresh Water Tank: Acorn, For Deluxe Wash-Ware...</p> <p><input type="checkbox"/> Compare</p> <p>Web Price ⓘ \$77.80 / each</p>	 <p>Waste Water Tank: Acorn, For Deluxe Wash-Ware...</p> <p><input type="checkbox"/> Compare</p> <p>Web Price ⓘ \$66.03 / each</p>
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Related Categories

 <p>Portable Hand Sink & Hand Wash Station Accessories</p>	 <p>Sink & Wash Fountain Parts & Accessories</p>	 <p>Sinks, Wash Fountains & Repair Parts</p>
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Portable Hand Sink & Hand Wash Station Accessories / Splash Guard: Acorn, For Deluxe Wash...



Splash Guard: Acorn, For Deluxe Wash-Ware Portable Hand Wash Sinks, Stainless Steel, Silver

Item **60JC24**
Mfr. Model **PS1000-SG1**

Compare

Product Details Catalog Page **N/A**

Color **Silver**

Compatible Grainger Part Number
60CJ14; 60JC15; 60JC17; 60JC18; 60JC19; 60JC20

Compatible Mfr. Model Number **PS1010; PS1015; PS1030; PS1040**

Finish **Satin**

Includes
Single Piece Splash Guard, Double Bay C-fold Paper Towel Holder, Adjustable Soap Caddy, Mounting Hardware

Web Price ⓘ
\$379.95 / each

Qty **Add to Cart**

Ship Pickup


Ships from supplier. Expected to arrive on or before **Fri. Jul 21.**

Ship to **02184** | [Change](#)

Shipping Weight **35 lbs**
Ship Availability Terms

Add to List

Compliance & Restrictions

 **WARNING: Cancer and Reproductive Harm -**
www.P65Warnings.ca.gov