



Temporary Food Application Process

1. All temporary food service applications **must** be completely filled out. **All fees and permits must be paid and picked up before 3 P.M. No permits will be granted after 3 P.M.**
2. The application **must** have a signature.
3. Any establishment that is not licensed in the City of Boston **must** attach a copy of their license from the City/Town they are licensed in.
4. Any food truck/trailer that is not licensed in the City of Boston must get an approval from the Boston Fire Department and bring that approval to the Health Division before the Health permit can be issued.
5. Any vendor that does not have a licensed establishment to operate, must obtain a copy of the Health permit and a letter from the establishment stating they have permission to use the facility.
6. Any vendor doing pre-packaged products **must** pick up the product the day of the event; nothing should be stored at home.
7. **ALL applications must be submitted by the coordinator of the event. Individual applications will not be accepted unless other arrangements have been made between the coordinator and the Health Division.**
8. No application will be processed unless all the criteria are met.



BOSTON FIRE DEPARTMENT FIRE PREVENTION DIVISION

Instructions for a Food Truck Permit and Food Truck Inspection

- Food Truck Permits must be applied for online through the Boston Fire Department portal at: <https://www.boston.gov/departments/fire-prevention>
- Once the Food Truck Permit has been applied for online through the Boston Fire Department portal you must schedule a Food Truck Inspection with the Boston Fire Department.
- Food Truck Inspections are by appointment only Monday through Friday from 8am-11AM.

To schedule a Food Truck Inspection: Call or email Kristina Grublin at 617-343-3447 or Kristina.Grublin@Boston.gov

Boston Fire Department
Fire Prevention Division
Special Hazards Unit



Temporary Food Establishment Operations

Use this guide as a checklist to verify compliance with MA food safety regulations.

Submit a completed temporary food establishment application to the local Board of Health at a minimum of 30 days prior to the event.

Application

FOOD & UTENSIL STORAGE AND HANDLING

<input type="checkbox"/> Dry Storage	Keep all food, equipment, utensils, and single service items stored above the floor on pallets or shelving, and protected from contamination.
<input type="checkbox"/> Cold Storage	Keep potentially hazardous foods at or below 41°F. An effectively insulated container with sufficient coolant may be approved by the Board of Health for storage of less hazardous foods, or use at events of short duration.
<input type="checkbox"/> Hot Storage	Use hot food storage units when necessary to keep potentially hazardous food at or above 140°F.
<input type="checkbox"/> Thermometers	Use a thermometer to check temperatures of both hot and cold potentially hazardous food. Each refrigeration unit shall have a thermometer to accurately measure the air temperature of the unit.
<input type="checkbox"/> Wet Storage	Wet Storage of canned or bottled non-potentially hazardous beverages is acceptable when the water contains at least 10 ppm of available chlorine and the water is changed frequently to keep the water clean.
<input type="checkbox"/> Food Display	Protect food from customer handling, coughing, or sneezing by wrapping, sneeze guards or other effective barriers.



<input type="checkbox"/> Food Preparation	<p>Food employees must use utensils, disposable papers, disposable gloves or any other means approved by the Board of Health to prevent bare hand contact with ready-to-eat food.</p> <ul style="list-style-type: none"> • Protect all storage, preparation, cooking, and serving areas from contamination. • Obtain food from an approved source. Potentially hazardous foods and perishable items may not be prepared in residential kitchens. • Cooking: PHF'S- Beef 140°F, Pork 150°F, Ground Beef 155°F, Poultry 165°F, and other PHF'S 140°F
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PERSONNEL

<input type="checkbox"/> Person in Charge (PIC)	<p>There must be one person designated in charge at all times responsible for compliance with the regulations. Check with the Health Division's Temporary Liaison to see if food protection management certification is required.</p>
<input type="checkbox"/> Handwashing	<p>A minimum two-gallon insulated container with a spigot, basin, soap, and disposable towels shall be provided for hand washing (see attached). The container shall be filled with warm water 100°F to 120°F. A hand washing sign must be posted.</p>
<input type="checkbox"/> Health	<p>The (PIC) must tell food employees that if they are experiencing vomiting and/or diarrhea, or have been diagnosed with a disease transmissible through food, they cannot work with food or clean equipment and utensils. Infected cuts and lesions on fingers and hands must be covered and protected with waterproof materials.</p>



Handwashing:

1. An accessible and functional hand washing facility with hot water shall be provided within the perimeter of any business involved in the sale of food. If only pre-packaged food products are sold, hand washing facilities are not required.
2. Handwashing facilities shall not be used for the cleaning of equipment, storage of wiping cloths, or the disposal of liquid waste.
3. All food products, cooking equipment, and serving utensils shall be protected from any splash or spillage involved in the washing of hands.
4. Disposable paper towels shall be provided with each hand washing facility and will be properly disposed of after being used.
5. Any of the following set-ups can be used as a handwashing facility:
 - a. Portable commercial hand sinks that produce water flow 10 seconds of activating a hand pump or opening a dispensing valve. Soap from a sanitary dispenser shall be provided.
 - b. Minimum of 2-5 gallons of potable water will be maintained in a container capable of dispensing water through a valve. This valve shall enable a constant flow of water when opened. The wastewater shall be collected and disposed of to a sanitary sewer. Soap from a sanitary dispenser shall be provided.
6. An accessible and functioning commercial hand sink will accompany any toilet utilized by food handlers. Soap from a sanitary dispenser and disposable single-use towels shall be provided. The sink shall be used for hand washing only. Handwashing facilities shall be checked regularly for adequate soap, towels, and water.

A convenient hand washing facility must be available onsite for employee hand washing whenever handling unpackaged foods. This facility shall consist of a least sufficient warm running water, soap, and individual paper towels. The Board of Health may approve the use of chemically treated towelette in lieu of hand washing facilities if only frankfurters, non-potentially hazardous foods and non-perishable foods are served and there is no bare hand contact. Chemically treated towelettes must be made available for use by customers in self-service operations.