

Town of Ware
Board of Health

Town Hall 126 Main Street
Ware, MA 01082
Ph # (413) 967-9615
Fx # (413) 967-9646

Permit Fees Are As Follows

Temporary (ONE DAY) Food Permit	\$25.00
Temporary (MORE THAN ONE DAY) Food Permit	\$50.00
Mobile or Pushcart Permit	\$50.00

Temporary / Mobile Food Permit Application

Business Name: _____

Address: _____

Telephone # : _____

Owner or Person in Charge: _____

Date(s) of Function: _____

Address of Function: _____

Permit Type (Check One):

_____ Mobile Food Unit - A truck, wagon or other vehicle, Trailer, Stand or Pushcart
Designed, Equipped and Operated as a Movable Food Establishment.

_____ Temporary Food - A Provisional Food Establishment Operating at a Fixed Location
in Conjunction with an Event or Celebration.

List of Foods to Be Sold:

Describe Mobile Unit / Equipment:

Hand Washing Facilities: _____ YES _____ NO

Hot and Cold Running Water: _____ YES _____ NO

Mechanical Refrigeration: _____ YES _____ NO

Describe Food Transportation / Storage:

***** IMPORTANT - PLEASE NOTE *****

NO POTENTIALLY HAZARDOUS FOOD WILL BE ALLOWED TO BE SOLD TO THE PUBLIC UN LESS THE VENDOR IS EQUIPPED WITH HOT WATER, HAND WASHING FACILITIES, MECHANICAL REFRIGERATION, SANITIZERS AND THERMOMETERS.

POTENTIALLY HAZARDOUS FOODS ARE THOSE WHICH CONTAIN, IN WHOLE OR IN PART, OF MILK, MILK PRODUCTS, EGGS, MEAT, POULTRY, FISH OR SHELLFISH. FOODS WITH A PH LEVEL OF 4.6 OR BELOW, A WATER ACTIVITY VALUE OF 0.85 OR LESS, OR FOODS IN HERMETICALLY SEALED CONTAINERS ARE EXCLUDED FROM THIS DEFINITION.

PLEASE CALL THE HEALTH DEPARTMENT AT (413) 967-9615 IF YOU HAVE ANY QUESTIONS.

Signature: _____ Date: _____

Notice to Food Vendor:

Keep this checklist. Have it available at your Pre-Opening Inspection.

TEMPORARY FOOD SERVICE

ARE YOU READY ?

Use this guide as a checklist for preparing for your pre-opening inspection by the Health Department.

FOOD AND UTENSIL STORAGE AND HANDLING

DRY STORAGE

All food, equipment, utensils and single service items shall be stored above the floor on pallets or shelving and protected from contamination.

COLD STORAGE

Refrigeration units shall be provided to keep potentially hazardous foods at 45°F or below. An effectively insulated container with sufficient coolant may be approved by the Sanitarian for storage of less hazardous foods, or use at events of short duration.

HOT STORAGE

Hot food storage units shall be used where necessary to keep potentially hazardous foods at 140°F or above.

THERMOMETERS

Each refrigeration unit shall have a numerically scaled thermometer to accurately measure the air temperature of the unit.

FOOD DISPLAY

All food shall be protected from customer handling, coughing or sneezing by wrapping, sneeze guards or other effective barriers.

FOOD PREPARATION

All cooking and serving areas shall be protected from contamination. BBQ areas shall be roped off or otherwise segregated from the public.

PERSONNEL

HAND WASHING

A minimum of a two gallon insulated container with a spigot, a basin, soap and dispensed paper towels shall be provided for hand washing. The container shall be filled with hot water.

HEALTH

Employees shall not have any open cuts or sores, or diseases transmitted by food.

HYGIENE

Employees shall have clean outer garments and hair restraints as needed.