



MILTON BOARD OF HEALTH

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GUIDELINE FOR FOOD PERMITS AT TEMPORARY EVENTS

1. Be sure to check with the Board of Selectmen, Parks Department, Fire Department and any other applicable town agency regarding your event.
2. Temporary Permits are required whenever food is sold or served to the public in a facility or by a person or group that does not hold a current Milton Board of Health Food Permit. In general, temporary events are no longer than two weeks in duration and can be in or out of doors. Bake sales are exempt.
3. All food permit operators at temporary events must designate a **Person In Charge (PIC)**, unless the Event Coordinator provides one for the entire event. Effective October 1, 2001, for-profit operators must be Certified as Food Managers and must provide a copy of their certificate with the application.
4. Structural, sink and facility requirements will vary depending on the menu and event location. All foods must come from a licensed, approved source: **home preparation (other than bake sales) is prohibited.**
5. Pre-packaged foods of many types will be allowed, provided there are adequate facilities to keep them **hot (>140°F), cold (<41°F) or frozen (0°F)**. **Thermometers** must be in use to check food & equipment temperatures. When using ice to maintain cold temperatures, wrapped foods can not come into direct contact with ice and you must have a mechanism to drain the water from the ice.

When preparing foods, only potentially hazardous foods requiring **limited preparation** will be allowed (i.e. hotdogs, pre-cooked sausage, pre-made cheese pizza, and frozen, pre-formed hamburgers). Non-potentially hazardous foods such as popcorn, cotton candy and fried dough are also acceptable. Hamburgers **MUST** be cooked to an internal temperature of 155° F.

Potentially hazardous foods such as chicken, steak, macaroni & potato salads will require individual evaluation by the Board of Health. If permitted, more stringent structural, handwash and restroom requirements will be necessary.

6. **Handwash** facilities of some type must be available when food is being prepared and served. Chemical towelettes are acceptable for a menu limited to hot dogs and non-potentially hazardous foods. **In all cases**, bare hand contact with ready to eat foods is prohibited. Non-latex gloves, single service tissues and/or serving utensils must be used.
7. At the food site, unwrapped foods must be **protected from the elements**, customers & insects. Individual wrapping is preferred whenever possible. Good food handling practices along with a **high level of personal hygiene** and clean outer clothing are required.
8. The actual food site must be kept **clean** at all times and a **sanitizing solution** in a bucket or spray bottle must be available, along with paper towels or clean cloths. Two teaspoons of bleach in one gallon of water provides the necessary concentration of sanitizer (100 ppm).
9. Customers should be provided with single service utensils, individually wrapped. All condiments should be **single service**, or in squeeze bottle/pour-type containers.
10. Treat ice in a **sanitary** manner and use frozen ice packs whenever possible. Don't forget about trash storage & disposal!