



# CANTON BOARD OF HEALTH

79 PLEASANT STREET

CANTON, MA 02021

Phone 781 821-5021

Fax# 781 821-0337

TO: All Temporary Food Service Vendors

In addition to completing and submitting the Temporary Food Service Application the following documents need to be submitted with the application to the Canton Board of Health:

- List of business names & addresses where your food product is obtained from.
- Copy of Food Service License/Permit from the Town your company is presently licensed within.
- Copy of Serve Safe Certification of an individual(s) who will be working the food booth.
- Copy of Allergen Awareness Training Certification. The link to access the website training course is [www.mass.gov/eohhs/docs/dph/environmental/foodsafety/allergen-awareness-vendors.pdf](http://www.mass.gov/eohhs/docs/dph/environmental/foodsafety/allergen-awareness-vendors.pdf)
- Completed & signed: WORKER'S COMPENSATION INSURANCE AFFIDAVIT:  
GENERAL BUSINESSES form (attached).

-PAYMENT to be made by Check or Money Order. Payable to the TOWN OF CANTON.  
Mail payment to: Canton Board of Health, 79 Pleasant Street, Canton, MA 02021.  
[WE DO NOT ACCEPT CASH]. The fee is \$25.00 per booth.

Submit your completed paperwork via e-mail to: [rsattery@town.canton.ma.us](mailto:rsattery@town.canton.ma.us) or mail to  
Canton Board of Health, 79 Pleasant Street, Canton, MA 02021

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## TEMPORARY FOOD SERVICE PERMIT Restrictions:

1. All ready-to-eat foods must be handled with gloves. No bare hand contact of any kind.
2. The person handling food must not be handling money.
3. Gloves should be replaced often and whenever they have handled something other than food or food handling implements (including face or other body parts)
4. Use hand sanitizer often.
5. Meats, dairy, eggs, and other potentially hazardous foods must be kept at no higher temperature than 41 degrees & a thermometer must be kept in the cool-storage container at all times to verify temperature.
6. Foods should not be re-heated.
7. Children are discouraged from preparing foods.
8. Meats MUST not be served rare. The centers, if not well done, should be pink, not red. Juices should flow clear.
9. No animals allowed in the area.
10. POST at the booth. Food Allergies poster for employees (attached).
11. POST at the booth. Food Allergen Statement: "Please Inform your server if a person in your party has a food allergen." [attached].



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## APPLICATION FOR A PERMIT TO OPERATE AT A TEMPORARY FOOD EVENT

TODAY'S Date: \_\_\_\_\_

EVENT Name: \_\_\_\_\_

Event Location: \_\_\_\_\_

Event Date(s): \_\_\_\_\_

### FOOD SERVICE PROVIDER

BUSINESS NAME: \_\_\_\_\_

BUSINESS ADDRESS: \_\_\_\_\_

DATE(S) & HOURS OF OPERATION AT EVENT: \_\_\_\_\_

Name & Title: \_\_\_\_\_

Phone: \_\_\_\_\_ Business Phone: \_\_\_\_\_

EMAIL Address: \_\_\_\_\_

Permit Type: Food Service  Retail

1. Are any foods to be sold prepared at home? YES  NO

2. Will any foods be cooked or prepared at the event? YES  NO

If you answered "Yes" to either 1. or 2., is the person in charge of the booth/structure/tent familiar with safe and sanitary food handling procedures and proper food holding temperatures? YES  NO

Fee: \$25.00 per booth/structure/tent \$60.00 Seasonal Total Fee Due: \$ \_\_\_\_\_

### ADDITIONAL INFORMATION

Proposed Menu: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

You may also attach a copy of the Proposed Menu. \_\_\_\_\_

Water Source: \_\_\_\_\_ Toilet Location: \_\_\_\_\_

**\*\*Compliance with 150 CMR 590.000 is a requirement for all Food Permits\*\***

\_\_\_\_\_  
Signature of Applicant



# Food Allergies

*what you need to know*



**Millions of people have food allergies that can range from mild to life-threatening.**

## Most Common Food Allergens



**Peanuts**



**Tree nuts**



**Fish**



**Shellfish**



**Eggs**



**Milk**



**Wheat**



**Soy**

**\* Always let the guest make their own informed decision.**

**When a guest informs you that someone in their party has a food allergy, follow the four R's below:**

- **Refer** the food allergy concern to the department manager, or person in charge.
- **Review** the food allergy with the customer and check ingredient labels.
- **Remember** to check the preparation procedure for potential cross-contact.
- **Respond** to the customer and inform them of your findings.

**\* Sources of Cross-Contact:**

- Cooking oils, splatter, and steam from cooking foods.
- Allergen-containing foods touching or coming into contact with allergy-free foods (i.e. a nut-containing muffin touching a nut-free muffin).

**Any food equipment used for the processing of allergy-free foods must be thoroughly cleaned and sanitized prior to use.**

- All utensils (i.e., spoons, knives, spatulas, tongs), cutting boards, bowls, pots, food pans, sheet pans, preparation surfaces.
- Fryers and grills.
- Wash hands and change gloves after handling potential food allergens.

**\* If a guest has an allergic reaction, call 911 and notify management.**



**BEFORE  
PLACING YOUR  
ORDER, PLEASE  
INFORM YOUR  
SERVER IF A  
PERSON IN  
YOUR PARTY  
HAS A FOOD  
ALLERGY.**