



# TOWN of STURBRIDGE BOARD of HEALTH

---



**Public Health**  
Prevent. Promote. Protect.

## Temporary Food Establishment

**Fee: \$60**

Check to be Made Payable to the Town of Sturbridge

**COMPLETED APPLICATIONS MUST BE RECEIVED 14 DAYS IN ADVANCE OF EVENT.**

Late applications are subject to a \$15 late fee, totaling \$75 for permitting.

**INCOMPLETE APPLICATIONS WILL NOT BE REVIEWED**

<b>Event Name:</b>
<b>Event Location/Address:</b>
<b>Event Date(s) and Time(s):</b>

Business Name:
Business Address:
Owner Name:
Business Phone:
Applicant Name:
Applicant Phone:
Applicant Email:
Person In Charge of Food Safety:
Food Protection Manager Certification Expiration:
Allergen Awareness Certification Expiration:

### REQUIRED DOCUMENTATION

- ☐ Full menu of all items offered
- ☐ Proof of establishment/commissary/leased kitchen (permit, license or recent inspection report)
- ☐ Copy of Food Manager Certification
- ☐ Copy of Allergen Awareness Certification
- ☐ Proof of insurance



# TOWN of STURBRIDGE BOARD of HEALTH



**Public Health**  
Prevent. Promote. Protect.

## **FOOD STORAGE & HANDLING – If not applicable (N/A), please explain.**

1. Explain how cold foods are kept cold during storage and service:

---

---

2. Is time as a method of control in use for any temperature control for safety foods? Explain:

---

---

3. Explain how hot foods are heated and held for service:

---

---

4. Explain method for keeping foods protected from contamination during transport:

---

---

## **AT THE TIME OF INSPECTION, THE TEMPORARY ESTABLISHMENT MUST:**

- ☐ Be fully operational (e.g., all water tanks must be filled and all equipment operating).
- ☐ Have all foods covered during display or otherwise protected from contamination.
- ☐ Have protective dispensers for bulk condiments and single service articles that are not individually wrapped.
- ☐ If sampling, limit preparation of sampled goods at the temporary location (e.g., cutting larger items, packaging, etc. should be done at the base of operation).
- ☐ Have foodservice sanitizer available for any food contact surfaces. Test strips must be available.
- ☐ Hand sanitizer can be used in place of handwashing station under limited circumstances.

**An inspection will be conducted prior to permit issuance.**

**\* OPERATION PRIOR TO INSPECTION WILL RESULT IN DENIAL OF YOUR PERMIT \***

By signing this form, I acknowledge that I have read and understand all of the above statements.

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

Signature: \_\_\_\_\_ Date: \_\_\_\_\_