***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: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

Business 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 food 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:**

**\*\*\*IMPORATANT – PLEASE NOTE\*\*\***

**NO POTENTAILLY HAZARDOUS FOOD WILL BE ALLOWED TO BE SOLD TO THE PUBLIC UNLESS 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 HERMITICALLY SEALED CONTAINERS ARE EXCLUDED FROM THIS DEFINITION.**

**Please call the Health Department at (413)967-9615 with any questions.**

**\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_**

**Signature Date**

Mobile food operations not equipped with an adequate water and waste water system to facilitate hand-washing and the cleaning and the sanitizing of utensils shall be limited to the preparation and service of hot-dogs, pre-packaged foods and the sale of prepackaged food prepared at a licensed food processing plant or at a licensed food establishment for which he or she holds a permit in (590.09B2).

Mobile food operations equipped with an adequate water and waste water system to facilitate hand-washing and the cleaning and the sanitizing of utensils may prepare potentially hazardous foods requiring limited preparation for immediate service (590.009 B3).

**SUBMIT APPLICATION, FEE AND CERTIFIED FOOD HANDLER DOCUMENATION TO BOARD OF HEALTH OFFICE.**

**AN INSPECTION OF YOUR UNIT WILL BE REQUIRED.**

**Notice to Food Vendor:**

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

**ARE YOU READY?**

Use this guide as a checklist for preparing for you 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 STOARGE** Refrigeration units shall be provided to keep potentially hazardous foods

at 44°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 air restraints as needed.