Temporary Food Application Process

- 1. All temporary food service applications **must** be completely filled out and submitted to the office 10 days prior to your event.
- 2. Any vendor that does not have a licensed establishment to operate, must obtain a copy of the Health permit and a letter from the establishment stating they have permission to use the facility.
- 3. Any vendor doing pre-packaged products **must** pick up the product the day of the event; nothing should be stored at home.
- 4. Applications can be emailed to <u>isdtempevent@boston.gov</u>.
- 5. All applications must be submitted by the event coordinator. Individual applications will not be accepted unless other arrangements have been made between the coordinator and ISD Health.
- 6. If the event is having TCS foods, an inspector is required. If the event occurs outside of business hours, which are Monday through Friday 8am-4pm, an off hours inspection request will need to be completed.



Temporary Food Service Application

Name of Applicant:		Phone:	
Name of Establishment (if application			
Address:			
		Zip Code:	
Copy of Permit Provided: Yes	Pending		
FDA Number (if applicable):			
Name of Event:			
		Phone:	
Email Address:			
Event Address:			
Date/Time of Event			
List all food/beverages that wi	ll he served and the	establishment where the food was nurcha	sed

List all food/beverages that will be served and the establishment where the food was purchased.

Trans Fat Foods Cannot Be Served

PLEASE NOTE: TIME TEMPERATURE CONTROLLED FOR SAFETY FOOD PRODUCTS (TCS) ALWAYS REQUIRE A HEALTH INSPECTION ON SITE.

FEES ARE AS FOLLOWS:

1 Day Event-\$30

\$30 for the First day and \$5 for each consecutive day up to 14 days

PREPARATION FACILITIES: At the Event: Yes ___ No ___ If Yes, please describe the facilities and equipment: Off-site at Establishment: Yes ____ No ___ If yes, please describe the location: **COOKING FACILITIES:** At the Event: Yes No If Yes, please describe the facilities and equipment: Off-site at Establishment: Yes ____ No ___ If yes, please describe the location: **FOOD PROTECTION:** Describe the equipment and means of transporting COLD Food (41°F or below) and HOT Food (135°F or above): _____ Refrigeration: Required Not required Method of Refrigeration: Measures to protect food from contamination during preparation, storage, and display: Select All that Apply

Chafing Dish Hand-washing Other: Provide Detail Below

Cambro Units Sneeze Guards

Aluminum Foil Gloves/PPE

Signature: