



## Handwashing:

1. An accessible and functional hand washing facility with hot water shall be provided within the perimeter of any business involved in the sale of food. If only pre-packaged food products are sold, hand washing facilities are not required.
2. Handwashing facilities shall not be used for the cleaning of equipment, storage of wiping cloths, or the disposal of liquid waste.
3. All food products, cooking equipment, and serving utensils shall be protected from any splash or spillage involved in the washing of hands.
4. Disposable paper towels shall be provided with each hand washing facility and will be properly disposed of after being used.
5. Any of the following set-ups can be used as a handwashing facility:
  - a. Portable commercial hand sinks that produce water flow 10 seconds of activating a hand pump or opening a dispensing valve. Soap from a sanitary dispenser shall be provided.
  - b. Minimum of 2-5 gallons of potable water will be maintained in a container capable of dispensing water through a valve. This valve shall enable a constant flow of water when opened. The wastewater shall be collected and disposed of to a sanitary sewer. Soap from a sanitary dispenser shall be provided.
6. An accessible and functioning commercial hand sink will accompany any toilet utilized by food handlers. Soap from a sanitary dispenser and disposable single-use towels shall be provided. The sink shall be used for hand washing only. Handwashing facilities shall be checked regularly for adequate soap, towels, and water.

A convenient hand washing facility must be available onsite for employee hand washing whenever handling unpackaged foods. This facility shall consist of a least sufficient warm running water, soap, and individual paper towels. The Board of Health may approve the use of chemically treated towelette in lieu of hand washing facilities if only frankfurters, non-TCS foods and non-perishable foods are served and there is no bare hand contact. Chemically treated towelettes must be made available for use by customers in self-service operations.

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## Temporary Food Establishment Operations

Use this guide as a checklist to verify compliance with MA food safety regulations.

Submit a completed temporary food establishment application to the local Board of Health at a minimum of 30 days prior to the event.

Application

### FOOD & UTENSIL STORAGE AND HANDLING

<input type="checkbox"/> <b>Dry Storage</b>	Keep all food, equipment, utensils, and single service items stored above the floor on pallets or shelving, and protected from contamination.
<input type="checkbox"/> <b>Cold Storage</b>	Keep TCS foods at or below 41°F. An effectively insulated container with sufficient coolant may be approved by the Board of Health for storage of non-TCS foods, or use at events of short duration.
<input type="checkbox"/> <b>Hot Storage</b>	Use hot food storage units when necessary to keep TCS food at or above 135°F.
<input type="checkbox"/> <b>Thermometers</b>	Use a thermometer to check temperatures of both hot and cold TCS food. Each refrigeration unit shall have a thermometer to accurately measure the air temperature of the unit.
<input type="checkbox"/> <b>Wet Storage</b>	Wet Storage of canned or bottled non-TCS beverages is acceptable when the water contains at least 10 ppm of available chlorine and the water is changed frequently to keep the water clean.
<input type="checkbox"/> <b>Food Display</b>	Protect food from customer handling, coughing, or sneezing by wrapping, sneeze guards or other effective barriers.

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<input type="checkbox"/> <b>Food Preparation</b>	<p>Food employees must use utensils, disposable papers, disposable gloves or any other means approved by the Health Division to prevent bare hand contact with ready-to-eat food.</p> <ul style="list-style-type: none"> <li>• Protect all storage, preparation, cooking, and serving areas from contamination.</li> <li>• Obtain food from an approved source. TCS foods and perishable items may not be prepared in residential kitchens.</li> <li>• Cooking: TCS'S- Beef 145°F, Pork 145°F, Ground Beef 155°F, Poultry 165°F, and other TCS foods 145°F</li> </ul>
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**PERSONNEL**

<input type="checkbox"/> <b>Person in Charge (PIC)</b>	<p>There must be one person designated in charge at all times responsible for compliance with the regulations. Check with the Health Division's Temporary Food Liaison to see if food protection management certification is required.</p>
<input type="checkbox"/> <b>Handwashing</b>	<p>A minimum two-gallon insulated container with a spigot, basin, soap, and disposable towels shall be provided for hand washing (see attached). The container shall be filled with warm water 100°F to 120°F. A hand washing sign must be posted.</p>
<input type="checkbox"/> <b>Health</b>	<p>The (PIC) must tell food employees that if they are experiencing vomiting and/or diarrhea, sore throat with a fever, or have been diagnosed with a disease transmissible through food, they cannot work with food or clean equipment and utensils. Infected cuts and lesions on fingers and hands must be covered and protected with waterproof materials.</p>