



Dennis Health Department

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TEMPORARY FOOD SERVICE LICENSE REQUIREMENTS

As per the Town of Dennis Food Service Regulations, Regulation 12, Temporary Food Service shall mean any operation that prepares, serves, vends, or otherwise provides food for human consumption at any location for a period less than four (4) consecutive days.

The Dennis Health Department must be notified seven (7) days prior to the event or function when the event or function includes the retail sale of food or food service.

Applications for a Temporary Food Service Permit shall be completed at least seven (7) days prior to the event. The Health Department must review the application and issue a permit prior to the event and the permit shall be kept on-site for the duration of the event.

POTENTIALLY HAZARDOUS FOODS

- Potentially hazardous foods cannot be prepared in a residential kitchen (must be prepared in a licensed or Town building kitchen). Potentially hazardous food means “a food that is natural or synthetic and that requires temperature control because it is in a form capable of supporting: (i) The rapid and progressive growth of infectious or toxigenic microorganisms; (ii) The growth and toxin production of *Clostridium botulinum*; or (iii) In raw shell eggs, the growth of *Salmonella Enteritidis*.”

BAKE SALES

- Baked goods are not considered potentially hazardous foods. However, the organization must obtain a Temporary Food Service Permit and list all foods to be sold. Potentially hazardous foods cannot be prepared in a residential kitchen (must be prepared in a licensed or Town building kitchen).

MOBILE FOOD VEHICLES

- Mobile Food Vehicles must be inspected and licensed by the Health Department and shall comply with the regulations of the Massachusetts Department of Public Health, 105 CMR 590.000, the 1999 Federal Food Code and the Town of Dennis Food Service Regulations.
- A list of mobile food vendors, with their contact information, shall be provided by the event organizer with the Temporary Food Service Application.

HOT AND COLD HOLDING/STORAGE UNITS

- Cold foods must be kept at 41 degrees F or colder (a cold holding unit, i.e., a cooler with ice or refrigeration, must be available to keep foods within temperature).
- Be sure to refill ice or replace ice packs to ensure proper temperature.
- Hot foods must be held at 140 degrees F or hotter (proper units must be available to keep hot foods at proper temperature).
- Reheated foods must be cooked to 165 degrees F.

THERMOMETER

- A thermometer should be kept on hand to check food temperatures to ensure proper temperatures.
- A thermometer should be kept in *all refrigeration/cooler units*.

PLASTIC GLOVES

- Must be worn and changed frequently (each time you change tasks or begin food handling).

WATER SERVICE AVAILABLE

- For hand washing, ware washing, janitorial purpose.

SANITIZER IN SPRAY BOTTLE (LABELED SANITIZER)

- For example, one cap of bleach, the rest water (tested to proper concentration).
- Sanitizer must be used to sanitize serving utensils, etc.
- Spray sanitizer on surfaces and wipe off with paper towels.

SERVING/DISPENSING UTENSILS

- Must be available
- Separate serving utensils for each product (extra sets must be available as well).
- Serving utensils must be kept sanitary (i.e., cleaned and sanitized).
- Dispensing papers (deli tissues, napkins or paper towels) should be available to customers, if applicable (selfservice foods, etc.).

OVERHEAD PROTECTION MUST BE PROVIDED

- For example, tents, awnings, etc.

TOILET FACILITY ACCESSIBLE

- Must list toilet facility and hand washing area that will be accessible.

EXERCISE PROPER FOOD HANDLING PROCEDURES

- Staff should exercise proper food handling procedures at all times.