



# TOWN OF CONCORD

BOARD OF HEALTH  
141 KEYES ROAD  
CONCORD, MA 01742  
(978) 318-3275 FAX: (978) 318-3281

## TEMPORARY FOOD ESTABLISHMENT OPERATIONS

### Food And Utensil Storage and Handling

- **DRY STORAGE** All food, equipment, utensils and single service items shall be stored above the floor/ground on pallets, shelving or tables.
- **COLD STORAGE** Refrigeration units shall be provided to keep potentially hazardous foods at 45 degrees Fahrenheit or below. An effectively insulated container with sufficient coolant may be approved by the Sanitarian for storage of less hazardous foods, or for use at events of short duration. **ALL POTENTIALLY HAZARDOUS FOODS ABOVE 45 DEGREES FAHRENHEIT SHALL BE DISCARDED UPON REQUEST OF THE SANITARIAN.**
- **HOT STORAGE** Hot food storage units shall be used where necessary to keep potentially hazardous foods at 140 degrees Fahrenheit or above.
- **FOOD DISPLAY** All food shall be protected from customer handling, coughing, or sneezing by wrapping, sneeze guards or other effective barriers. All baked goods shall be pre-wrapped in individual portions. Condiments shall be served as pre-packaged individual packets.
- **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

- **HANDWASHING** A minimum five-gallon insulated container with a spigot, and a basin, pump soap and paper towels shall be provided for handwashing. The container shall be filled with hot water.
- **HEALTH** Employees/volunteers shall not have any open cuts or sores or diseases transmittable by food. Employees/volunteers experiencing vomiting and/or diarrhea shall not have contact with food.
- **HYGIENE** Employees/volunteers shall have clean outer garments and hair restraints. Tobacco usage and eating are not permitted by food handlers in the food preparation and service areas.

## **Cleaning**

- **SANITIZING** Chlorine or quaternary ammonium compound shall be provided for sanitizing food contact surfaces, equipment and wiping cloths.
- **WIPING CLOTHS** Wiping cloths shall be stored in a clean 100ppm chlorine or 200 ppm quaternary ammonium compound solution. A spray bottle containing a clean 100 ppm chlorine or 200 ppm quaternary ammonium compound solution and paper towels may be substituted.

## **Water**

- **WATER SUPPLY** An adequate supply of potable water shall be on site and obtained from an approved source. Water storage at the booth shall be in approved storage containers.
- **WASTEWATER DISPOSAL** Wastewater shall be disposed in an approved wastewater disposal system.

## **Premises**

- **COUNTERS/SHELVES/TABLES** All food preparation surfaces shall be smooth, easily cleanable, durable and free of seams and difficult to clean areas. All other surfaces shall be finished to be cleanable.
- **TRASH** An adequate number of cleanable containers shall be provided inside and outside the booth and throughout the event.
- **RESTROOMS** An adequate number of approved toilet and handwashing facilities shall be provided at each event. These facilities shall be accessible for employee/volunteer use.
- **CLOTHING** Personal clothing and belongings shall be stored at a designated place in the booth, away from food preparation, food service and warewashing areas.

**ALL LEFT-OVER FOODS SHALL BE DISCARDED AT THE  
END OF THE DAY**