**Guidelines for Temporary and Seasonal Food Vendors**

**The following are conditions and guidelines to control Foodborne Illness Risk Factors in order to serve safe food to the public:**

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* Conspicuously Display the following: Temporary / Seasonal Food Permit, Propane Permit (if applicable), Allergy Awareness Notice **"Before placing your order, please inform your server if a person in your party has a food allergy."** The notice must be displayed in a clear conspicuous manner on all menus and menu boards.
* Only the foods stipulated on your Food Permit may be served / sold.
* Employees with communicable diseases which can be transmitted through food or who are experiencing vomiting and or diarrhea must be excluded from food activities. Review the Illness Policy with all employees I volunteers prior the event.
* Running water with liquid soap and disposable paper towels for hand washing must be available and set-up prior to food preparation. Bottled water with a Dull-out spout is acceptable. 
* All food handlers shall wash their hands before and after glove use, after utilizing the toilet facilities, smoking, eating, changing tasks, and anytime when hands become contaminated.
* **Bare hands may not contact RTE (ready-to-eat) and cooked foods.** Suitable utensils shall be used such as deli tissue, spatulas, tongs, single-use non-latex gloves etc. Bare-hand contact shall be minimized with foods that are not RTE.
* All TCS / PHF (Time / Temperature Control for Safety Food) Foods shall be held at: **Hot Holding 1350 F and above; Cold Holding 41 O F and below. Reheat to 165F one time if food falls below 135F for less than 2 hours; otherwise discard.** Examples of TCS Foods include but are not limited to Hot Dogs, Sausages, Hamburgers, Prepared Vegetables, Rice etc.

**The following are Minimum Internal Cookinq Temperatures:**

* + - Commercially Processed RTE Foods (Hot Dogs, Pre-Cooked Sausages) - 1350 F
		-  Hamburgers - 1550 F Chicken - 1650F Pork - 1450F
		- TCS Foods - previously cooked, cooled and reheated for Hot Holding - 1650F
* A thermocouple-style thermometer or T-Sticks (disposable) must be available and used for testing the internal temperatures of TCS Foods on site. Thermometers shall be cleaned and sanitized before and after use. Alcohol swabs are highly advised.
* Food employees shall wear clean outer garments, hair restraints, and utilize good hygienic practices.
* Smoking is prohibited within 10 feet of a cart or food storage area. Employee must wash their hands thoroughly with soap before returning to work.
* Foods must be obtained from an approved commercial source. Proof of source such as boxes, receipts etc. must be on site and available.
* All carts must be thoroughly pre-cleaned before set up at the event.
* All equipment, utensils, containers etc. shall be clean and in sanitary condition. A spare set of work utensils shall be available if ware washing is not available.
* Ice cream and other utensils can be stored in the product with the handle positioned out of the product.
* Only mechanical refrigeration or crushed / cubed ice is allowed as a cooling medium. Foods shall not come in contact with water or un-drained ice. Packaged foods may not be stored directly in ice if it is subject to the entry of water.
* All foods, drinks and condiments shall be handled and stored in a manner that prevents contamination such as using clean covered containers, storing equipment and food up off the ground etc. Trash bags are not to be used for food storage.
* Garbage and refuse shall be disposed of in a satisfactory manner. The premises shall be kept clean.
* A soapy water solution shall be available. Sanitizer is NOT a cleaner.
* Sanitizing solution made for food prep surfaces (read the chemical label) shall be prepared at the proper concentration and be onsite. Use pH test papers to determine the concentration (Chlorine-white papers with purple color chart, Quaternary-orange papers with green color chart). Read and follow the sanitizers manufacturers label for specific concentration levels and contact time. Pre-mix sanitizers (Chlorine or Quaternary type) are available at restaurant equipment and supply stores. The use of a properly labeled spray bottle or red container is acceptable.
	+ - Chlorine (Bleach) Sanitizer: 50 — 200 PPM Quaternary Sanitizer: 200 PPM or 150 — 400 PPM
	+ Concentration depends on manufacturer's instructions Concentration depends on manufacturer's instructions

**If the above guidelines are not maintained or set-up, your Temporary I Seasonal Food Permit may be immediately suspended or revoked and you may be asked to leave the event. If there are any questions regarding the above, contact the Dalton Health Department at 413-684-6111 Ext 302 prior to the event.**

**I have read, understand and agree to follow the above conditions and guidelines**

Signature of Permit Holder: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Print: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_