**Dalton Temporary Food Event**

***EVENT ORGANIZER/COORDINATOR:***

* **30 days** prior to event, please email a contact list of all vendors to BOH@Dalton-MA.gov. Include name of vendor, contact person, phone number, email address, and the available suggested date and time to schedule the inspections.

***VENDOR REQUIREMENTS:***

* **Permit Required:** You ***must*** obtain a permit from the Health Department to sell or distribute any food to the public other than those exempted and itemized in the below segment on this page.

**Submit Online Permit Application:** <http://fctpermit.com/sites/alliance/boh/user_login.asp>

* At least 14 calendar days prior to event.
* Fee: $25/1 day; $50/2 days; $75/3-14 days
	+ Payable online with application through Unibank, pay as guest.
* Food Vendors must be in compliance with the guidelines set forth in **105 CMR 590.000: Minimum Standards for Food Safety, State Sanitary Code, Chapter X.**
	+ Current **Food Manager’s Certificate** (example: Serv Safe)
		- **Non-Profit Dalton Carnival:** Current Food Handler Certificate
	+ **Allergen Awareness Certificate**
	+ **Choke Saver Certification**: (Will accept CPR as well) Required if seating 25 or more people.
* **If business is located outside of Dalton, a copy of your local Board of Health Base Operation Permit/license** (not Common Vic or Business) and a **copy of most recent food inspection** **(if available).**
	+ Permitted establishments in Dalton are not required to submit the above documents as long as they are current and on file.
* **All vendors should have a sign posted: “**Before placing your order, please inform your server if anyone in your party has a food allergy.”
* Vendors will be required to post certifications and permit at their location at the event.
* All Vendors preparing and serving food shall have sanitary hand washing mechanisms available as well as non-latex gloves.
* **Maintain food logs to assist in monitoring time/temp as a public safety measure.**
* Open fire, Barbeque, or Propane use: Contact Fire Department – 413-684-6118
* Tent: Contact the Building Inspector – Brian Duval: bduval@dalton-ma.gov, 413-684-6111 ext 301
* Processed Meats: All processed meats shall remain frozen and bear a USDA approved stamp with identification number on each package.
* Canning jams, jellies and/or other potentially hazardous foods shall be prepared and processed in a kitchen approved/licensed by the Board of Health.
* Guidelines for Temporary & Seasonal Food Vendors

***EXEMPTED/PERMIT NOT REQUIRED*:** You will not be required to obtain a permit from the Health Department to sell or distribute the following foods:

* Eggs: Farm fresh eggs stored and maintained at 450 F (7.20C)
* Honey: Unprocessed/raw defined by the National Honey Board: honey as it exists in the beehive or obtained by extraction, settling or straining without added heat.
* Maple Syrup: Syrup only is exempt; maple products, such as candy, are not exempt.
* Produce: Fresh uncut fruits and vegetables.

If there are any questions please do not hesitate to contact the BOH at 413-684-6111 ext. 302 or 305.

Please have a safe and fun event!

3.19.24