

Nantucket Health & Human Services
131 Pleasant Street
Nantucket, MA 02554
508-228-7200
health@nantucket-ma.gov



General Information regarding Temporary Food Events

Any event where food is served to the “general public” requires a temporary food permit from the local Board of Health. A public event is defined as “an event that is advertised with fliers, banners, newspaper articles, radio or TV announcements, or by other means (regardless of where or not a fee is charged), is considered a public event and is subject to health code requirements of the regulatory authority”

Events that propose a menu that includes *Potentially Hazardous Foods (PHF)* or *Temperature Controlled for Safety Foods (TCS)* such as eggs, meats, mayonnaise-based foods and other foods that require temperature control, pose the highest risks and, therefore, must meet more stringent guidelines to ensure food safety.

NO foods for public events or fundraisers should be made in a home or residential kitchen (with the exception of baked goods such as cookies, brownies, or cakes with prior approval from the Health Department). Baked goods which have temperature control fillings and frostings such as cream fillings, buttercream and cream cheese frosting are prohibited at bake sales. Commercially pre-packaged frostings can be used as a substitute. Hats and gloves must be worn while preparing the items at home as well as handling.

The Nantucket Health Department staff works with potential food vendors and event coordinators to assist in modifying menu choices or food preparation techniques that will reduce potential food hazards.

Requirements for Temporary Food Vendors

The Nantucket Health Department enforces section 590.000 of the Massachusetts State Sanitary Code which requires a temporary food service permit to be obtained at all temporary events/celebrations:

<https://www.mass.gov/guidance/retail-food-code-standards-for-food-establishments-at-events-and-farmers-markets>

In general, a temporary food permit is granted for any single event or celebration that last two weeks or less in duration. An inspection may be conducted prior to issuance of any permits.

Structural, equipment and ware washing facility requirements will vary depending on the type of food product prepared and sold.

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In addition, the Board of Health may impose additional requirements to protect against health hazards related to the conduct of temporary food vendors. They may also prohibit the sale or distribution of some or all **Potentially Hazardous Foods (PHF) or Temperature Controlled Foods (TCS)** such as raw and treated meats, poultry, eggs and dairy products and heat – treated vegetables and raw sprouts. Furthermore, they may, when no health hazard will result, waive, or modify requirements of any or all regulations governing foods sold or distributed in the Town of Nantucket.

Should you have any questions, please contact the Nantucket Health Department health@nantucket-ma.gov, 508-228-7200 or visit us at 131 Pleasant Street, Nantucket, MA.

1. Permit requirements:

- a. A temporary food permit application must be submitted at least 10 business days prior to the event. Applications received within 10 days of event will be considered on a case-by-case basis.
- b. A sketch of your area at the event must be submitted with the application.
- c. Keep your menu simple and keep Potentially Hazardous Foods (PHF) to a minimum.
- d. *Only food listed on the permit may be sold.*
- e. Certain food items may require a Serv Safe Manager Certification: <https://www.servsafe.com/ServSafe-Manager> and/or Allergen Certification: <https://www.berkshireahec.org/ma-food-allergen-registration/>.

2. Temperature requirements- storage, display and transportation:

- a. The preparation of Potentially Hazardous Foods shall be restricted to food that requires limited preparation such as seasoning and cooking (hamburgers and frankfurters). *All other food and/or food handling will be considered on a case-by-case basis for public health and safety reasons.*
- b. Ready-to-eat food must be covered. Served using tongs or bakery paper.
- c. Foods must be obtained by approved sources.
- d. All PHF food (raw and treated meats, poultry, eggs and dairy products and heat – treated vegetables and raw sprouts) must be transported and held at proper temperatures:

Frozen foods....at or below 0* F

Refrigerated Foods...at or below 41* F

Hot Foods.....at or above 135* F

(Only mechanical refrigeration and/or crushed or cubed ice is allowed as a cooling medium with prior approval from the Health Department)

- e. All TCS foods shall be stored at 41* F or below, or at 135 * F or above. Adequate facilities to maintain proper temperatures are required.
- f. Thermometers must be available and in use for monitoring food temperatures.
- g. All packaged foods must be individually wrapped/package and labeled.
- h. Contact the Nantucket Fire Department for open flames and propane gas requirements:

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3. Sanitation Requirements:

- a. Good food handling practices must be observed; clean outer clothing and use of effective hair restraints such as hats or hair nets. Facial hair restraints are encouraged, especially if preparing TCS foods.
- b. Food handling must be minimized by the use of tongs, single use gloves, deli paper, etc.
Ready-to- eat foods may not be handled with bare hands!
- c. Clean-up facilities must be available whether on site. These must include a 3-compartment sink, sanitizing solution (usually unscented bleach and water) and test strips. Additional information is available on “how to” assemble.
- d. Participants should be prepared to bring extra equipment, utensils, pots and pans, etc that might require washing and sanitizing should they become contaminated with soil, raw foods, etc.)

4. Miscellaneous:

- a. Grey water- For those who are permitted at a commercial kitchen, grey water must be disposed of in the facility (ie, mop sink). For all others, please dispose at the Sewer Department.
- b. As a reminder the Town of Nantucket has a Single-Use Plastics Bylaw and a Biodegradable By-Law enforced by the Health Department. It is **prohibited** to:
 - Sell/Distribute water under 34 ounces: <https://ecode360.com/37348602>.
 - Sell/Distribute the use of polystyrene aka “Styrofoam” containers and any plastic (coffee lids and certain plastic drinking lids) embossed with #6: <https://ecode360.com/32963613>.

I have read the “The General Information and Requirements”. Failure to follow the requirements determined by the Massachusetts Department of Public Health may result in fines. Repeated violations and/or disregard for Food Safety policies may result in possible revocation for participation in future events.

Signature _____ *Date:* _____