



## Nantucket Health & Human Services

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### Temporary Food Permit Checklist

Revised Feb 2023

*Important: The Town of Nantucket Health Department enforces the Federal and State Food Code: Failure to have any of the items listed below determined by the Health Department may result in fines. Repeated violations and/or disregard for Food Safety policies may result in possible revocation for participation in future events.*

Click here [download \(mass.gov\)](#) for the Massachusetts Department of Public Health Food Protection Program Retail Food Code Standards for Temporary Food Establishments for further information.

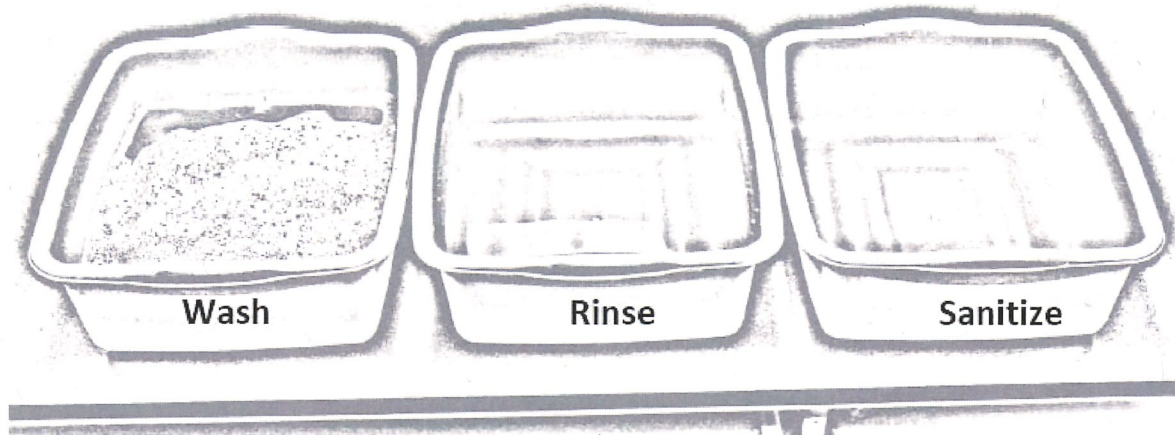
	Hats and Gloves for food handlers
	Hair restraints
	Overhead protection like a tent or umbrella
	Use thermometers to check temperatures of both hot and cold TCS foods
	Tongs, deli paper, or gloves while handling "Ready-to-eat" food
	Food must be covered between service
	Restrooms available
	Handwashing station if TCS foods are served – <a href="#">see figure 2</a>
	Food must be stored at least 6" off the ground
	*Temporary Event 3 bay sink set up- <a href="#">see figure 1 or 4</a>
	Spray bottle/bucket solution to sanitize (ex. unscented Clorox Bleach and water) - <a href="#">see figure 3</a>
	Sanitizer test strips- <a href="#">see figure 5</a>
	Trash can with lid
	Grey water must be disposed of properly- <a href="https://ecode360.com/32940339">https://ecode360.com/32940339</a>
	Extra food service utensils and single use disposable gloves
	Thermometers
	Separate Money Handler- money handler should not handle food and food handler should not handle money.
	Only water over 34 ounces is allowed to be sold and/or distributed
	Single Use Plastics ByLaw: <a href="https://ecode360.com/37348602">https://ecode360.com/37348602</a>
	Serving Well-Water is not allowed
	Biodegradable products only- Biodegradable Packaging ByLaw: <a href="https://ecode360.com/32963613">https://ecode360.com/32963613</a>

## **FIGURE 1**

**A dishwashing set up is required for utensils that will be reused at the food preparation site.**

**All utensils must be washed, rinsed, sanitized and air-dried.**

### **Proper dishwashing set up for events**



**Sanitize with a dilution of 50-100ppm Chlorine Bleach**

$\frac{1}{4}$  tsp of bleach per quart of warm water,

or

1 tsp of bleach to 1 gallon of water.

**Check with Chlorine Test Strips.**

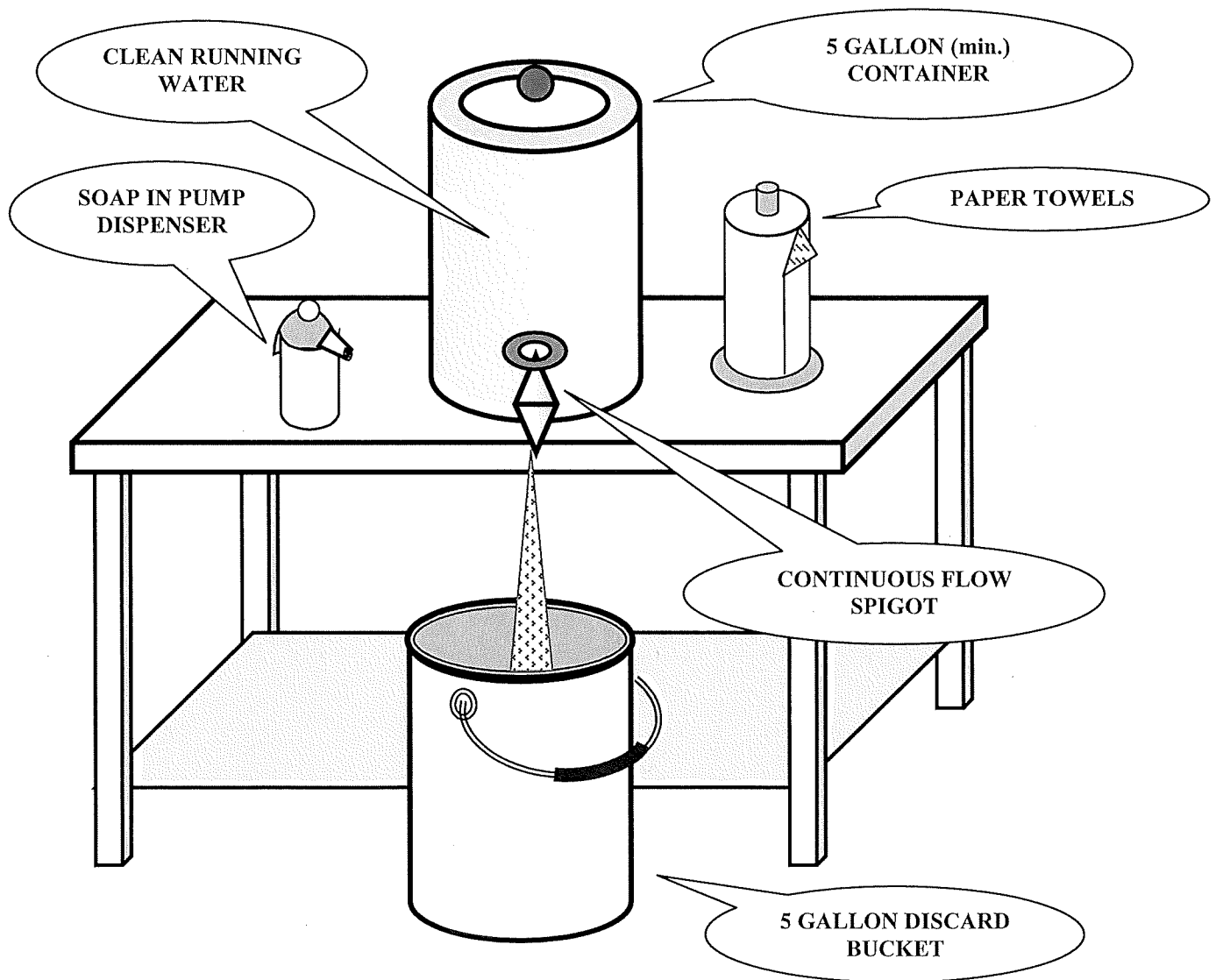
**FIGURE 2**

# TEMPORARY HANDWASHING STATION



## REQUIREMENTS:

- ✓ A 5 gallon (minimum) container with...
- ✓ Spigot that provides a continuous flow of...
- ✓ Running water
- ✓ Liquid soap in a pump dispenser
- ✓ Paper towels, and...
- ✓ A 5 gallon bucket (or same size as clean water receptacle) to collect the dirty water



Hand Sanitizer is NOT a recommended substitution



Figure 3



Figure 5



Figure 4