

Signature

David J. Greenbaum, R.S. Director of Public Health

## **TOWN OF SAUGUS**

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Date

## APPLICATION FOR A PERMIT TO OPERATE A TEMPORARY FOOD ESTABLISHMENT

Event:	
Event Name	
Address	Number of Days
<b>Person in Charge:</b> (Attach copy of certification)	
Name	Certification Date
Address	
Establishment/Food Vendor:	
Name	Phone
Address	
Foods: (List all foods to be Served)	PHF – Thermometers required
DI	
Place of preparation (must be a permitted kitchen)	
Method of Hand Washing/Sanitizing	
Method of No-Bare-Hand contact with Ready-To-Eat f	ands
Wethou of No-Dare-Hand Contact with Ready-10-Lat i	
Method of keeping cold food below 41° F	
Method of Reeping cold food below 41 T	
Method of keeping hot food above $140^{\circ}$ F	
	4.1. 4.194
All food contact services must be sanitized and l	-
No Bare-Hand-Contact with Ready-To-Eat food All feed most be protected from contamination.	
All food must be protected from contamination	
Number of Days X \$50/Day	= Total Fee:
**Attach a plan sketch of food preparation and display area/booth**	
I certify that I am familiar with 105 CMR 590.00 Minimum Sanita Federal Food Code. The above described establishment will be op	
operation and management and regularity	