

# QUABBIN HEALTH DISTRICT

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*Serving the Communities of Belchertown, Ware and Pelham, MA*

## Mobile and Temporary Pre-Operation Guidance Document

### ARE YOU READY?

First Identify your Risk Level

General Risk Levels:

Level	Description	Examples of Foods
0	Sale of Pre-Packaged Non-TCS Food and Drink	Chips, Soda, Candy, Baked Goods, Whole Produce, Pure Maple Products, Unprocessed Honey, Farm Fresh Eggs held at <45°F
1	Non-TCS foods are being Sold: Some Minor Preparation of Low Risk Foods- No Cooking Performed	Popcorn, Cotton Candy, Fried Dough, Nachos, Hot Prepared Beverages with no Milk, Fresh Lemonade
2	Low Risk TCS Foods are being Sold: Reheating or Handling of <u>Pre-Cooked/Pre-Processed</u> TCS Food	Hot Dogs, Pre-packaged Dairy Products, Canned Chili
3	High Risk TCS Foods are being Sold: Some Food Preparation which may involve a more extensive menu and handling of raw ingredients. Complex preparation of food including cooking, cooling and reheating	Burgers, Baked Potatoes, Any Foods Starting from Raw TCS Ingredients

#### Risk Level 0:

Your booth likely does not need to be permitted or inspected by our Health Department. Please double check with our department to confirm whether or not you will need to be permitted.

#### Risk Level 1:

\_\_\_\_\_ **Sale of Cottage Foods:** Cottage foods (baked goods, jams) may be sold at temporary events if prepared at licensed residential kitchens. Current wholesale permit or residential kitchen permit should be posted during event. However, if you are classified as a non-profit, baked goods from private home kitchens are allowed without an inspection if a sign is posted stating that the baked goods were prepared in residential kitchens that were not inspected or permitted by the local health department.

\_\_\_\_\_ **Allergen Consumer Advisory Posted:** Statement saying "Please Inform you server if anyone in your party has a food allergy" must be posted by food service area and/or on your menu board.

\_\_\_\_\_ **Food Protected:** Food is stored off the ground and are covered. Food should be protected from miscellaneous sources of contamination including but not limited to precipitation, animals/insects, dust, and bodily fluids. Direct contact with ready to eat foods should be limited. If outdoors, overhead cover will be needed over food preparation and service areas. Public access should be limited. Toxic materials should be labeled and stored so they cannot contaminate food, equipment and utensils.

\_\_\_\_\_ **General Cleanliness/Sanitation:** Equipment, utensils and outerwear are observably clean and in good repair. Extra clean utensils are available. Disposable gloves and hair restraints are available if there could be direct hand contact with food. Hand jewelry may not be worn or should be limited.

\_\_\_\_\_ **Labeling of Foods:** If food or ingredients are removed from their original packaging, they should be labeled with their common name if not easily identifiable. All packaged foods for sale should be labeled noting all distinct ingredients in product and separately listing major food allergens present in product.

### **Risk Level 2:**

In addition to items listed above,

\_\_\_\_\_ **Handwash Station:** A minimum of one handwash station dedicated to your operation must be conveniently available for use. For certain temporary events an enclosed container with hot water, spigot, catch basin, hand soap, “employees must wash hands” sign, paper towels can be substituted for a plumbed handwash sink.

\_\_\_\_\_ **Coolers with Ice or Mechanical Refrigeration/Freezers:** TCS Foods are held at 41°F or below. Accurate scaled thermometers to measure air temperature should be in all cold storage units.

\_\_\_\_\_ **Hot Storage Units:** TCS Foods are held at 135°F or above.

\_\_\_\_\_ **Electric Source Present**

### **Risk Level 3:**

In addition to items listed above,

\_\_\_\_\_ **Water, Wastewater and Waste Disposal:** Water must be from an approved source. If water is from a private well, a well water test must be submitted to our office prior to the event. All wastewater, garbage, rubbish and grease/waste oils should be stored and disposed of appropriately.

\_\_\_\_\_ **Warewash Station/Food Contact Surface Sanitation:** If no extra utensils are present, a 3-Bay Sink provided with bays large enough to submerge the largest equipment and utensils must be available. If there is extensive food preparation, a warewash station is required. A food grade sanitizer must be available along with corresponding test strips.

\_\_\_\_\_ **Required Certifications and Postings:** All postings must be in a conspicuous place for the public. Post current Allergen Awareness and Food Protection Certifications and Permit. If you have a mobile unit, unit should be identifiable with business name and a sign stating “A Copy of the Most Recent Inspection Report is available upon request” must be posted. If undercooked animal derived products are being offered, these items must be starred and there must a notice on the printed menu and/or menu board stating: “Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.”

\_\_\_\_\_ **Thermometers:** An accurate metal stem or probe thermometer is present to check internal temperatures of hot and cold TCS foods. Thermometer should be properly sterilized after use.

\_\_\_\_\_ **Food Safety Policy:** If event is indoors or you are operating in an enclosed truck or trailer, a written policy should be present going over procedures to safely clean up after an incident of diarrhea or vomiting, to prevent the spread of communicable diseases such as Norovirus. A kit containing items as listed in the written policy should also be present. In addition, a verifiable record or signed copies of Employee Reporting Agreement for every active food employee must be present documenting that food

employees are aware of requirements to report certain symptom and disease diagnosis as per listed in 105 CMR 590.2-201. Employees should not eat, drink from open containers or smoke in food preparation/serving areas. Food employees must wash hands at dedicated hand sink after leaving food service area or after using toilet facilities, smoking, eating, drinking, or other activities that may contaminate hands.

\_\_\_\_\_ **Physical Facilities:** If you are a mobile unit, walls, floors and ceiling surfaces should be constructed of materials that are smooth, durable, non-absorbent and easily cleanable. Lights should be shatter resistant.

\_\_\_\_\_ **Compliance with Fire Code:** Check in with Local Fire Department if your operation produces grease laden vapors or uses flammable compressed gas. If required, an inspection from fire department is required prior to issuance of any food permit.

\_\_\_\_\_ **Base of Operations:** A letter from your base of operations as well as their current permit must be submitted to our office prior to the event. A base of operations is a commercial kitchen licensed by a local health department where TCS foods can be stored and prepared for your operation. If you are a mobile unit with extensive food preparation, this is might have to be a commissary kitchen where your food truck or trailer can be maintained, cleaned and serviced. If all ingredients are purchased the day of service and all extra food is discarded, and your facilities at the event allow for the safe preparation of TCS foods on location, then no base of operation is required.