Office of Board of Health, Belchertown, Massachusetts

166th Belchertown Fair – September 19, 20 *and* 21, 2025

Application to Operate a Temporary/Mobile Food Unit

**IMPORTANT:**

FAIR PERMIT APPLICATIONS ARE

**DUE BY FRIDAY SEPTEMBER 10, 2025**

Submit to the Board of Health Office.

*Checks payable to Town of Belchertown*

PERMIT# **FAIR 25 -** FEE $

Temporary Food Permit $25.00

Mobile or Pushcart Permit $100.00 (valid until end of year if requested/issued)

Non-Profit Organizations No Charge

**IMPORTANT**: Vendors must be ready for inspection on September 19, 2024 at 1:00 PM

## Mobile food units and pushcarts shall operate in full compliance with 105 CMR 590.000 – Minimum Sanitation Standards for Food Establishments

Business Name: Owner Name: Owner Address: Owner Phone #: Owner Email: Base of Operation (if using one): Base of Operation Address: Base of Operation Phone #:

Type of Unit: Temporary (fixed location): Mobile/Pushcart:

# Please provide the items listed below (incomplete applications will not be accepted):

* List of all foods to be sold
* List source(s) of food (where it will be purchased or prepared)
* Provide copies of your ***Food Protection Management*** certificate (Serv-Safe certification and Allergen Awareness certification). If you believe your temporary food activities are exempt, provide a list of reasons. Your exemption request will be reviewed, and you will be notified by the Health Department.
* Provide name, address, and telephone number for mobile unit base of operation (if using one). A commissary kitchen is strongly recommended for establishments that cannot prepare or store food directly on their truck.
* First time applicants only:
  + Photos of unit including front, sides, and back. Unit must be easily identifiable with name of business.
  + Layout of mobile food truck including construction materials and finish schedules

For specific requirements of your unit, please review ***Mobile and Temporary Pre-Operation Guidance***

**Document** prior to scheduling your inspection (attached).

## NO TEMPERATURE CONTROLED FOR SAFETY FOODS WILL BE ALLOWED TO BE SOLD TO THE PUBLIC UNLESS THE VENDOR IS EQUIPPED WITH HOT WATER, HANDWASHING FACILITIES, MECHANICAL REFRIGERATION, SANITIZERS, AND THERMOMETERS.

***If food cannot be prepared on the truck a commissary kitchen is required. NO FOODS PREPARED AT A PRIVATE RESIDENCE WILL BE ALLOWED unless with a valid residential kitchen permit from the local Board of Health.***

Signature: Date