



Boston Inspectional Services Department
 Division of Health Inspections
 1010 Massachusetts Avenue
 Boston, MA 02118
 Tel: (617) 635-5326
 Fax: (617)-635-5388
www.cityofboston.gov/health

TEMPORARY FOOD SERVICE APPLICATION
****ALL * INFO IS REQUIRED****

*NAME OF BUSINESS: _____ *PHONE _____
 *NAME OF OWNER (if different): _____
 *ADDRESS: _____
 *CITY: _____ *STATE: _____ *ZIPCODE: _____
 EMAIL ADDRESS: _____
 *NAME OF EVENT: Boston Vegetarian Food Festival _____
 *EVENT COORDINATOR: Boston Vegetarian Society _____ *PHONE: 617-424-8846 _____
 *EVENT ADDRESS: Reggie Lewis Athletic Center, 1350 Tremont Street _____
 *CITY: Boston _____ *STATE: MA _____ *ZIPCODE: 02120 _____
 *DATE/TIME OF EVENT: _____
 *SIGNATURE OF APPLICANT: _____

ONLY NO TRANS FAT FOODS CAN BE SERVED (effect. 9/13/08)

LIST ALL FOOD/BEVERAGES THAT WILL BE SERVED AND THE ESTABLISHMENT WHERE THE FOOD WAS PURCHASED:

<u>ITEMS:</u>	<u>LOCATION PURCHASED:</u>
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

*****PHF'S (POTENTIALLY HAZARDOUS FOOD PRODUCTS) ALWAYS REQUIRES A HEALTH INSPECTOR ON SITE. CHECK WITH OFFICE IF YOU HAVE QUESTIONS ON THIS*****

FEES ARE AS FOLLOWS:

1 DAY EVENT - \$30
 \$30 FOR FIRST AND \$5 FOR EACH CONSECUTIVE DAY UP TO 14 DAYS

EXAMPLE:

1/1/01=\$30
 1/1/01-1/3/01=\$40

PREPARATION/COOKING FACILITIES:

ON SITE: YES ___ NO ___ N/A, IF YES, DESCRIBE FACILITIES AND EQUIPMENT: _____

OFF SITE: YES ____, IF YES, WHERE? _____

TYPE OF TABLEWARE: PAPER PRODUCTS _____ CHINA _____

DESCRIBE WAREWASHING FACILITIES FOR UTENSILS AND EQUIPMENT: Kitchenette with sink adjacent to exhibitor room

FOOD PROTECTION:

DESCRIBE EQUIPMENT AND MEANS OF TRANSPORTING FOOD HOT (140°F OR ABOVE), COLD (45°F OR BELOW):

REFRIGERATION: REQUIRED ___ NOT REQUIRED ___

METHOD OF REFRIGERATION: _____

TYPE OF COOKING/HOT HOLDING EQUIPMENT: _____

DESCRIBE MEASURES TO PROTECT FOOD FROM CONTAMINATION DURING PREPARATION, STORAGE AND DISPLAY: _____

GARBAGE AND RUBBISH:

DESCRIBE MEANS FOR STORAGE AND DISPOSAL: Periodic removal by Festival staff to dumpsters _____

PERSONNEL AND FOOD HANDLING PRACTICES:

NUMBER OF FOOD HANDLERS: _____

LOCATION OF HANDWASHING FACILITIES: Adjacent kitchenette _____

LOCATION OF TOILET FACILITIES: Adjacent rest rooms _____

HAIR RESTRAINTS PROVIDED: YES ___ NO ___

DISPOSABLE GLOVES PROVIDED: YES ___ NO ___
