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Town of Barnstable

Board of Health

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TEMPORARY OUTDOOR FOOD VENDING REQUIREMENTS FOR WEEKLY EVENTS

Weekly Events

Applicants who wish to provide **free** samples of food or sell any food at a fixed location for a period of time occurring once per week, once every other week, monthly, or some other variation of frequency (herein called “weekly events”) shall apply for temporary food permits/retail food permits from the Board of Health. Applicants who request a temporary food permit/retail food permit to serve or sell food from an outdoor booth, table, or cart for more than eighteen dates within a calendar year will not be approved. Also, applicants who request to operate a temporary booth, table or cart which would not be operating in conjunction with a pre-approved events or celebrations will not be approved. Weekly event food permit/retail permits do not allow for food service. **The Board prohibits the preparation of any foods onsite at weekly events.** Each weekly event food permit/retail permit application must be submitted to the Board of Health at least fifteen days before the date of the next scheduled public meeting of the Board. The Board meets once monthly.

Fees – The selling of fresh uncut fruits, fresh uncut vegetables, refrigerated farm fresh eggs, maple syrup and unprocessed honey are considered farm products according to MA DPH, and are therefore exempt from licensure and inspections. Food products and processed foods other than those listed above require a retail food permit. The fee for a retail food permit is \$100.00 **per vendor** if the weekly event is held during non-business hours (i.e. after 4:30 p.m., week-ends, holidays). However, a discounted rate of \$180.00 overall for all food vendors combined will be charged if all of the following criteria are met:

- 1) The weekly event shall be held during normal business hours- during a weekday between the hours of 8:00 a.m. and 4:30 p.m.,
- 2) The weekly event shall be held at the same location each week,
- 3) The same food vendors shall participate at the event each week,
- 4) Each food vendor shall sell the same menu items each week, and
- 5) The weekly event shall not exceed 18 weeks. After 18 weeks, additional fees will be assessed at \$35.00 per week which is a discounted rate for all of the food vendors combined.

NOTE: Organizations selling foods in order to donate the funds to charity will be charged a fee of only \$5.00.

Applicants who wish to sell potentially hazardous foods shall demonstrate compliance with the following criteria:

- A. Sinks/Gloves** - Depending upon the length of-time of the event and the types of foods proposed to be sold, the Director of Public Health may require handwash sinks at the site. If there are no hand wash sinks available, potentially hazardous foods should not be approved for sale at events which occur for extended periods of time (greater than four hours). During those special events which occur for shorter time periods, the applicant shall provide, at a minimum, **temporary handwash stations**, moist sanitizing “hand-wipes” and a sufficient number of gloves to be worn by all food handlers all times food is prepared and served.
- B. Tongs/Disposable Napkins** for sales of unwrapped foods (without using bare hands).
- C. Refrigeration/Cooler** - Electronic refrigerator or coolers with ice packs and ice to keep potentially hazardous foods below 41 degrees F.
- D. Thermometers** (Stem-type) for testing the internal temperature of potentially hazardous foods.
- E. Refuse Containers** for the disposal of trash and garbage:
- F. Sneeze Guards** for the protection of unwrapped foods from the public and patrons during sales and serving.
- G. Covers/Plastic Wrapping** of some sort to keep unwrapped foods covered during storage or display.
- H. Trained and Certified Person in Charge/ Food Sanitation Training** - The applicant must submit evidence of a trained and certified as a food protection manager (e.g. Servsafe or equivalent) who must be present during the duration of the event.

PER ORDER OF THE BOARD OF HEALTH

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