



**TOWN OF BROOKLINE  
DEPARTMENT OF PUBLIC HEALTH**

11 Pierce Street, Brookline, Massachusetts, 02445  
Telephone: (617) 730-2303 Facsimile: (617) 730-2296  
Website: [www.brooklinema.gov](http://www.brooklinema.gov)

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Assistant Director of Health & Human Services  
Chief of Environmental Health

**APPLICATION FOR TEMPORARY FOOD PERMIT**

Purpose & Fee (check one)  1 Day Event (\$60)  2-5 Day Event (\$100)  6-12 Day Event (\$160)

If this event occurs multiple times in a year, please list dates: \_\_\_\_\_

(Fee waived for approved non-profit events)  
Application must be submitted at least 10 days before the event

NAME OF ESTABLISHMENT OPERATOR CONTACT PHONE

NAME OF EVENT/LOCATION

DATE OF EVENT/HOURS OF OPERATION (attach list of additional events)

OPERATOR MAILING ADDRESS

FOODS TO BE SERVED: \_\_\_\_\_

SOURCE OF FOOD: \_\_\_\_\_

(Sources of food outside of Brookline will require copy of applicable Health Department Permit, must be a licensed restaurant, approved mobile food truck/cart, approved retail store).

As required by MGL c 152 s 25A this Establishment is in compliance with the Massachusetts Workers Compensation Coverage Requirement (establishments no required to comply with this coverage requirement must submit copies of the Dept of Industrial Accidents affidavit form with this application)

Yes: \_\_\_\_ No: \_\_\_\_

I THE UNDERSIGNED UNDER THE PENALTIES OF PERJURY THAT THE APPLICANT HAS FILED ALL STATE AND TAX RETURNS AND PAID ALL STATE AND LOCAL TAXES AS REQUIRED BY LAW. (MGL CHAPTER 62c s 49A)

APPLICANT'S SIGNATURE

DATE

# Food Safety Checklist

## Food Code Requirements for a Safe and Successful Food Event

Brookline Health Department

Phone: (617) 730-2300

### Menu

- Food only from approved source such as licensed restaurant approved mobile food truck/cart or grocery store.
- Only food requiring minimum preparation is allowed.

### Sanitation

- Hand sink with hot water required if any non pre-packaged food served.
- Must wash hands 20 seconds under warm running water prior to food prep.
- Employees who are sick should not prepare food.
- No handling ready to eat food (ex: cooked hot dogs, bread) with bare hands.
- Use gloves or tongs to handle ready to eat foods.
- Animals are not allowed in Food Service Establishments - Except service animals that are controlled by a person with a disability.

### Storage

- All food must be stored at least 6 inches off the ground.
- Store any chemicals or toxics away from food.
- Store food so it is protected from consumers coughing, spitting.

### Temperatures

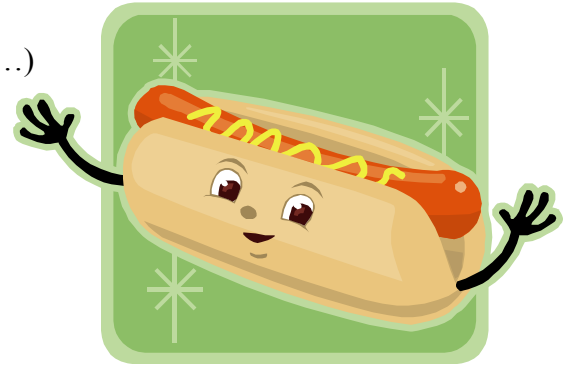
All potentially hazardous foods (meats, fish, poultry, dairy, etc...)

Must be stored at required temperatures:

**Hot foods**            **140° f or greater**

**Cold foods**         **41° f or less**

Operators must have proper thermometers to monitor temperatures



### Cleaning

- Bleach or Quaternary Ammonia sanitizer must be used to
  - clean food contact surfaces
  - clean all equipment and utensils

### COVID-19 Safety Plans

- Provide COVID-19 safety plans (ensure to include applicable sector specific guidelines for indoor & outdoor event, and restaurant standards etc).

### All food vendors must apply to the Select Board

All operators proposing portable cooking facilities must receive pre-approval from the Health Department and Fire Prevention 617-730-2270 for approval and/or permits if required.

Any construction elements i.e. Tents, platforms etc. must be approved by the Building Department.