



Temporary Food Permit Procedures

A Temporary Food Permit is needed if the consumer can eat or drink the product you are sampling/selling. The cost for the permit is **\$45 for the four days** of the expo.

- Samples that are distributed must be small serving sizes, approximately $\frac{1}{4}$ of the regular serving size (i.e. 2 oz of a beverage that is normally served in an 8oz cup)

The attached form, along with a check made out to “City of Boston” must be submitted to BEWI by October 31st.

Send to:
BEWI Productions, Inc.
240 Bear Hill Rd, Suite 201
Waltham, MA 02451
(781) 890-3234



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

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

NAME OF APPLICANT: _____ PHONE _____
 NAME OF OWNER (if different): _____
 ADDRESS: _____
 CITY: _____ STATE: _____ ZIPCODE: _____
 EMAIL ADDRESS: _____

NAME OF EVENT: _____
 EVENT COORDINATOR: _____ PHONE _____
 EVENT ADDRESS: _____
 CITY: _____ STATE: _____ ZIPCODE: _____
 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: **IF SHELLSTOCK IS UTILIZED, PLEASE HAVE COPIES OF TAGS AVAILABLE FOR INSPECTION.**

<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: _____

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/HOTHELDING EQUIPMENT: _____

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

GARBAGE AND RUBBISH:

DESCRIBE MEANS FOR STORAGE AND DISPOSAL: _____

PERSONNEL AND FOOD HANDLING PRACTICES:

NUMBER OF FOOD HANDLERS: _____

LOCATION OF HANDWASHING FACILITIES: _____

LOCATION OF TOILET FACILITIES: _____

HAIR RESTRAINTS PROVIDED: YES ___ NO ___

DISPOSABLE GLOVES PROVIDED: YES ___ NO ___