

Boston Inspectional Services Department Division of Health Inspections 1010 Massachusetts Avenue Boston, MA 02118 Tel: (617) 635-5326

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

*NAME OF APPLICANT:	*1	PHONE
*NAME OF OWNER (if different):		
*ADDRESS:		
*CITY:		
EMAIL ADDRESS:		
*NAME OF EVENT:		
*EVENT COORDINATOR:	*PI	HONE
*EVENT ADDRESS:		
*CITY:	*STATE:	*ZIPCODE:
*DATE/TIME OF EVENT:		
*SIGNATURE OF APPLICANT:		
ONLY NO T	TRANS FAT FOODS CAN BE S	SEDVED / 65 / 0/12/00
LIST ALL FOOD/BEVERAGES THAT V PURCHASED:	WILL BE SERVED AND THE ESTABI	LISHMENT WHERE THE FOOD WAS
ITEMS:	LOCATION PURCHASED:	
·	,	REQUIRES A HEALTH INSPECTOR ON
SITE. CHECK WITH OFFICE IF YOU	U HAVE QUESTIONS ON THIS***	
FEES ARE AS FOLLOWS:		EXAMPLE:
1 DAY EVENT - \$30		1/1/01=\$30
\$30 FOR FIRST AND \$5 FOR EACH CO	NSECUTIVE DAY UP TO 14 DAYS	1/1/01-1/3/01=\$40

Thomas M. Menino -OVER-

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/HOTHOLDING EQUIPMENT:	
DESCRIBE MEASURES TO PROTECT FOOD FROM CONTAMINATION DURING PREPARATION, STORAGE DISPLAY:	GE AND
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	