



Boston Inspectional Services Department  
 Division of Health Inspections  
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 Boston, MA 02111  
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## TEMPORARY FOOD SERVICE APPLICATION

### \*REQUIRED

NAME OF APPLICANT\*: \_\_\_\_\_ PHONE\* \_\_\_\_\_  
 NAME OF OWNER\* (if different): \_\_\_\_\_  
 ADDRESS\*: \_\_\_\_\_  
 CITY\*: \_\_\_\_\_ STATE\*: \_\_\_\_\_ ZIPCODE\*: \_\_\_\_\_  
 EMAIL ADDRESS: \_\_\_\_\_

NAME OF EVENT\*: 2019 New England Home Show  
 EVENT COORDINATOR\*: Castle Events - Rich Castiglione PHONE \* (508) 823-0389  
 EVENT ADDRESS\*: Seaport World Trade Center - 200 Seaport Blvd  
 CITY\* Boston STATE\* MA ZIPCODE\* 02210  
 DATE/TIME OF EVENT\*: February 22-24, 2019: FRI 2PM-8PM; SAT 10AM-8PM; SUN 10AM-5PM  
 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

**EXAMPLE:**  
 1/1/01=\$30

\$30 FOR FIRST AND \$5 FOR EACH CONSECUTIVE 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/HOLDING 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

