

The City of Lowell • Dept. of Planning and Development • Division of Development Services
Lowell City Hall • 375 Merrimack Street • Lowell, MA 01852

P: 978.674.4144 • F: 978.446.7103

www.LowellMA.gov

Temporary Food Permit

Information Packet

Temporary Food Establishment

Operation Check-list

- Application** Submit a completed temporary food establishment application to Local Board of Health a minimum of two weeks prior to event

FOOD & UTENSIL STORAGE AND HANDLING

- Dry Storage** Keep all food, equipment, utensils and single service items stored above the floor on pallets or shelving, and protected from contamination
- Cold Storage** Keep potentially hazardous foods at or below 40°F. An effectively insulated container with sufficient coolant may be approved by the board of health for storage of less hazardous food, or use at events in short duration
- Hot Storage** Use hot food storage units when necessary to keep potentially hazardous foods at or above 140°F
- Thermometers** Use a food thermometer to check temperatures of both hot and cold potentially hazardous food
- Wet Storage** Wet storage of canned or bottle of non-potentially hazardous beverages is acceptable when the water contains at least 10ppm of available chlorine and the water is changed frequently to keep the water clean
- Food Display** Protect food from customer handling, coughing, or sneezing by wrapping, sneeze guards or other effective barriers

Post consumer advisories for raw or undercooked animal foods
- Food Preparation** Food employees must use utensils, disposable papers, disposable gloves or any other means approved by the board of health to prevent bare hand contact with ready-to-eat food

Protect all storage, preparation, cooking and serving areas from contamination

Obtain food from an approved source. Potentially hazardous foods and perishable items may not be prepared in residential kitchens

PERSONNEL

- Person in Charge** There must be one designated person in charge at all times responsible for compliance with the regulations. Check with your local board of health for food protection management certification requirements
- Handwashing** A minimum two-gallon insulated container with spigot, basin, soap and disposable towels shall be provided for handwashing. The container shall be filled with warm water 100° to 120°F. A handwashing sign must be posted
- Health** The person-in-charge must tell food employees that if they are experiencing vomit and/or diarrhea, or have been diagnosed with a disease transmissible through food, they cannot work with food or clean equipment and utensils. Infected cuts and lesions on fingers or hands must be covered and protected with waterproof materials
- Hygiene** Food Employees must have clean outer garments and effective hair restraints. Tobacco usage and eating are not permitted by food employees in the food preparation and service areas.

CLEANING AND SANITIZING

- Warewashing** A minimum of three basins, large enough for complete immersion of utensils and a means to heat water are required to wash, rinse and sanitize food preparation equipment that will be used on a production basis

The board of health may require additional sets of utensils if warewashing sinks are not easily accessible
- Sanitizing** Use chlorine bleach or other approved sanitizers for sanitizing food contact surfaces, equipment and wiping cloths
- Wiping Cloths** Store wet wiping cloths in clean 100ppm chlorine solution. Change frequently.

WATER

- Water Supply** An adequate supply of potable water shall be on site and obtained from an approved sources. Water storage at the booth shall be in approved storage containers
- Wastewater Disposal** Dispose of wastewater in an approved wastewater disposal system. An adequate number of covered containers, labeled "Wastewater" shall be provided in the booth

PREMISES

- Floors** Unless otherwise approved, floors shall be constructed of tight wood, asphalt, or other cleanable material. Floors must be easily cleanable.
- Walls & Ceilings** Walls and ceilings are to be of tight and sound construction to protect from entrance of elements, dust, debris and, where necessary, flying insects. Walls shall be easily cleanable.
- Lighting** Provide adequate lighting by natural or artificial means if necessary. Bulbs shall be shatterproof or shielded.
- Trash** Provide an adequate number of cleanable containers inside and outside the booth
- Counters/Shelving** All food preparation surfaces shall be smooth, easily cleanable, durable and free of seams and difficult to clean areas. All other surfaces shall be easily cleanable.
- Restrooms** Provide an adequate number of approved toilet and handwashing facilities. These facilities shall be accessible for employee use.
- Clothing** Store personal clothing and belongings in a designated place in the booth, away from food preparation, food service and warewashing areas.

****With the vendor application please provide copies of their serv-safe certificate, allergen certificate and certificate of liability insurance.****

Hand Washing Station

Use It Often!

Water from an approved source



Bar or Liquid Soap



2 Gallons Minimum

*Warmed
Hand Washing
Water
100-120° F*

Paper Towels



Faucet-type Spigot (no push buttons)

Water Jug Or Coffee Urn



1. Use clean water jugs
2. Sanitize with 2TSP unscented bleach in 1 gallon of water. Slosh to cover all surfaces. Let stand 5 minutes and drain. Do not rinse.
3. Repeat before filling each jug with approved drinking water.

Waste Paper Can



DID YOU WASH 'EM.?

WHEN SHOULD YOU WASH YOUR HANDS?

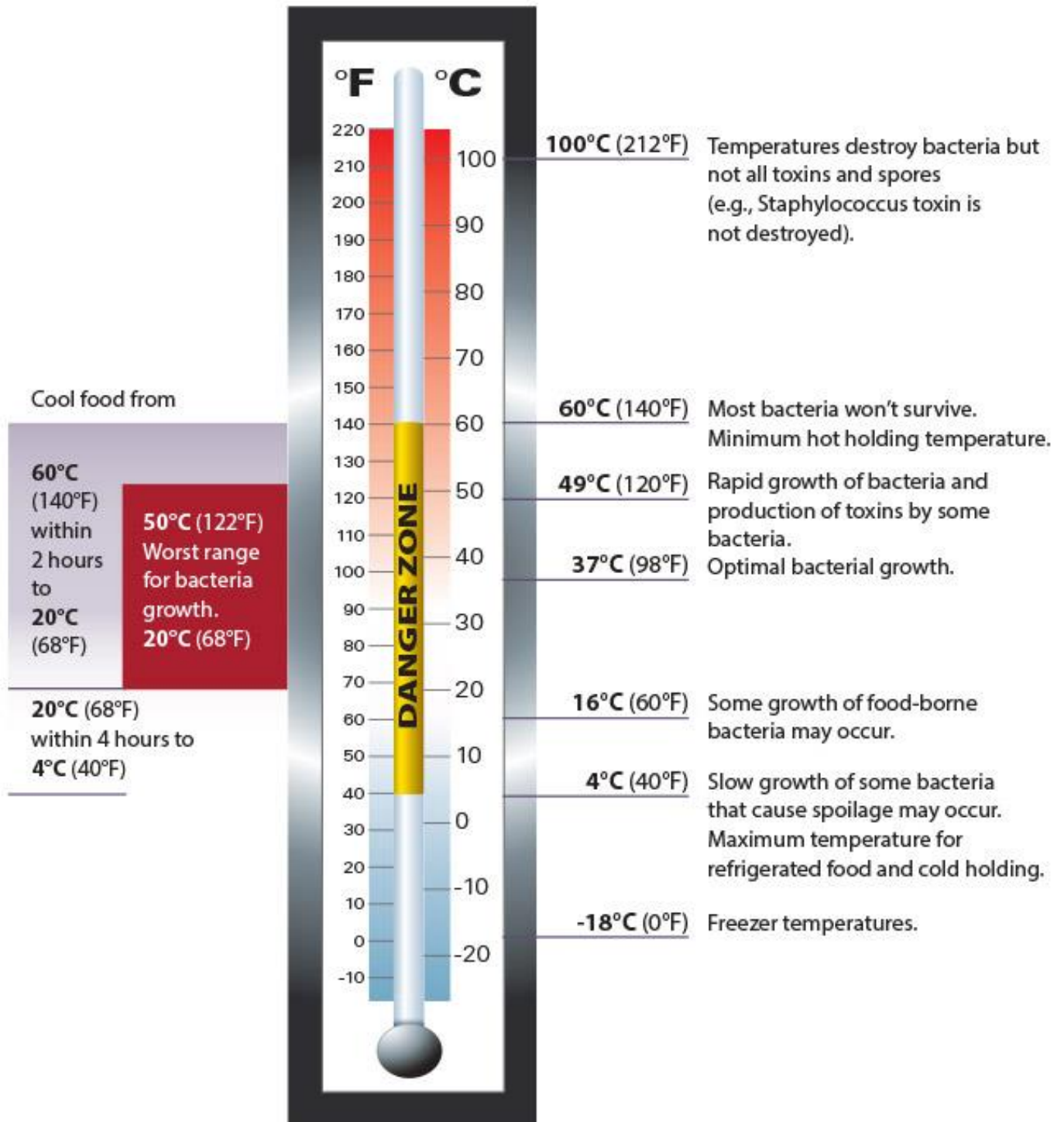
YOU SHOULD ALWAYS WASH YOUR HANDS AFTER:

- Going to the bathroom (or changing diapers)
- Coughing/sneezing or using a tissues
- Handling raw meat and poultry
- Touching lacerations/cuts, sores or infected areas on the skin
- Handling or playing with pets
- Touching dirty kitchen equipment, utensils, dishes, or work surfaces
- Smoking, eating or drinking and before handling foods
- When hands become visibly soiled

YOU SHOULD ALWAYS WASH YOUR HANDS BEFORE:

- Touching or handling ready-to-eat foods, such as breads, deli meats, cheese, fruits and vegetables, etc.

Critical Food Temperatures



Lowell Fire Department

Food Vendor Requirements

THE FOLLOWING IS REQUIRED IF COOKING DURING EVENTS WITHIN THE CITY OF LOWELL:

- Permit issued by Fire Department (if cooking with propane)
- Lowell Fire Inspection (See Note A)
- Permit fee \$40
- K-type extinguisher – Minimum 6 Liter, 1.5 Gallon type (example below)

INSPECTION REQUIREMENTS:

- On the day of the event all propane tanks will be checked for leaks after set up. The inspector will ensure a K-type extinguisher is present that meet the minimum size above. If a tank is found to be leaking, it shall immediately be taken out of service. Cooking will not be permitted until all leaks are resolved. It is the responsibility of the vendor to switch tanks
- Propane tanks shall be secured to prevent accidental tipping either by placement in a milk crate or similar sturdy container, tied to a secure object or attached to the grill
- Cooking appliances must be used in a safe manner as to no create a condition to promote the spread of fire

FOOD TRUCK REQUIREMENTS:

- Yearly permit
- Lowell Fire Inspection
- Permit fee \$40
- Valid Registration and Inspection Sticker
- Health Department Inspection (See Note B)

NOTE A: if an inspection is required for a large number of vendors or after business hours an inspection detail may be required at an additional cost. Call Lowell Fire Prevention for details: 978-459-5554

NOTE B: Health Department Office located at 375 Merrimack St Rm 55, Lowell City Hall, 978-674-4144



LOWELL FIRE DEPARTMENT FOOD VENDOR REQUIREMENTS



THE FOLLOWING IS REQUIRED IF COOKING DURING EVENTS WITHIN THE CITY OF LOWELL:

- Permit issued by Fire Department (if cooking with propane)
- Lowell Fire Inspection (See Note A)
- Permit Fee (\$40.00)
- One of the two following extinguishers per cooking appliance and food type is required:

K-type extinguisher Minimum size 6 Liter, 1.5 Gallon type (example below) is required if:

- Cooking with oil, animal fat or using deep fat fryers to include woks

ABC type extinguisher minimum size 5 lb. (example below) required:

- Cooking non-grease laden vapor producing food
- Using warmers, Sterno tray warmers, stew pots for soups and crockpots
- When cooking *without* grease, animal fat and oil

NOTE: If using a charcoal grill the vendor must have a metal can/barrel to properly dispose spent ashes

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NOTE A: If an inspection is required for a large number of vendors or after business hours an inspection detail may be required at an additional cost. Call Lowell Fire Prevention for details @ 978-674-4594

NOTE B: Health Department Office located at 375 Merrimack St. Lowell City Hall, Phone: 978-674-4010

K-Type Extinguisher Example:



5lb. ABC Type Extinguisher Example:



Secured Propane Tank Example:





នាយកដ្ឋានពន្លត់អគ្គិភ័យក្រុងឡឥសាន
បទបញ្ជាសម្រាប់អ្នកលក់អាហារ



លក្ខខណ្ឌដែលត្រូវបំពេញ បើមានការចម្អិនអាហារក្នុងអំឡុងពេលមានពិធីនានានៅក្នុងក្រុងឡឥសាន៖

- ការអនុញ្ញាតចេញដោយនាយកដ្ឋានពន្លត់អគ្គិភ័យ (បើចម្អិនដោយប្រើហ្គាស propane)
- ការត្រួតពិនិត្យអគ្គិភ័យនៅក្រុងឡឥសាន (សូមមើលកំណត់ចំណាំ A)
- ថ្លៃអនុញ្ញាត (៤០ដុល្លារ)
- ត្រូវមានឧបករណ៍ពន្លត់អគ្គិភ័យមួយក្នុងចំណោមឧបករណ៍ទាំងពីរខាងក្រោម សម្រាប់ឧបករណ៍ចម្អិនអាហារ៖

ត្រូវមានឧបករណ៍ពន្លត់អគ្គិភ័យប្រភេទ K (K-type) ចំណុះយ៉ាងតិច៦លីត្រ ស្មើ១.៥ ហ្គាឡុង (សូមមើលគំរូខាងក្រោម) ប្រសិនបើ៖

- ចម្អិនដោយប្រើប្រេង, ខ្លាញ់សត្វ ឬប្រើខ្លះចៀនខ្លាញ់ជ្រៅដើម្បីចម្អិន

ត្រូវមានឧបករណ៍ពន្លត់អគ្គិភ័យប្រភេទ ABC ចំណុះយ៉ាងតិច៥ជោន (សូមមើលគំរូខាងក្រោម)៖

- ចម្អិនអាហារដោយប្រើចំហាយទឹកដែលមិនមានជាតិខាញ់
- ប្រើម៉ាស៊ីនកំដៅ, ធុងទឹកក្តៅ Sterno, ឆ្នាំងសម្រាប់ស៊ុប និង ឆ្នាំងចម្អិន
- នៅពេលចម្អិនអាហារដោយមិនប្រើខ្លាញ់, ខ្លាញ់សត្វ និង ប្រេង

ចំណាំ៖ បើប្រើធុងសម្រាប់អាំង អ្នកលក់ត្រូវតែមានកំប៉ុង/ធុងដែក ដើម្បីយកផេះបោះចោលឲ្យបានត្រឹមត្រូវ។

បទបញ្ជាគ្រប់គ្រងការត្រួតពិនិត្យ៖

- នៅថ្ងៃប្រារព្ធពិធី ធុងហ្គាសទាំងអស់នឹងត្រូវត្រួតពិនិត្យមើលក្រែងមានលេចធ្លាយ បន្ទាប់ពីដំឡើងរួច។ អ្នកត្រួតពិនិត្យត្រូវធានាថាឧបករណ៍ពន្លត់អគ្គិភ័យប្រភេទ K ដែលមាននោះ ត្រូវតាមទំហំអប្បបរមាដែលមានចែងខាងលើ។ បើគេរកឃើញថាធុងហ្គាសណាមួយលេចធ្លាយ គេត្រូវដកចេញជាបន្ទាន់។ ការចម្អិនអាហារនឹងត្រូវផ្អាករហូតដល់ការលេចធ្លាយទាំងអស់ត្រូវបានដោះស្រាយ។ វាជាទំនួលខុសត្រូវរបស់អ្នកលក់ក្នុងការប្តូរធុងហ្គាសទាំងឡាយ។
- ធុងហ្គាសត្រូវតែធានាសុវត្ថិភាព ដើម្បីការពារកុំឱ្យមានការអិលដោយចៃដន្យ ដោយដាក់ក្នុងកេសទឹកដោះគោ ឬធុងដែលរឹងមាំ ដោយចងជាប់នឹងវត្ថុដែលមានសុវត្ថិភាព ឬភ្ជាប់ទៅនឹងជើងនៃចង្រានអាំងសាច់។
- ឧបករណ៍ចម្អិនអាហារត្រូវតែប្រើប្រាស់ដោយសុវត្ថិភាព ដើម្បីកុំបង្កឲ្យមានភ្លើងឆេះរីករាលដាល

បទបញ្ជាសម្រាប់ឡានលក់ម្ហូបអាហារ៖

- ការអនុញ្ញាតប្រចាំឆ្នាំ
- ការត្រួតពិនិត្យអគ្គិភ័យក្រុងឡឥសាន
- បង់ថ្លៃអនុញ្ញាត (៤០ដុល្លារ)
- មានស្ទីគ័រចុះបញ្ជី និង ការត្រួតពិនិត្យត្រឹមត្រូវ

- ការត្រួតពិនិត្យរបស់ក្រសួងសុខាភិបាល (សូមមើលកំណត់ចំណាំ B)

កំណត់ចំណាំ A: បើការត្រួតពិនិត្យត្រូវតម្រូវឲ្យមានសម្រាប់អ្នកលក់មួយចំនួនធំ ឬបន្ទាប់ពីម៉ោងធ្វើការ ការត្រួតពិនិត្យលម្អិតអាចត្រូវគេតម្រូវឲ្យមាន ដោយបង់ថ្លៃបន្ថែម។ សម្រាប់ព័ត៌មានលម្អិត សូមទាក់ទងទៅផ្នែកពន្លត់អគ្គិភ័យ នៅក្រុងឡូវែល (Lowell Fire Prevention) តាមលេខទូរស័ព្ទ៖ 978-674-4594

កំណត់ចំណាំ B: ការិយាល័យក្រសួងសុខាភិបាលមានទីតាំងនៅ៖ 375 Merrimack St. សាលាក្រុងឡូវែល, ទូរស័ព្ទលេខ 978-674-4010

គំរូនៃឧបករណ៍ពន្លត់អគ្គិភ័យ៖ គំរូឧបករណ៍ពន្លត់អគ្គិភ័យប្រភេទABCចំណុះ៥ជោន ធុងហ្គាសដែលមានសុវត្ថិភាព





ພະແນກດັບເລີງເມືອງໄລເວລ
ເງື່ອນໄຂກຳນົດຂອງຜູ້ຂາຍອາຫານ



ຈຳເປັນຕ້ອງມີສັງຄັບເນີ້, ຖ້າຫາກແຕ່ງກິນໃນລະຫວ່າງການຈັດງານຢູ່ພາຍໃນເມືອງໄລເວລ:

- ໃບອະນຸຍາດທີ່ພະແນກດັບເລີງອອກໃຫ້ (ຖ້າແຕ່ງກິນດ້ວຍແກັສໄຟຮເຟນ)
- ໃບກວດກາການດັບເລີງຂອງເມືອງໄລເວລ (ເບິ່ງໝາຍເຫດ A)
- ຄ່າທຳນຽມການອະນຸຍາດ (\$40.00)
- ຈຳເປັນຕ້ອງມີໜຶ່ງໃນສອງບັງດັບເລີງຕໍ່ໄປນີ້ຕໍ່ເຄື່ອງແຕ່ງກິນ ແລະ ປະເພດອາຫານຄື:

ຈຳເປັນຕ້ອງມີບັງດັບເລີງປະເພດ K ຂະໜາດຕ່ຳສຸດ 6 ລິດ, ປະເພດ 1.5 ແຄນລອນ (ຕົວຢ່າງຢູ່ລຸ່ມນີ້), ຖ້າ:

- ແຕ່ງກິນດ້ວຍນໍ້າມັນຜິດ, ນໍ້າມັນສັດ ຫຼື ໃຊ້ເຕົາຂົ້ວໄຂມັນໜາເພື່ອລວມເອົາໝໍ້ກະທະ

ຕ້ອງມີບັງດັບເລີງປະເພດ ABC ຂະໜາດຕ່ຳສຸດ 5 ປອນ (ຕົວຢ່າງຢູ່ລຸ່ມນີ້) ຄື:

- ການແຕ່ງອາຫານທີ່ມີອາຍບໍ່ແມ່ນນໍ້າມັນ
- ການໃຊ້ເຄື່ອງອຸ່ນ, ເຄື່ອງອຸ່ນຖາດສະເຕິໂນ, ໝໍ້ດົມເຮັດນໍ້າຊຸບ ແລະ ໝໍ້ດິນ
- ເມື່ອແຕ່ງກິນໃດຍບໍ່ມີນໍ້າມັນ, ໄຂມັນສັດ ຫຼື ນໍ້າມັນຜິດ

ໝາຍເຫດ: ຖ້າໃຊ້ການປິ່ງດ້ວຍຖ່ານ, ຜູ້ຂາຍຕ້ອງມີກະບ່ອງຖັງໄລຫະເພື່ອກຳຈັດຂີ້ເທົ່າຢ່າງໝາະສົມ

ເງື່ອນໄຂກຳນົດການກວດກາ:

- ໃນມື້ຈັດງານ, ຖັງແກັສໄຟຮເຟນທັງໝົດຈະຖືກກວດກາເບິ່ງການຮົ່ວໄຫຼຫຼັງຈາກຕັ້ງແລ້ວ. ຜູ້ກວດກາຈະຮັບປະກັນວ່າບັງດັບເລີງປະເພດ K ແມ່ນມີຢູ່ພ້ອມໄດ້ຕາມຂະໜາດຕ່ຳສຸດຕາມຂ້າງເທິງ. ຖ້າພົບວ່າຖັງຮົ່ວ, ແມ່ນຕ້ອງເອົາອອກຈາກການນຳໃຊ້ທັນທີ. ຈະບໍ່ມີການອະນຸຍາດໃຫ້ແຕ່ງກິນຈົນກວ່າການຮົ່ວໄຫຼທັງໝົດໄດ້ຮັບການແກ້ໄຂ. ມັນເປັນຄວາມຮັບຜິດຊອບຂອງຜູ້ຂາຍທີ່ຕ້ອງປິດສະວິດຖັງແກັສ.
- ຖັງແກັສໄຟຮເຟນຈະຕ້ອງຮັບປະກັນເພື່ອປ້ອງກັນການອາຍຸລົມໂດຍບັງເອີນໂດຍການວາງຢູ່ໃນລັງນົມ ຫຼື ພາຊະນະບັນຈຸທີ່ຄ້າຍຄື, ມັດໃສ່ວັດຖຸທີ່ຮັບປະກັນ ຫຼື ຕິດໃສ່ກັບເຕົາປິ່ງ.
- ຕ້ອງໃຊ້ເຄື່ອງແຕ່ງກິນໃນຮູບແບບທີ່ປອດໄພເພື່ອບໍ່ສ້າງໃຫ້ມີສະພາບທີ່ສົ່ງເສີມໃຫ້ມີການແຜ່ລາມຂອງໄຟ

ເງື່ອນໄຂກຳນົດລົດບັນທຸກອາຫານ:

- ໃບອະນຸຍາດປະຈຳປີ
- ໃບກວດກາການດັບເລີງຂອງເມືອງໄລເວລ
- ຄ່າທຳນຽມການອະນຸຍາດ (\$40)
- ສະຕິກເກີລົງທະບຽນ ແລະ ກວດກາທີ່ນຳໃຊ້ໄດ້
- ໃບກວດກາຂອງພະແນກສາທາລະນະສຸກ (ເບິ່ງໝາຍເຫດ B)

ໝາຍເຫດ A: ຖ້າຈຳເປັນຕ້ອງມີການກວດກາສຳລັບຜູ້ຂາຍຈຳນວນຫຼາຍ ຫຼື ຫຼັງຈາກຊົ່ວໂມງເຮັດວຽກ, ອາດຈະຕ້ອງມີລາຍລະອຽດຂອງການກວດກາດ້ວຍຄ່າໃຊ້ຈ່າຍເພີ່ມເຕີມ. ໂທຫາຝ່າຍປ້ອງກັນອັກຄີໄຟເມືອງໄລເວລທີ່ເບີ 978-674-4594 ສຳລັບລາຍລະອຽດ

ໝາຍເຫດ B: ຫ້ອງການພະແນກສາທາລະນະສຸກຕັ້ງຢູ່ທີ່ 375 Merrimack St. Lowell City Hall, ໂທລະສັບ: 978-674-4010

ຕົວຢ່າງບັງດັບເລີງປະເພດ K:

ຕົວຢ່າງບັງດັບເລີງປະເພດ ABC 5 ປອນ:

ຕົວຢ່າງຖັງໄຟຮເຟນທີ່ຮັບປະກັນ:





MGA KINAKAILANGAN SA NAGTITINDA NG PAGKAIN NG DEPARTAMENTO NG BUMBERO NG LOWELL



ANG SUMUSUNOD AY KINAKAILANGAN KUNG MAGLULUTO SA PANAHON NG MGA KAGANAPAN SA LOOB NG LUNGSOD NG LOWELL:

- Permit na ibinigay ng Departamento ng Bumbero (kung nagluluto gamit ang propane)
- Pag-inspeksyon para sa Sunog ng Lowell (Tingnan ang Tala A)
- Bayarin sa Permit (\$40.00)
- Kinakailangan ang isa sa dalawang sumusunod na extinguisher sa bawat kagamitan sa pagluluto at uri ng pagkain:

Kinakailangan ang K-type na extinguisher, na may Minimum na laki na 6 na Litro at 1.5 Gallon na uri (halimbawa sa ibaba) kung:

- Nagluluto gamit ang mantika, taba ng hayop o gumagamit ng malalalim na fryer ng taba kabilang ang mga wok (klase ng palayok)

Kinakailangan ang ABC type na extinguisher na may minimum na laki na 5 lb. (halimbawa sa ibaba) kung:

- Nagluluto ng walang sebo na pagkain na gumagawa ng napakaraming singaw
- Gumagamit ng mga pampainit, Sterno tray na pampainit, pinaglalagaang palayok para sa sabaw at crockpot
- Nagluluto nang *walang* sebo, taba ng hayop at mantika

TANDAAN: Kung gumagamit ng de-uling na pang-ihaw, dapat magkaroon ang nagtitinda ng isang metal na lata/bariles upang maayos na maitapon ang ginamit na abo

MGA KINAKAILANGAN SA INSPEKSYON:

- Sa araw ng kaganapan, susuriin ang lahat ng tangke ng propane kung may mga tagas pagkatapos ma-set up. Titiyakin ng inspektor na mayroong K-type na extinguisher na nakakatugon sa minimum na laki sa itaas. Kung napag-alamang tumatagas ang isang tangke, dapat hindi na ito gamitin kaagad. Hindi papahintulutan ang pagluluto hangga't hindi nareresolba ang lahat ng pagtagas. Responsibilidad ng nagtitinda na palitan ang mga tangke.
- Dapat naka-secure ang mga tangke ng propane sa pamamagitan ng paglalagay nito sa isang crate ng gatas o katulad na matibay na lalagyan, pagtali nito sa isang ligtas na bagay o nakakabit sa ihawan upang maiwasan ang aksidenteng pagkatumba nito.
- Dapat gamitin sa ligtas na paraan ang mga kagamitan sa pagluluto upang hindi gumawa ng kondisyon kung saan madaling kumalat ang apoy

MGA KINAKAILANGAN SA TRUCK NG PAGKAIN:

- Taunang Permit
- Pag-inspeksyon para sa Sunog ng Lowell
- Bayarin sa Permit (\$40)
- Valid na Rehistro at Sticker ng Inpeksyon
- Pag-inspeksyon ng Departamento ng Kalusugan (Tingnan ang Tala B)

TALA A: Kung kinakailangan ang pag-inspeksyon para sa malaking bilang ng mga nagtitinda o pagkatapos ng oras ng negosyo, maaaring kailanganin ang isang detalye ng pag-inspeksyon na may karagdagang gastos. Tumawag sa Pag-iwas sa Sunog ng Lowell para sa mga detalye sa 978-674-4594

TALA B: Matatagpuan ang Tanggapan ng Departamento ng Kalusugan sa 375 Merrimack St. Lowell City Hall, Telepono: 978-674-4010

Halimbawa ng K-Type na Extinguisher: 5lb. Halimbawa ng ABC Type na Extinguisher: Halimbawa ng Naka-secure na Tangke ng Propane:

