



**Town of Randolph
Board of Health
APPLICATION FOR FARMER'S MARKET PERMIT**

Date _____

Name of Establishment Operator

Name of Event/Location Date(s) of Event/Hours of Operation

Operator Mailing Address

Operator Telephone Number: _____ Emergency Number: _____

Section A: List foods that will be prepared at the base of operations (approved kitchen)
Provide a copy of your current food permit

Section B: List foods that will be sold at the booth

List each food item and for each item check which preparation procedure will occur.

Section A – Base of Operations (Approved Kitchen)

Food	Thaw	Cut-Assemble	Cook	Cool	Cold Holding	Reheat	Hot Holding	Portion Package
1.								
2.								
3.								
4.								
5.								

Section B

Food	Cook	Cold Holding	Hot Holding	Portion Package
1.				
2.				
3.				
4.				
5.				

Note: If your food preparation procedures cannot fit these charts, please provide all of the steps in preparing each item on an attached sheet. Turn over for page 2

Food source(s)

Describe on-site storage (food, food equipment and single serve items)

Describe transportation of above

Describe temperature control methods (if applicable)

Source and storage of water/ice

Type of sanitizer used

Test papers on-site? _____ Yes _____ No

Describe proposed restroom and hand wash facilities, (type, location, number)

Will electricity be provided to food booths? _____ Yes _____ No

Describe potable water supply and delivery

Describe wastewater disposal

Describe trash/garbage disposal

By providing this information, you will assist in identifying potential public health problems that might occur during your event. Solving these problems in advance provides the opportunity for a successful and smooth operation.

I certify that I am familiar with 105 CMR 590.000 of the State Sanitary Code, Chapter X; Minimum Requirements for Food Establishments and the 1999 Federal Food Code and the above described establishment will be operated and maintained in accordance with the regulations.

Pursuant to MGL 62C, Section 40A, I certify under the penalties of perjury that I, to my best knowledge and belief, have filed State Tax returns and paid State Taxes required under law.

Signature

Federal ID/Social Security Number

Please enclose all required paperwork and payment in the amount of \$50.00.
Fees are non-refundable. Checks made payable to: **Town of Randolph**

******LABEL ALL FOODS THAT MAY CONTAIN ALLERGENS******
NO RAW PHF (POTENTIALLY HAZARDOUS FOODS) ALLOWED

Please refer to DPH Farmer's Market brochure No: RF-08 as a guide

RANDOLPH BOARD OF HEALTH PHF FOODS GUIDELINES

Acknowledgement of Good Food Safety Practices

- Food Vendors must display their Food Permit conspicuously on site.
- Only food stipulated on the Food Permit and on the RandolphFarmers Market Application may be sold.
- All food prepared off site (if allowed) will be prepared in an approved kitchen.
- All potentially hazardous foods, e.g., dairy products and meat, must be kept either above 140 degrees F or below 41 degrees F.
- All foods, drinks and condiments shall be handled and stored in such a manner so as to prevent contamination, i.e., covered, stored in clean containers, kept off the ground. Trash bags may not be used to store food.
- All food vendors will keep their hands clean at all times, including washing them after using the restroom and smoking.
- All equipments, utensils and containers shall be in a clean and sanitary condition.
- Persons serving food shall wear clean outer garments and use hygienic practices.
- There shall be no bare hand contact with ready to eat food products. Vendors shall use tongs, spatulas, toothpicks or plastic gloves. Management prefers not to use things that create litter.
- Garbage and refuse must be disposed of in a clean and sanitary manner. Premises shall be kept clean.

I have read and understand the preceding conditions and I agree to abide by them:

Print Vendor Name

Vendor Signature

Date