



Town of Blackstone
 Chairman
Board of Health
 15 St. Paul Street
 Blackstone, MA 01504
 508.883.6335

Josh J. Ryan,

508.876.5130
 Fax:

**CONCESSION STAND (TEMPORARY) APPLICATION
 (PERMITS EXPIRE AT CLOSE OF SEASON)**

Please attach this page with your completed application (Page 2):

Non-Refundable Payment of \$25 (Check made payable to the Town of Blackstone)

Please note that a Late Fee of \$10 will be applied if application is not received 14 days prior to the opening date of your concession stand.

Prior to inspection, the Concession Stand **MUST** be thoroughly cleaned and ready for a health inspection. Failure to do so will result in a Non-Compliance Fee of \$25 and a Reinspection Fee of \$35 by this office.

IMPORTANT:
 When filling out
 Forms on the
 computer, use
TAB key to move
 to next line – **DO**
NOT USE the
 ENTER key.



**** PLEASE NOTE THAT A SIGNATURE IS REQUIRED ON PAGE 2 ****

Applicants may either mail their information or apply in person at the Board of Health office.
 The office hours are Monday thru Thursday from 7:00 a.m. – 4:00 p.m. **CLOSED ON FRIDAY'S**

BOARD OF HEALTH OFFICE USE ONLY

APPLICATION APPROVED: YES NO

NOTES: _____

Signature of Board of Health Member / Agent

Date

CONCESSION STAND GUIDELINES

1. A permit is required. Permits are issued seasonally and will expire at the close of the sport season. Applications must be received 14 days prior to opening for the season to avoid a Late Fee of \$10.
2. An inspection of the facility is required prior to the issuance of the temporary food permit – facility must be thoroughly cleaned PRIOR to inspection by the health department to avoid a Non-Compliance Fee of \$25 and a Re-Inspection Fee of \$35.
3. All foods must come from an approved licensed source.
4. All food, drinks, and condiments shall be handled and stored in such a manner to prevent contamination. (Covered, stored in clean containers, and kept off the ground)
5. **NO FOODS MAY BE SERVED THAT HAVE BEEN PREPARED IN A RESIDENTIAL KITCHEN.**
6. HANDWASHING MUST BE AVAILABLE. Concession stand must set up a temporary hand-wash station (diagram available from BOH) or provide hand sanitizer or hand sanitizing wipes. The use of disposable gloves can provide an additional barrier to contamination, but gloves are not a substitute for hand washing.
7. **Bare hand contact with ready-to-eat foods is not allowed.** Disposable non-latex gloves shall be readily available to concession stand employees/volunteers.
8. Ice used to cool cans and bottles shall not be used in beverage cups and should be stored separately. Ice must come from an approved source. Use a scoop to dispense ice – never use hands. *Ice can become contaminated with bacteria and viruses and can cause food-borne illness.*
9. The use of crock pots is **PROHIBITED**. (Slow-cooking may activate toxins that can survive the cooking process.)
10. Garbage and refuse shall be disposed of in a sanitary manner. The premises shall be kept clean.
11. All booths shall have walls, floors and ceilings that are durable and cleanable. All interior wood must be finished so it is non-absorbent and cleanable.
12. **NO SMOKING** is allowed.
13. There must be one designated **person in charge** at all times responsible for compliance with these guidelines. The person-in-charge must tell food employees/volunteers that if they are experiencing vomiting and/or diarrhea, or have been diagnosed with a disease transmissible through food, they cannot work with food or clean equipment or utensils. Infected cuts and lesions on fingers or hands must be covered and protected with waterproof materials.

ADDITIONAL REQUIREMENTS FOR THE SALE OF HAMBURGERS & OTHER TCS FOODS

1. Person-In-Charge must possess a Food Handler's Certification and must be on-site
2. Concession Stand must be equipped with a hand-wash sink
3. Concession Stand must be equipped with a 3-bay sink or 2-bay sink with BOH-approved variance
4. Hamburger patties must be FROZEN and properly stored on site.
5. Hamburgers are to be cooked on a grill outdoors.
6. A food product thermometer must be on site.
7. Hamburgers must be cooked to an internal temperature of 155° F.
8. Separate tongs must be used for raw and cooked hamburgers.
9. Must designate 1 or 2 people to cook burgers – they shall be knowledgeable of all requirements dictated above for concession stands in the Town of Blackstone.