



Manchester Health Department
1528 Elm Street
Manchester NH 03101
Tel: (603) 624-6466, Fax: (603) 628-6004

TEMPORARY FOOD PERMIT APPLICANTS

Enclosed are the requirements and an application for a permit to operate a temporary food establishment in the City of Manchester, New Hampshire.

Unless you have a valid Manchester Health Department permit to operate as a mobile food vendor, you must file an application for a temporary permit. A permit to operate a food establishment, such as a restaurant, does not allow you to operate a temporary food establishment without prior approval.

The Manchester Health Department has the responsibility to insure that all foods provided to the public in Manchester are from safe and approved sources. The Health Department cannot issue a permit until this can be ascertained. Establishments which are not in compliance with the NH Sanitary Food Code (or equivalent code if out of state) will not be issued a permit in the City of Manchester. Operation of a food establishment in Manchester be it temporary or otherwise, without a permit is in violation of City Ordinance.

To insure that the Health Department has a sufficient period of time to process an application, all applications should be submitted at least 2 weeks or 10 working days prior to the planned event. If this is not done a Health Department permit may not be issued and the establishment may not be able to operate at the requested event.

Please note that all applicants must include:

1. A completed temporary food service application form. (Page 2)
2. Applicable fees.

If you have any questions, please contact the Manchester Health Department.



Dist: _____ Approved by: _____ Date: _____
License No: _____ Amt. Pd: _____ Check No: _____

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TEMPORARY FOOD SERVICE APPLICATION FORM

Please submit application of the Health Department at least 14 days prior to the event.

Please print

1. EVENT: _____ Location of event: _____

Date / time event begins: _____ Date / time event ends: _____ Time of set-up: _____

2. Applicant's Name: _____

3. Applicant's Address: _____ City: _____ State: _____ Zip: _____

Home Tel: _____ Work Tel: _____ Fax #: _____ Email: _____

4. Person(s) In charge at food service site: _____ Tel: _____

5. Location of advanced preparation: _____

6. Date preparation begins: _____ Date preparation ends: _____

PLEASE FILL IN THE REVERSE SIDE OF THIS FORM WITH FOOD ITEMS TO BE SERVED AT THE EVENT.

7. DESCRIBE:

Cold holding equipment: _____ Cooking equipment: _____

Hot holding equipment: _____ Reheating equipment: _____

8. If food is transported to the food service site: What is length of time in transport? _____
How is food to be kept hot or cold? _____

9. Stem-type (0-220° F) Food thermometer available? () Yes () No

10. Handwashing facilities: () plumbed sink or () gravity flow container location _____

11. Sanitizing Solution: () bleach water or () other _____

12. Garbage Disposal: () cans or () dumpster

13. Method of avoiding bare hand contact of ready to eat foods to be prevented by: (please check the following):
Gloves ____ tongs ____ wax paper ____ Other _____

CLASSIFICATION OF TEMPORARY FOOD ESTABLISHMENT/ PERMIT FEE

() Class IV-A Locally-based food establishment with current Manchester Health Department permit (for 1 day)\$ 50.00
Permit #: _____ Expiration date: _____

() Class IV-B Establishments who do not possess a current Manchester Health Department permit or are located
outside of the jurisdiction of the Manchester Health Department (for 1 day)\$ 100.00

() Class V Non-profit organizations not holding a liquor permit and not serving meals on a daily basis; public and
parochial schools and institutions; and government facilitiesNo Fee

() The above permit fees authorize the initial permit and 1 day of operation.
Each additional consecutive day of operation\$ 15.00 per day

Number of consecutive days _____ Total Amount Due \$ _____

Applicant's Signature: _____ Date: _____



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TEMPORARY FOOD PERMIT REQUIREMENTS

- * KEEP POTENTIALLY HAZARDOUS FOOD ITEMS BELOW 41⁰ F OR ABOVE 140⁰ F SUCH AS MEAT, FISH, POULTRY, DAIRY, FROZEN FOOD ITEMS NEED TO BE STORED AT OR BELOW 0⁰ F.

- * SHIELD FOOD AND FOOD CONTACT SURFACES FROM POSSIBLE CONTAMINATION. PROVIDE OVERHEAD PROTECTION IF OUTDOORS.

- * STORE FOOD ITEMS AT LEAST 18 INCHES OFF THE GROUND WHEN EVENT IS OUTDOORS OR 6 INCHES OFF THE GROUND WHEN EVENT IS INDOORS.

- * PROVIDE AT LEAST TWO GARBAGE CONTAINERS WITH TIGHT FITTING COVERS.

- * KEEP HANDS CLEAN. WASH HANDS AFTER USING TOILET FACILITIES, EATING OR SMOKING.

- WEAR CLEAN CLOTHING THAT INCLUDES A SHIRT OR BLOUSE WITH SLEEVES, HAIR RESTRAINTS, AND AN APRON.

- * USE PLASTIC GLOVES OR DISPENSING UTENSILS WHEN PREPARING OR SERVING FOOD PRODUCTS.

- * DO NOT SMOKE OR EAT IN THE FOOD PREPARATION AREA.

- * FOOD ITEMS ARE NOT TO BE STORED IN DIRECT CONTACT WITH ICE.

- * FOOD ITEMS NOT PREPARED ON SITE MUST BE PREPARED IN AN APPROVED LICENSED FACILITY.

How to properly prepare and use sanitizers

Either regular (unscented) bleach or quaternary ammonium (in liquid or tablet form) may be used to sanitize your food service equipment and preparation surfaces.

To make the bleach and water solution at the proper concentration, use the following guideline:

Add 1 tablespoon regular bleach to 1 Gallon of water

(This will give you a 200 ppm chlorine solution)

Use chemical test strips to check the concentration of the solution. A bleach and water solution for sanitizing food preparation surfaces and equipment shall be in the range of 50-200 ppm chlorine.

For quaternary ammonium, either liquid or tablet form may be used. If using either the liquid or tablet form, follow the manufacturer's directions on the bottle/container in order to obtain the proper concentration. Use chemical test strips to check the concentration of the solution. The proper concentration shall be 200 ppm quaternary ammonium.

Helpful hint: If making a spray bottle of sanitizer, it may be easier to make a large batch of the sanitizer at the proper concentration and then fill the spray bottle, rather than try and make it in the bottle itself.

Check the concentration frequently using the test strips. The solution will need to be changed periodically, especially if it becomes dirty with food or other debris.

Chlorine Test Kit



How to use test strips

- Make sure the test strip is appropriate for the type of sanitizer.
- Prepare the sanitizing solution.
- Dip a strip into the solution for at least 10 seconds.
- Compare the color the strip changed to with the guide on the outside of the package to determine the solution strength.



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Temporary Food Permit Requirements

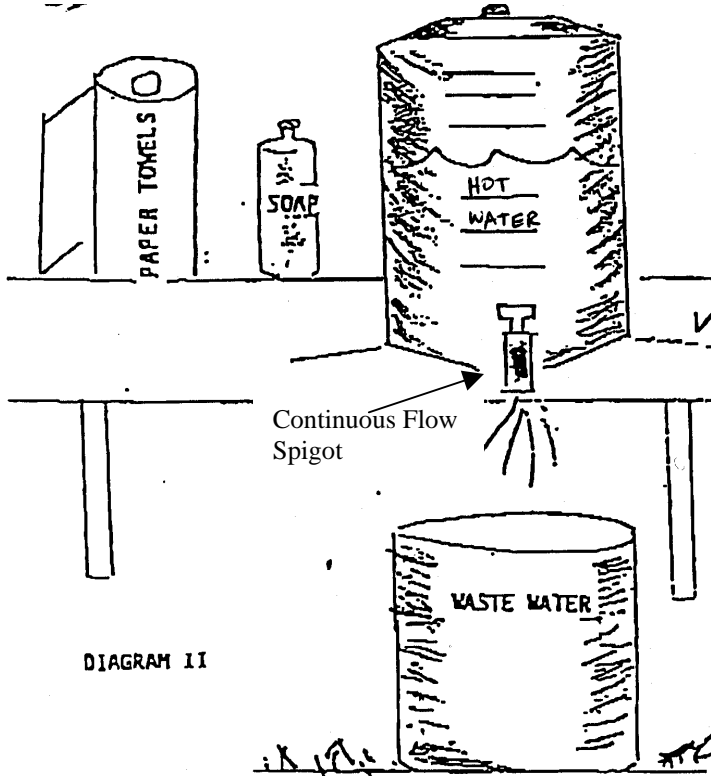


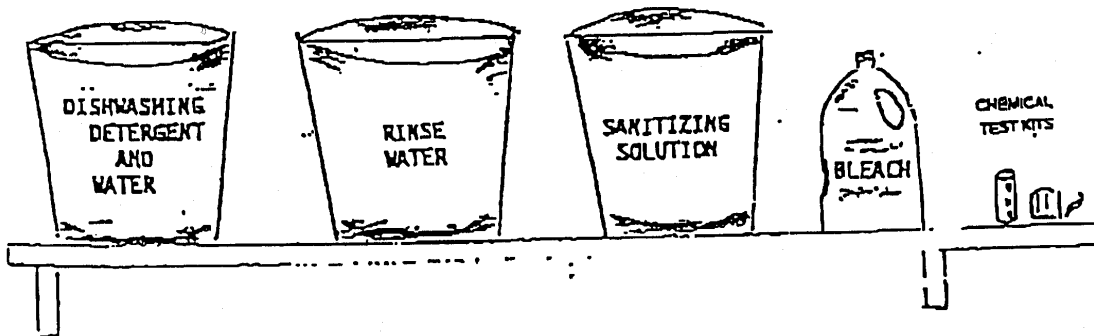
DIAGRAM II

Handwashing Facilities:

Provide a five or ten gallon water container with a dispensing valve to leave hands free for washing; a waste-water container; dispensed soap and paper towels for handwashing within the food booth.

Note: Ensure water temperatures ($>110^{\circ}\text{F}$) and water are maintained at appropriate levels through event.

Dispose of all water in a sanitary sewer, not a storm drain or on the ground.



Utensil Washing Facilities: Booths without commissary facilities require three separate containers of appropriate size for the cleaning and sanitizing of equipment and utensils. One shall contain hot soapy water, one clear clean hot rinse water, and the other an appropriate concentration of sanitizing water (Use one tablespoon of household bleach per gallon of water-check with appropriate test kit 50-200ppm).

NOTE: Additional facilities such as a three compartment sink with running water may be required when there is extensive food preparation, or where water, power and sewer connections are available.