

Bedford Board of Health Temporary Food Establishment Operations

Are you ready?

Use this guide as a checklist to verify compliance with MA food safety regulations

| 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 41°/45°F. An effectively insulated container with sufficient coolant may be approved by the board of health for storage of less hazardous foods, or use at events of 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. |
| 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 designated sink with soap and disposable towels is provided for handwashing. A handwashing sign must be posted. |
| Health | The person-in-charge must tell food employees 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 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 | |
| Sanitizing | Use approved sanitizers for sanitizing food contact surfaces, equipment and wiping cloths. |

Need more information on food safety and MA food regulations: www.mass.gov/dph/fpp

Retail Food Information www.foodsafety.gov - Gateway to Government Food Safety Information