

CITY OF CONCORD
Code Administration Department
Health and Licensing
37 Green St
Concord, NH 03301
603-225-8580

BASIC REQUIREMENTS for FOOD SERVICE
Non-Profit Organizations & Special Events
of a Temporary Duration

- 1.** Equipment for keeping cold food cold at 41° F or below such as an ice chest using dry or regular ice.
- 2.** Equipment for keeping hot food hot at 140° F or above such as a steam table, or hot food containers.
- 3.** Temperature measuring device, such as dial type thermometer
- 4.** Containers with covers to protect food product from contamination (flies, dust etc.)
- 5.** Squeeze bottles for mustard and ketchup and other condiments as required.
- 6.** Containers with covers for relish, onions or other types of condiments not in squeeze bottles or individual packets if applicable.
- 7.** Pour containers or individual packets for sugar.
- 8.** Powder free rubber or vinyl gloves, or tongs.
- 9.** Proper hair restraints as required.
- 10.** Antiseptic towelettes and paper towels.
- 11.** Proper trash container with liner and lid.
- 12.** Food Protection Employee Certification (Serv-Safe) may be required.
- 13.** If the event is to be catered by an outside source they must be approved and licensed by Health Services.
- 14.** If using a push cart, or any other type of concession stand, or trailer, it must be approved by Health Services.