



Manchester Health Department
1528 Elm Street, Suite 302
Manchester, NH 03101
Tel: (603) 624-6466 - Fax: (603) 628-6004

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.
- ALL POTENTIALLY HAZARDOUS FOOD WHICH IS PRE-COOKED AND COOLED FOR SERVICE AT THE TEMPORARY FOOD SERVICE EVENT MUST BE PREPARED AT A PERMANENTLY ESTABLISHED, APPROVED FOOD SERVICE FACILITY.
- SHIELD FOOD AND FOOD CONTACT SURFACES FROM POSSIBLE CONTAMINATION. PROVIDE OVERHEAD PROTECTION IF OUTDOORS.
- FOOD AND SINGLE-SERVICE CONTAINERS COMING INTO CONTACT WITH FOOD MUST BE STORED OFF THE GROUND AND PROTECTED FROM ELEMENTS THAT MAY LEAD TO CONTAMINATION OF THE FOOD.
- PROVIDE AT LEAST TWO GARBAGE CONTAINERS WITH TIGHT FITTING COVERS.
- HAND WASHING STATION SHALL BE LOCATED IN ALL FOOD BOOTHS WHERE THERE IS DIRECT HANDLING, DISPENSING, WAREWASHING, AND/OR PREPARATION OF FOOD. POTABLE, RUNNING, WARM WATER, SOAP, PAPER TOWELS, A WASTE BUCKET AND A TRASH RECEPTACLE MUST BE INCLUDED.
- 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.
- SMOKING AND EATING WHILE PREPARING, HANDLING, OR SERVING FOOD IS PROHIBITED IN THE FOOD BOOTH.
- ICE USED FOR COOLING CANNOT BE USED FOR CONSUMPTION NOR BE ALLOWED TO DIRECTLY CONTACT FOOD ITEMS.
- ADEQUATE FACILITIES SHALL BE PROVIDED TO MAINTAIN HOT AND COLD FOODS AT REQUIRED TEMPERATURES.
- FOOD WORKERS SHALL NOT HANDLE READY TO EAT (RTE) FOODS WITH BARE HANDS.