



# Temporary Food Service Permit Application

Acton Board of Health  
Health Dept. Phone: 978-929-6632  
[www.acton-ma.gov](http://www.acton-ma.gov)  
health@acton-ma.gov

**Form  
F-2**

**Fees:** Event \$60  
Year \$90  
Event with Potentially Hazardous Foods (PHFs) \$90  
Year with PHFs \$120

Establishment/Business/Organization Name \_\_\_\_\_

Address \_\_\_\_\_ Phone \_\_\_\_\_

Name of person responsible for this temporary food operation \_\_\_\_\_

Address \_\_\_\_\_ Email \_\_\_\_\_ Phone \_\_\_\_\_

Does your organization currently possess an annual food permit from the Acton Board of Health?  Y  N

If yes, circle type of permit:  Food Service  Retail

Name of Event \_\_\_\_\_

Location of Event \_\_\_\_\_

Date of Event \_\_\_\_\_ Time of Event \_\_\_\_\_ to \_\_\_\_\_

Source of potable water \_\_\_\_\_

Method of collecting and disposing of wash water \_\_\_\_\_

Location of handwashing facilities \_\_\_\_\_

Location of toilet facilities \_\_\_\_\_

Method and type of sanitizer used \_\_\_\_\_

List **ALL** food and beverages to be served, including source of food and brand names (you may need a separate sheet of paper) \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_

How do you propose to hold cold potentially hazardous foods below 45°F? \_\_\_\_\_  
\_\_\_\_\_

How do you propose to hold hot potentially hazardous foods above 140°F? \_\_\_\_\_  
\_\_\_\_\_

How do you propose to hold raw foods separate from ready-to-eat foods? \_\_\_\_\_  
\_\_\_\_\_

**Please be aware that we are likely to conduct an inspection of the temporary site before the event date.**

**I have read, and understand, the "Guidelines for Temporary Food Vendors"**

\_\_\_\_\_  
**Signature of Applicant**

\_\_\_\_\_  
**Date**