



Town of Oak Bluffs
Board of Health
P.O. Box 1327
Oak Bluffs, MA 02557
508-693-3554 Ext 127

William White
Chairman

James Butterick
Thomas Zinno
Board Members

Meegan Lancaster
Health Agent

SECTION 9.1

FOOD SERVICE AT TEMPORARY EVENTS

- 9.1.1 Preamble
- 9.1.2 Authority
- 9.1.3 Minimum Requirements
- 9.1.4 Permit to Operate
- 9.1.5 Enforcement
- 9.1.6 Penalties
- 9.1.7 Severability

9.1.1 Preamble

The purpose of this regulation is to protect the public health, safety and welfare by maintaining safe and sanitary food practices during temporary events in the Town of Oak Bluffs.

9.1.2 Authority

The Oak Bluffs Board of Health has adopted this regulation pursuant to its authority under MGL 111, Section 31.

9.1.3 Minimum Requirements

All preparation and cooking of potentially hazardous foods must be prepared in a commercially licensed kitchen, with a copy of the permit submitted with the application, with the exception of hamburg and sausage, and provided a disclaimer is displayed which states that “eating raw or undercooked meat may be hazardous to your health.”

A covered receptacle must be available.

Gloves are to be worn when preparing ready-to-eat foods, and must be changed between tasks.

Hair restraints (hats, nets) are to be worn by all vendors.

Mechanical refrigeration or insulated containers with ice or gel packs must be used to maintain product temperatures which are required to be held at or below 40 degrees.

Potentially hazardous foods which are reheated for hot holding shall be maintained at a minimum of 140 degrees and discarded if not used or sold by the end of the day. Temporary food operations designed to dispense hot foods shall be provided with suitable units to rapidly heat foods and to keep such food hot until served.

Every vendor must have a new or properly calibrated thermometer.

9.1.4 Permit to Operate

All vendors must comply with the following before being issued a temporary permit to operate: The vendor must fill out a Temporary Event Application and submit said application, along with the appropriate fee, if any, to the Board of Health at least seven (7) days prior to the event.

All vendors must have a current certified food handler on site during preparation and serving of food. A copy of the food handler's certificate must be submitted with the application.

9.1.5 Enforcement

The Oak Bluffs Board of Health or its agent will enforce the provisions of this regulation.

9.1.6 Penalties

Violation of this regulation may result in denial or rescinding of the temporary permit.

9.1.7 Severability

If any provision of these regulations or the application thereof is held to be invalid by a court of competent jurisdiction, the invalidity shall be limited to said provision(s) and the remainder of these regulations shall remain valid and effective. Any part of these regulations subsequently invalidated by a new state law or modification of an existing state law shall automatically be brought into conformity with the new or amended law and shall be deemed to be effective immediately, without recourse to a public hearing and the customary procedures for amendment or repeal of such regulation.

Adopted by the Oak Bluffs Board of Health on March 24, 2009