

# TOWN OF MONTAGUE

## Board of Health

### MOBILE FOOD QUESTIONNAIRE

(Please Complete Pages 1-3 and submit to the Board of Health keep pages 4-5 for your reference)

#### **A. Food Supplies**

1. Are all food supplies (including ice and water) from inspected and approved sources?

Yes \_\_\_\_\_ No \_\_\_\_\_

2. Will all pre-packaged food be labeled with the name and address of manufacturer, Name of product, list of ingredients and net weight? \_\_\_\_\_Yes \_\_\_\_\_No

3. Will all pre-packaged, potentially hazardous food (PHF's) also be labeled with a *Sell-by date*?

Yes \_\_\_\_\_ No \_\_\_\_\_

#### **B. Food Storage**

1. Is adequate freezer and refrigeration (mechanical / ice) available to maintain:

Frozen foods at 0°F and below? Yes \_\_\_\_\_ No \_\_\_\_\_

Refrigerated foods at 41°F and below? Yes \_\_\_\_\_ No \_\_\_\_\_

Number of refrigeration units: \_\_\_\_\_

Number of freezer units: \_\_\_\_\_

Note: Packaged foods shall not be stored in contact with water or ice that has not been drained.

Wrapped sandwiches shall not be stored in direct contact with ice.

2. Are all refrigerators/freezers equipped with a thermometer? Yes \_\_\_\_\_ No \_\_\_\_\_

3. Will raw potentially hazardous foods (PHF's) be stored in the same refrigerators and freezers with cooked/ready to- eat - foods? Yes \_\_\_\_\_ No \_\_\_\_\_

If yes, how will cross-contamination be prevented?


4. How will unwrapped foods be protected from contamination such as dust, road dirt, and insects?


#### **C. Construction**

1. Is the unit constructed of safe materials that are durable, smooth, and easily to clean?

Yes \_\_\_\_\_ No \_\_\_\_\_

2. Is the unit constructed and arranged so that food, drink and utensils will not be exposed to insects, rodents, dust or other contaminants? Yes \_\_\_\_\_ No \_\_\_\_\_

3. Are protected covers provided for unwrapped foods on display? Yes \_\_\_\_\_ No \_\_\_\_\_

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4. Does the mobile food unit/pushcart have the name and address of the owner or company display on either side in letters at least 3 inches in height? Yes \_\_\_\_\_ No \_\_\_\_\_

#### **D. Water System/ Waste Retention**

1. Is a sink with hot and cold running water under pressure available for hand washing? Yes \_\_\_\_\_ No \_\_\_\_\_

2. Are sinks with hot and cold running water under pressure available for washing equipment and utensils? Yes \_\_\_\_\_ No \_\_\_\_\_. If yes, state dimensions (L \_\_\_\_\_ x W \_\_\_\_\_ x \_\_\_\_\_ H)

Size of water supply tank: \_\_\_\_\_ gallons

Size of waste retention tank: \_\_\_\_\_ gallons

**If no**, state where equipment and utensils will be cleaned and sanitized? Explain Below


3. Sanitizing Agent: Concentration: Parts per million (ppm)

Are test papers available to measure the strength of sanitizing solution? Yes \_\_\_\_\_ No \_\_\_\_\_

4. Is water inlet of supply tank kept capped (*while not being filled*) and located in such a manner that it will not be contaminated by waste water discharge, road dust, oil or grease Yes \_\_\_\_\_ No \_\_\_\_\_

5. Is waste retention tank connection located lower than the water inlet connection? Yes \_\_\_\_\_ No \_\_\_\_\_

6. How and where will the liquid waste from the retention tank be disposed of?


#### **E. Food Preparation**

Note: Applies only to a mobile food unit with fresh water supply tanks and waste water retention systems. Mobile food units without fresh and waste water systems and pushcarts are limited to the service of non-potentially hazardous foods, pre-packaged non-potentially hazardous foods and the preparation of hotdogs.

1. List how each category of hot foods will be cooked/reheated:

Note: PHF's to be served hot must be rapidly reheated to an internal temperature of 165°F within 1 hour.

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2. How will you maintain hot bulk foods at 140°F degrees?


3. Will food product thermometers (0 – 212°F) be used to measure temperatures of PHF's after cooking/reheating and during holding? Yes\_\_\_\_\_ No\_\_\_\_\_

4. Will sandwiches, salad and other cold ready- to-eat foods be prepared and/or assembled on-site?  
Yes\_\_\_\_\_ No\_\_\_\_\_

5. How will dispensing utensils be stored?

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6. How will utensils be cleaned and sanitized if necessary during use?


7. Describe hand washing facility on unit


8. Will any self-service of bulk foods be allowed? Yes\_\_\_\_\_ No\_\_\_\_\_

9. Are all condiments, coffee creamers, sugar, individually wrapped or in pour-type dispensers?  
Yes\_\_\_\_ No\_\_\_\_\_

10. Are all single-service articles individually wrapped or stored in sanitary containers? Yes\_\_\_\_\_ No\_\_\_\_\_

11. Will bulk PHF's be discarded at the end of each business day? Yes\_\_\_\_\_ No\_\_\_\_\_

12. How will out of date packaged PHF's be handled?


**Other comments or things you want the Board of Health to know:**


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### **FOOD MANAGER CERTIFICATION**

#### **Code Requirement**

Massachusetts Food Establishment Regulation, 105 CMR 590.003(A) (2) requires food establishments to have at least one **person-in-charge** (PIC) who is a **certified food protection manager** (CFPM). This person must be at least eighteen years of age and be a full-time equivalent on-site manager or supervisor. When the certified PIC/CFPM is unavailable during operating hours, an alternate PIC/CFPM must be assigned. The alternate PIC/CFPM does not require certification; however, this person must be knowledgeable in food safety, food borne illness prevention and corrective actions and must correctly answer questions in this regard if asked by an agent from the board of health.

All food establishments must have a certified food protection manager **except** the following:

1. Temporary food establishments operated by non-profit organizations-that serve only non-potentially hazardous foods.
2. Daycare operations which prepare and /or serve only snacks.
3. Food establishments which sell only pre-packaged food.
4. Food establishments with limited preparation of non-potentially hazardous food.
5. Food establishments which prepare and serve USDA meat and poultry products containing 120 PPM nitrite and 3.5% brine concentration, such as hotdogs.

#### **Importance of Food Manager Certification**

Massachusetts has adopted the food manager certification in order to protect public health and prevent foodborne illness. A CFPM certificate implies that the person has knowledge of food safety and the prevention of foodborne illness through the control of risk factors. The CFPM person must be able to apply this knowledge in day to day operations in order to provide consumers with safe food.

#### **Responsibility of the Certified Food Manager**

The certified food protection manager (CFPM) is responsible for monitoring and managing all food establishment operations to ensure that the facility is operating in compliance with state, local and federal regulations. The certified (CFPM) must be knowledgeable about foodborne illness prevention and must use this knowledge to recognize hazards and take appropriate preventive and corrective actions.

#### **How to Become a Certified Food Protection Manager**

A PIC becomes a certified food protection manager (CFPM) by passing one of four accredited examinations. The four accredited examination development companies are:

- Certifying Board for Dietary Managers, 1-800-323-1908
- Expor Assessment, 1-800-200-6241
- National Registry of Food Safety Professionals, 1-800-446-0257
- National Restaurant Association Educational Foundation (ServeSafe), 1-800-765-2122

Independent consultants and organizations administer these examinations. Upon passing one of the accredited exams the PIC will receive a certificate and will be in compliance with the certification requirement.

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#### **Employee Health**

The PIC/CFPM must require that employees report when they are ill with symptoms that could be due to an illness which can be spread through food.

Symptoms that should be reported include:

1. Diarrhea
2. Vomiting
3. Jaundice
4. Fever Sore throat with a fever
5. Any cuts or open wounds on exposed skin

**Employees must also report to the PIC/CFPM when they are diagnosed with an illness, which could be spread through food, or if they live with someone who has such an illness.** Employees must also let the person in charge know if they or someone in their household has been exposed to an outbreak of food borne illness and therefore at risk for getting such an illness. Employees who have symptoms or who are diagnosed with such an illness will either need to be restricted in their duties or prevented from working altogether. The bottom line is that ill employees should not be working with exposed food and clean utensils and equipment, and in some cases ill employees should not be working at all. In order to determine what action the PIC/CFPM should take, consult the “Guide to Excluding and Restricting Food Employees for Establishments Serving the General Population” and consult your local Board of Health.

#### **4. No Bare Hand Contact with Ready-to-Eat (RTE) Foods**

Food service regulations prohibit all bare hand contact with ready to eat (RTE) foods. Deli tissues, gloves, tongs, spatulas are alternatives to using bare hands. The only exception is that bare hands can be used to wash whole fruits and vegetables.

#### **5. Consumer Advisory**

When an establishment serves or sells raw or undercooked animal foods as ready-to-eat foods, the consumers must be advised that eating such food increases their risk of contracting a foodborne illness. All foods of animal origin are of concern including fish, shellfish, beef, pork, lamb, poultry, eggs and un-pasteurized dairy products. The raw or undercooked food or ingredient must be clearly identified to the consumer, and the consumer must also be reminded about the increased risk of illness due to eating undercooked or raw animal foods. The reminder can be written on the menu, on a table tent, on a placard, put in a brochure, or by any other effective written means. Establishments have until January 1, 2001 to come into compliance with this regulation.

#### **6. Time as a Public Health Control**

This provision allows potentially hazardous foods to be left out at any temperature for up to 4 hours prior to service for immediate consumption or during necessary preparation prior to cooking. However, before an establishment may do this they must develop a written plan that describes how they will mark and monitor the food so that it is either cooked, eaten or discarded by the end of the 4 hours. The establishment must submit their plan to the local Board of Health and obtain approval BEFORE they are allowed to use time as a public health control. Once a food is taken out of temperature control, it must be consumed or cooked within 4 hours or it must be thrown out. It may not be cooled, refrigerated or frozen for use at another time.

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