



TOWN OF CHILMARK
CHILMARK, MASSACHUSETTS

Board of Health

401 Middle Road, P.O. Box 119
Chilmark, MA 02535
Tel: (508) 645-2105
Fax (508) 645-2110
E-mail: boh@chilmarkma.gov
Hours: 8:30 am to 3:30 pm, M-F

Temporary Food Establishment Permit Application

This form must be submitted no less than 15 business days prior to the event date to allow enough time for Zoning Department sign-off.

| | | |
|-----------------|---------------|--------------|
| Permit # 2023 - | Date: 3/11/24 | Fee: \$10 pd |
|-----------------|---------------|--------------|

| | |
|---|--|
| Applicant: Emma Green-Beach, MV Shellfish Group | |
| Address: PO Box 1552 | |
| Phone # 508 542 1339 | E-mail: emma.greenbeach@mvshellfishgroup.org |
| Name/Location of the Event: Bivalve Ball 2024, Chilmark Community Center | |
| Event date: Sat. 4/13/24 | Hours: 5-9pm to |
| Number of People to be Served: Highly-Susceptible? <input checked="" type="radio"/> 200-250 | |

1. Food to be served: attach menu if necessary

List all foodstuffs below:

Source

| | |
|----------------|---------------------------|
| Raw oysters | Fishmarkets or wholesaler |
| chowder | Atria, Christian Thornton |
| cookies | Orange Reel Bakery |
| Cheese platter | Cronig's pre paid |

2. Preparation/Cooking Facilities: describe facilities, processes and equipment

On-site:

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|---|
| none Refrigerator; Stove top at Chilmark CC will be used |
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Off-Site Location/name of kitchen:

Certified? Y/N

Atria restaurant will make the chowder

3. Food Protection during Transport and Service: describe processes to protect food and maintain temperature during storage, display, and transportation

Chowder will be chilled completely before transport. oysters will transported well iced & tagged.

4. Personnel and food-safe practices: Designated, on-site PIC with Serv-Safe required except at bake sales

Number of staff assigned to food service:

Tasks assigned to food staff members: demonstrate segregation of money handling, ready-to-eat food service and raw food handling:

~~No money~~ Money will be handled at designated table. Two people serving chowder will be at designated table.

Name of on-site PIC is: Edouard (Beau) Begin

Measures to ensure hot/cold holding: Plenty of ice & coolers, chowder heated in batches

Measures of cook-temp of animal-origin food: N/A

5. Additional Requirements:

Toilet/handwashing facilities sinks & bathrooms present

Refrigeration or ice for sensitive foods both will be available

Measures to avoid bare-hand contact with RTE foods on display (i.e. tongs, serving tissues, napkins, etc.) Tongs, & gloves will be used

Garbage/Rubbish: Garbage bins will be available,

Please note: Home canned foods and foods cooked or prepared in a home kitchen may NOT be offered at temporary food events. The only exception to this is for baked goods being offered at a bake sale for a non-profit agency. Any potentially hazardous foods which are pre-cooked and pre-cooled off-site for service at the temporary food event MUST be prepared at a licensed food establishment.

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Applicant Signature: Emilio Pech Date: 3/10/24

To be completed by the Board of Health and Zoning Department:

Zoning Official Signature _____ Date: _____

Board of Health Official Signature _____ Date: _____

Action Taken: *Approved:* ____ *Denied:* ____

Conditions for Approval/ Reasons for Denial:

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