



**TOWN OF PROVINCETOWN
BOARD OF HEALTH
FARMER'S MARKET VENDOR APPLICATION**

Business Name Phone

Business Owner/Representative Name Phone

Physical Address City State ZIP

Mailing Address City State ZIP

Email Address (**REQUIRED**)

Person in Charge at the Farmer's Market

Certified Food Protection Manager (for vendors selling potentially hazardous foods)

CHECK ALL ITEMS TO BE SOLD:	
<input type="checkbox"/> FRESH, INTACT PRODUCE	<input type="checkbox"/> HONEY/MAPLE SYRUP
<input type="checkbox"/> CUT OR PROCESSED PRODUCE	<input type="checkbox"/> MEAT/POULTRY
<input type="checkbox"/> EGGS	<input type="checkbox"/> FINFISH AND/OR CRUSTACEANS
<input type="checkbox"/> PREPARED OR PROCESSED FOODS (PLEASE LIST):	

<input type="checkbox"/> OTHER (PLEASE LIST):	

<u>ALL APPLICANTS WISHING TO SELL FOOD - READ AND INITIAL THAT YOU UNDERSTAND THE FOLLOWING:</u>	
<input type="checkbox"/>	Foods shall not come into direct contact with water or undrained ice.
<input type="checkbox"/>	Water/ice cannot be directly discharged or disposed of on top of the ground or in stormwater drains.
<input type="checkbox"/>	All food shall be handled in a manner that prevents contamination such as using clean, covered containers; storage of food and containers off the ground, etc.
<input type="checkbox"/>	All carts, coolers, tables, and other food contact equipment shall be pre-cleaned and sanitized before the market and transported in such a way as to prevent contamination.
<input type="checkbox"/>	A labeled spray bottle of sanitizer prepared at the proper concentration must be on-site for sanitizing all food contact surfaces, utensils, etc.
CIRCLE TYPE OF SANITIZER USED:	Chlorine sanitizer: 50-100 PPM (1/2 tablespoon non-scented household bleach per 1 gallon water for 100 PPM solution
	Quaternary Ammonium Sanitizer: 200 PPM (follow product instructions)
<input type="checkbox"/>	There is <u>NO BARE HAND CONTACT</u> with ready to eat foods. All booths must have spare utensils for serving.
<u>LIST ITEMS TO BE USED TO PREVENT BARE HAND CONTACT:</u>	
<input type="checkbox"/>	All retail items must be labeled in accordance with State Regulations, including consumer and allergy advisories.
<input type="checkbox"/>	Only those items approved as part of this application may be sold at the Provincetown Farmer's Market. Any further items must be reviewed and approved by the Health Department.



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**APPLICANTS WISHING TO SELL POTENTIALLY HAZARDOUS FOODS -
READ AND INITIAL THE FOLLOWING:**

All cold foods must be held at 41° or colder.

A properly calibrated, stem type thermometer must be available for testing time/temperature control for potentially hazardous foods. The thermometer must be properly cleaned and sanitized prior to each use.

All hot and cold holding (mechanical units or coolers with ice) must be monitored and logged hourly for proper holding temperatures. Written logs must be available for inspection.

APPLICANTS WISHING TO SELL POTENTIALLY HAZARDOUS FOODS MUST ATTACH:

- Copies of all relevant licenses and permits - including food manufacturing licenses, retail food establishment permits, residential kitchen permits, etc.
- DMF Retail Seafood Dealer Permit (for vendors selling finfish and/or crustaceans only)
- Certified Food Protection Manager certification
- Allergen Awareness Certificate

Certification:

I certify that the information I have provided is true and accurate. I fully understand that the annual farmer's market vendor permit is contingent upon my adherence to 105 CMR 590.00, the Minimum Sanitation Standards for Food Establishments and all applicable federal, state, and local laws and regulations. I understand that failure to comply may result in the suspension or revocation of my permit and any other legal action deemed appropriate by the Town of Provincetown. All Town permits expire on December 31st.

BUSINESS OWNER/REPRESENTATIVE SIGNATURE

DATE

FOR OFFICE USE ONLY:

DATE APPLICATION RECEIVED