

TEMPORARY FOOD VENDORS

It is the goal of the Board of Health to eliminate the potential risk of food-borne illness at outdoor food facilities. The recent proliferation of vendors at festivals prompted the establishment of this policy.

The following will be the minimum requirements for any facility desiring to do business in Harwich:

1. Mechanical Refrigeration – No Coolers
2. Hot and Cold Running Water – with water discharge tank; No Discharge on site
3. Completely enclosed food preparation area with easily cleanable, non-porous surfaces; Makeshift tables and booths for food preparation areas outside of a self-contained unit will not be allowed.

If you do not have a self-contained unit, you will be limited to a non-potentially hazardous type of operation. Example: wrapped items pre-made at an approved facility, coffee, drinks, hot dogs, retail food items.

All vendors will be expected to comply with this criteria, at a minimum, in order to obtain a food service permit. Contact the Health Director for further information.

Adopted 11/22/1995

HARWICH BOARD OF HEALTH

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