

Town of Hanson
Board of Health
542 Liberty Street
Hanson, MA 02341
Tel: (781) 293 – 3138

Fee: \$50.00 each event **or** \$100.00 for unlimited events by the same caterer in the same calendar year. A separate registration form must be completed for each event
(Pls. make check payable to the Town of Hanson and submit to Board of Health with this application)

Catering Registration Form

In accordance with the provision of Chapter X 105 CMR 590.000 of the State Sanitary Code: Minimum Standards for Food Establishments.

Each caterer shall register with the Hanson Board of Health before serving a meal elsewhere than their own food establishment. This registration form shall be filed with the Hanson Board of Health, for each event, no less than forty-five (45) days prior to the event. This form serves as registration for events held within pre-licensed facilities only, not temporary locations.

The following copies must be submitted with this application:

- ***Food protection certification (Serv-Safe)***
- ***Allergen awareness certificate***
- ***Current food permit from town of base operation***
- ***Certificate of Insurance for Liability insurance policy listing the Town of Hanson as the Certificate Holder***
- ***Copy of recent inspection report from Board of Health***
- ***Menu of food being served at event***
- ***Fee***

Please fill out the following:

Company name: _____

Contact person: _____

Business address: _____

Mailing address (if different): _____

Business Tel: _____ Fax: _____

Email: _____

Emergency contact: _____ Tel: _____

Date of event: _____ Time of event: _____

Address of event: _____

Describe how the food will be transported to the event.

Will the food be prepared on site or prior to arrival? _____

If prior to arrival, where will the food be prepared? _____

Be advised of the following:

Food must be transported 1) If cold, in coolers with ice or other mechanical refrigeration
2) If hot, in appropriate hot holding containers.

Gloves must be on site and worn as described in 105 CMR 590.000.

If shellfish is on the menu, seafood tags must be made available for viewing by health agent.

Thermometers must be on site and used to monitor food and refrigeration temperatures.

By signing below, you affirm that all above information is correct. You also agree to follow all rules and regulations related to safe food handling and will be held fully responsible for any illness caused in relation to improper food handling.

Owner's signature

Date

Board of Health use only

Date received: _____

Reviewed by: _____

Comments:

Ok to operate: _____ NO _____ YES Date approved: _____