



MERRIMACK FIRE RESCUE

BUILDING & HEALTH DIVISION

432 Daniel Webster Highway
Merrimack New Hampshire 03054
603.420-1730 ♣ Fax 603.424.0603

Fire Chief
Michael P. Currier

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PROCEDURES FOR HEALTH INSPECTIONS OF TEMPORARY FOOD VENDORS

Under Merrimack Chapter 180, Temporary Sales Locations and Venders

Chapter 180-9: *Peddlers and vendors processing food and beverage for sale shall comply with the inspection provisions and standards of the health regulations relative to the licensing of food service establishments adopted by the Town Council or their designee in accordance with RSA 147:1.*

The equipment used in vending such food and beverages shall be inspected by the Health Official or their designee upon application for a license and receive a certificate of inspection upon compliance with this section from the Health Official or their designee.

The inspections stipulated above apply to licensed and exempted temporary food vendors. The **equipment** inspection for cleanliness is usually done prior to the vendor license issuance by the Town Managers Office at or near Fire Station #1 at 432 Daniel Webster Highway, Merrimack NH 03054

Vendors traveling distances for a single temporary event can make arrangements for an on site **equipment** inspection by the Health Inspector. The arrangement for an on site **equipment** inspection by the Health Inspector has to be agreed to in advance and coordinated with the Town of Merrimack Town Managers office.

The **food safety** inspection for compliance with provisions and standards of the adopted health regulations for licensing food service establishments should be done on site during food processing and preparation activities.

Food Safety Inspections for temporary food vendors will use the Merrimack Temporary Food Vendor Checklist but will also enforce common sense and food safety standards detailed in the Merrimack adopted NH He-P 2300 Sanitary Production and Distribution of Food, FDA 2009.

Merrimack Temporary Food Vendor Checklist

Food vendors participating in temporary events in Merrimack must clearly display any current valid food license from the town, city or state in which they are licensed. All food venders must comply with the directives listed below:

1. Acknowledge compliance with each item by initialing.
 2. Provide name and address of company and signature of person in charge.
 3. Give signed copy to Health Official before or during the event.
- All foods will be inspected and verified fresh and safe for consumption. _____

- Hand wash facilities (warm water, liquid hand soap, paper towels and sanitizer wipes) must be used by all staff hourly during the event. _____
- All staff must be in good health with no infectious concerns. _____
- Vendors attending this event may not smoke adjacent to their food area. _____
- No “BARE HAND CONTACT” is allowed for any ready to eat foods. Single use gloves (no LATEX), or you may also use dedicated tongs or paper wraps for food handling.
- Hot holding temperature is 135F minimum, cold holding temperature is 40F maximum. Temperatures must be logged before the event begins _____ and hourly _____
- No food, drink or packaging materials are allowed on floors or ground, must be up on shelving. _____
- Sanitizer solutions must be tested with the appropriate test strip before use. Record concentration and sanitizer used. Type of sanitizer _____ proper concentration _____
- All lights must be shielded over food preparation or storage areas. _____
- Paper towels ONLY are allowed for wiping soiled surfaces or utensils. _____
- Hair restraint is required for all kitchen staff. _____
- Only NSF approved containers and utensils are allowed. _____
- Can openers must be clean before and after each use. Potato chip slicers must be cleaned before use and hourly thereafter. _____
- All spray bottles must be labeled and any cleaning materials must be stored away from foods or food preparation areas. _____

Your signature verifies your agreement to comply with the above terms. All hand washing logs, food temperature and incident logs, serve safe inspection suggestions and comments should be turned in or faxed to the Merrimack Health Official during or after the event. Fax 603-424-0603.

Vendor Name _____ Signature _____

Vender Contact Information, address, e-mail, and telephone # _____

Vending Location _____

Date Requested _____

Duration: _____ Beginning Date _____ End Date _____
Days