



Ashley Gough

Director of Public Health

Town of Montague

Board of Health

FARMERS MARKET PERMIT APPLICATION

Date: _____

Establishment Name: (dba): _____

Establishment Phone #: _____

Establishment Address: _____

Applicant Name and Title: _____

Applicant Complete Address: _____

Applicant Phone #: _____

Applicant Email: _____

Products: _____

Type of Establishment	Fee	Required Documentation	Check Type of Market	TOTAL
Farmers' Market Permit (for Unadulterated Farm Products)	N/A	FOR wild mushrooms only- Provide/demonstrate knowledge		
Retail Food Farmers' Market Permit (for Processed Food Products)	N/A	As applicable: Food Protection Manager Certificate, Residential Kitchen Permit, FSE Permit (from each source if vending for multiple locations)		
Temporary Event at Farmers Market	N/A	As applicable: Food Protection Manager Certificate, Residential Kitchen Permit, FSE Permit (vendors who will do on site food preparation or processing)		



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NOTE: As of October 2001, at least one Certified Food Manager is required for all food service operations which handle potentially hazardous foods (PHF's). **A COPY OF THE CERTIFICATE MUST BE SUBMITTED WITH EACH APPLICATION.**

Person in Charge Certified in Food Protection Management: _____

Person Trained in Food Allergen Awareness: _____

Signature of Applicant: _____

*MONTAGUE TOWN HALL • ONE AVENUE A
TURNERS FALLS, MA 01376*

PHONE: (413) 863-3200 EXT. 205 • FAX: (413) 863-3225



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Montague Farmers Market Permit Requirements

Farmers Market Permit – Required for the sale of unadulterated farm products.

Permit Fee – N/A

A farmer’s market, As defined by the Massachusetts Department of Agricultural Resources in a “public market for the primary purpose of connecting and mutually benefiting Massachusetts farmers, communities, and shoppers while promoting and selling products grown and raised by participating farmers.”

Products include:

- Fresh produce (fresh uncut fruits & vegetables)
- Unprocessed honey or jam (Raw honey as defined by the National Honey Board: Honey as it exists in the beehive or as obtained by extraction, settling, or straining without added heat.)
- Maple syrup
- Farm fresh eggs (must be stored and maintained at 45°F)
- Mushrooms (must provide/demonstrate knowledge)

Retail Food Farmers Market Permit – Required for the sale of processed food products.

Permit Fee – N/A

If selling processed foods at a farmer’s market, the majority of the food items must come from local farmers and manufactured in a licensed food processing facility, a licensed food establishment, or a licensed residential kitchen. Copies of residential kitchen permits, retail food establishment permits or food manufacturing licenses at which the food was prepared **MUST** be submitted along with the Farmers Market application and a copy of the Food Protection manager Certificate.

Temporary Event at Farmers Market Permit –Required for onsite food preparation.

Permit Fee – N/A

Vendors who wish to do on-site food preparation, processing or preparing must obtain and comply with the Temporary Food Establishment Permit requirement of the Health Department.



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**THIS PRODUCT LIST MUST BE COMPLETED PRIOR TO PERMITTING
LIST OF POTENTIALLY HAZARDOUS FOODS (PHF's)**

TYPE OF FOOD PRODUCT TO BE PREPARED AND SOLD	METHOD OF HOLDING/REFRIGERATION
Product 1	
Product 2	
Product 3	
Product 4	
Product 5	
Product 6	
Product 7	
Product 8	
Product 9	
Product 10	



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1. Will all foods be prepared at the temporary food service booth?

 YES (Any food that produces grease laden vapors – you must contact the Fire Department at 413-863-8911. Failure to meet the fire code requirements set in 527 CMR 1.00, 50.2.1.9 and NFPA 96, 4.1.9 will result in no food permit being issued).

 NO Attach a copy of the food permit for the approved commercial kitchen and agreement for use of the approved kitchen giving the date and times.

Menu: Attach all items below

List all **potentially hazardous** foods being served*:

List all **non-potentially hazardous** food being served *:

* Any changes must be submitted in writing to the Board of Health at least seven days prior to the event.

2. I am providing the following hot temperature control for the hot holding of all potentially hazardous foods above 140°F. Reheated potentially hazardous foods, which are reheated for hot holding, shall be discarded if not used or sold by the end of the day.

Describe hot holding equipment:



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3. **YES** _____ I am providing the following cold temperature control for the cold holding of potentially hazardous foods. **Describe cold holding equipment:**

a. **YES** _____ I am providing a metal stem-type thermometer (0-220 °F) to measure the hot and cold holding of potentially hazardous food.

b. **YES** _____ I am providing a thermometer for every refrigeration unit. This includes all coolers.

4. **YES** _____ I am providing alternative means to bare hand contact with ready to eat (RTE) foods. Please describe: _____

5. Hand washing facilities: _____ **Plumbed sink** or _____ **Gravity flow container with catch basin**

(At minimum you need a 5 gallon insulated container with a spigot, a bucket for the collection of waste water, pump soap, paper towels and a lined trash receptacle).

6. Utensil washing facilities: _____ **Three compartment sink**. or _____ **Three deep tubs/basins** (one for soapy water, one for rinse water, and the other for sanitizing solution.)

7. Food source(s): _____

8. I am protecting my unpackaged food and food preparation areas from flies, dust, and the public by the following methods: _____

9. Please used the attached for drawing a sketch of your booth.

a. Draw in the location and identify all equipment including hand wash facilities, dish wash facilities, ranges, refrigerators, worktables, food/single service storage, etc.

b. Describe floor, wall and ceiling surfaces: _____

*Food cooking, preparation and service area SHALL have overhead protection

