

Additional Provincetown Board of Health Conditions

Time/Temperature Controls for Safety (TCS)

Raw or heat-treated animal foods; heat-treated plant foods; raw seed sprouts, cut melon/leafy greens/tomatoes, or garlic-in-oil mixtures are all considered TCS foods.

TCS foods include meats, eggs, fish/shellfish, poultry, dairy, beans, rice and cooked plant foods. TCS foods shall be stored and held at or below 41F for cold service and at or above 135F for hot service (following a re-heat temperature of 165F). In addition, all raw meat, fish and poultry must be stored in a manner that separates from contact with any foods that will not be cooked.

Please note any TCS foods in your Board of Health application:

- 165F Poultry, Stuffed Meats, Reheated foods
- 155F Ground or Injected/Tenderized Meats, Wild Game, Eggs to be hot-held (scrambled as in buffet service)
- 145F Steaks, Chops, Roasts, Seafood, Eggs cooked to order
- 135F Plant foods, Reheated commercially packaged foods
- At or Below 41F Raw Bar/Shellfish

If food requires Time/Temperature Controls for Safety (TCS) and is not prepared by a licensed establishment, Applicant shall provide:

- Food Protection Manager certification (such as ServSafe)
- Allergen Awareness training certification
- wholesale distribution license or local Board of Health license

Hand-washing Facilities

Acceptable hand-washing facilities include a separate hand-washing sink with a potable water supply, liquid soap and paper towels.

With out adequate hand-washing facilities, vendors will be required to have:

- an adequate supply of alcohol towelettes or hand sanitizer
- use tongs and serving utensils to avoid bare-hand contact with food
- use disposable non-latex gloves which are changed after touching anything which may contaminate your hands

Certification

By completing and signing the Board of Health Application you acknowledge that:

- You agree to any conditions specified by the Board of Health.
- You agree to adhere to the Provincetown General By-Laws, the Provincetown Zoning By-Laws, and all local, state and federal rules and regulations.
- The statements are true and correct to the best of your knowledge and hereby agree to adhere to all Local, State and Federal food codes and regulations.
- You attest to the accuracy of the information provided in the application, and affirm compliance with 105 CMR 590.00 and all other applicable law.