

**TEMPORARY FOOD SERVICES APPLICATION**  
**City of Cambridge Inspectional Services Department**

Event	<b>Cambridge Carnival International</b>
Date	<b>September 9, 2012</b>
Location	<b>Kendall Square, Cambridge, MA</b>

Office Use Only  
 Amount Rec'd \_\_\_\_\_  
 Date Paid \_\_\_\_\_  
 Insp. Approval \_\_\_\_\_  
 Chief San. \_\_\_\_\_

Date: \_\_\_\_\_

Address: \_\_\_\_\_ Phone No: \_\_\_\_\_

Name of Contact Person: \_\_\_\_\_

Name of Person-In-Charge (ServeSafe certified) \_\_\_\_\_

Name of Licensed Establishment: \_\_\_\_\_

Address: \_\_\_\_\_

Phone: \_\_\_\_\_ Fax: \_\_\_\_\_

**Must provide copy of ServSafe Certificate & Restaurant permit if not  
 a Cambridge Restaurant. Fax to Cambridge Carnival at 617-475-5023**

Foods To Be Served: List all foodstuffs: \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_  
 \_\_\_\_\_

Where will food be purchased from?: \_\_\_\_\_

Preparation of Food at Event? YES \_\_\_\_\_ NO \_\_\_\_\_

At Event: Yes \_\_\_\_\_ No \_\_\_\_\_ Describe equipment used:  
 \_\_\_\_\_

Propane \_\_\_\_\_ Fryolator \_\_\_\_\_ Grill \_\_\_\_\_ Wok \_\_\_\_\_

Charcoal \_\_\_\_\_ Sterno \_\_\_\_\_

Propane Generator \_\_\_\_\_ Diesel Generator \_\_\_\_\_ Other \_\_\_\_\_

All equipment must have a quick disconnect.

**Preparation of Food Off site?:** Yes \_\_\_\_\_ No \_\_\_\_\_

If yes, where will the food be prepared? \_\_\_\_\_  
\_\_\_\_\_

**Food Protection**

**Describe measures to protect food and maintain temperature during storage and display:**

**Provide thermometers to check temperatures.**

How will you keep the hot during storage and display?: \_\_\_\_\_  
\_\_\_\_\_

How will you keep food cold during storage and display?: \_\_\_\_\_  
\_\_\_\_\_

All food vendors must provide the means to properly wash utensils, etc. Example: You may use 3 bus buckets with soap and water, rinse water and sanitizer. Provide sanitizer for all wiping cloths.

Garbage & Rubbish: All vendors must provide their own trash barrels and bags. Trash can be disposed of at event. All grease must be removed at the end of the event. The area must be maintained in a clean manner.

**Number of food handlers:** \_\_\_\_\_

All food handlers must use hair restraints and gloves.

All vendors must provide means to wash your hands. Example: Provide a container with spigot filled with water, soap, paper towels, and a container to catch the waste water.

Per Allergy Awareness regulation all vendors must post a sign stating “Before placing order, please inform your server if a person in your party has any food allergy”. Must have knowledge of all ingredients.

Please sign and print below indicating that you have read the above information and understand; and that you have answered all the questions to the best of your ability.

\_\_\_\_\_  
APPLICANT’S SIGNATURE

\_\_\_\_\_  
DATE

**Questions for City of Cambridge Inspectional Services about this permit can be directed to:  
Kristen Fernandes Alizadeh, Sanitary Inspector, City of Cambridge Inspectional Services  
617-349-6121**

Inspector Notes: \_\_\_\_\_  
\_\_\_\_\_

# Trans Fat Free Certification

I \_\_\_\_\_, representing  
(your name)

\_\_\_\_\_,  
(name of establishment)

at \_\_\_\_\_  
(address of establishment)

certify that I have checked the menu items to be provided and/or provided to the City of **Cambridge for Cambridge Carnival International**, on **Sunday, September 9, 2012**, according to my review, all menu items fall into **one** of the following four categories:

1. The ingredients list does not contain any of the following terms: **“partially hydrogenated,” “shortening,” or “margarine.”**
2. If the ingredients list includes the terms **“partially hydrogenated,” “shortening,” or “margarine,”** the Nutrition Facts label lists either **“0 grams”** or **“less than 0.5 grams”** of trans fat per serving.
3. For menu items or ingredients that did not come with a Nutrition Facts label and no ingredients list, I have documentation on file from the vendor that the foods contain 0 grams or less than 0.5 grams of trans fat per serving. The documentation includes:
  - (a) The manufacturer's name, address, and phone number
  - (b) Product name, serving size, and ingredients
  - (c) Trans fat content per serving, in grams, if product contains artificial trans fat
4. It is an item served in its original sealed packaging with a label from the manufacturer (small bags of chips, cans of soda) and it is exempt from the trans fat regulation.

Therefore, based on this review, I certify that the foods and beverages provided for this event comply with the city’s trans fat regulation.

Name	Signature
_____	_____

Job Title	Business/Company
_____	_____

Date	Address
_____	_____