



Town of Dedham
Board of Health
450 Washington St
Dedham, MA 02026
(781) 751-9220
www.dedham-ma.gov



Public Health
Prevent. Promote. Protect.

Memo

To: Dedham Artisan Market Food Vendors
From: Kylee Sullivan, Health Director
Date: September 25, 2023
RE: General food Vendor Requirements at the Artisan Market

Dear Dedham Artisan Market Food Vendors,

The enclosed Dedham Artisan Market application must be completed and submitted to the Dedham Health Department with a \$50 permit fee no later than Friday November 3, 2023.

As a reminder, below are general food safety practices that must also be followed during the Artisan Market:

- Food vendors must ensure they have working thermometers to take temperatures of temperature-controlled food. Time/temperature controlled for safety food must be maintained at 41°F or below, or at 135°F or above, during transportation to the Market and throughout the duration of the Market.
- Gloves and hand-washing facilities must be available and used. Gloves must be changed, and hands must be washed when switching between tasks (i.e., serving food and handling payments).
- If using ice, the ice cannot directly touch food product and there must be enough ice available for the duration of the Market.
- Product ingredients must be available for public review either through labeled packages or a list of ingredients posted at the vendor booth.

Vendors are permitted to provide food samples during the Artisan Market. Below please find best practices that must be followed when providing food samples.

- Prepare samples at your permitted kitchen prior to arriving at the Market. For example, cut baked goods into pieces at your permitted kitchen, place them on a tray, insert a toothpick in each piece, and keep the tray covered to transport to Market.
- Protect food samples from customer contamination. No customer self-service.
- Use toothpicks, wax paper, paper sampling cups, or disposable utensils to distribute samples and prevent direct contact with food product.
- Temperature control must be maintained for items needing refrigeration until the food is consumed or discarded.
- Sauces and condiments must be self-contained squeeze bottles, sealed packs, or in single-service containers with lids.
- Sample product ingredient lists must be available for public review.
- Leftover food samples must be discarded at the end of the Market.

Questions or concerns can be directed to the Dedham Health Department at (781) 751-9220.



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Farmer's Market Permit

Fee: \$50.00

Establishment's:

Name: _____
 Address: _____
 Email: _____
 Phone #: _____
 Contact person: _____
 Phone #: _____
 Emergency #: _____

Applicants:

Name: _____
 Address: _____
 Email: _____
 Phone #: _____
 Emergency #: _____

Dates of Operation: _____

If a corporation or partnership, provide name, title, and home address of officers or partners:

Name	Title	E-mail

The following must be submitted with the application:

- Product label
- Allergen Awareness
- Serve Safe Certification
- Copy of establishment's license/permit
- List of items to be sold
- Information of how hand washing and temperature will be maintained
- How and where restrooms will be provided

By signing you are confirming that you have read and understand the Town of Dedham regulations pertaining to the food code (105 CMR 590.000). You also agree to abide by these regulations set forth by the Town of Dedham Board of Health. If your establishment is in non-compliance of these regulations you may have your permit suspended indefinitely.

 Applicant/Owners Signature

 Date

 FID# or SS#