

BOARD OF HEALTH



TOWN OF HEATH Massachusetts

Heath Board of Health Local Food Policy

This policy applies to non-hazardous foods only. These include cookies, cakes, breads, pastries, jams, jellies, pies (no custard or other pies needing refrigeration), and pickles (high acid only-- no naturally fermented products).

This policy applies only to foods produced for sale in Heath by Heath residents.

All other vendors must secure a residential kitchen permit and hold valid ServSafe and Allergen certificates.

The BOH reserves the right to inspect all kitchens and waive fees.

Person directly responsible for producing foods for sale must submit a completed one-time application to be turned in to the Heath Board of Health.

All foods must be individually packaged (plates of cookies are ok) and labeled with ingredients, allergen warning (nuts, gluten or dairy) and contact information (phone number or e-mail is adequate) including those made in a certified or residential kitchen.

Items offered for resale must also be labeled as above.

Sampling of naturally fermented products is allowed with completed application.

The Board of Health reserves the right to require anyone producing large volumes of products to obtain a residential kitchen permit.

Vendors selling items produced in a Board of Health certified kitchen do not need to complete this application.

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TOWN OF HEATH
Massachusetts

Heath Local Food Permit Application

Name _____

Mailing Address _____

Street Address (if different) _____

Phone _____ E-mail _____

Location of kitchen (if different from street address)

Items I expect to produce for sale (list any-- can be adjusted later) and approx sale value:

Signature _____

Date _____