



Medford City Council
Medford, Massachusetts

The Sixth Regular Meeting, March 24, 2026

City Council

Isaac B. "Zac" Bears
Anna Callahan
Emily Lazzaro
Matt Leming
Liz Mullane
George A. Scarpelli
Justin Tseng

This meeting will take place at 7:00 P.M. in the City Council Chamber, 2nd Floor, Medford City Hall, 85 George P. Hassett Drive, Medford, MA and via Zoom.

Zoom Link:

<https://us06web.zoom.us/j/81859675857?pwd=LAsy0pPXWSgl6hMVk5Sjx89nUse2Hb.1>

Call-in Number: +13126266799,,81859675857#,,, *821601#

Live: Channel 22 (Comcast), Channel 43 (Verizon), [YouTube](#), and medfordtv.org.

To submit written comments, please email ccmembers@medford-ma.gov.

CALL TO ORDER & ROLL CALL

SALUTE TO THE FLAG

ANNOUNCEMENTS, ACCOLADES, REMEMBRANCES, REPORTS, AND RECORDS

Records

The Records of the Meeting of March 10, 2026 were passed to Councilor Callahan

Reports of Committees

25-054 and 26-059 - Offered by Matt Leming, City Councilor

Planning and Permitting Committee, March 17, 2026, Report to Follow

PETITIONS, PRESENTATIONS, AND SIMILAR PAPERS

26-060

Petition for Amendment to Common Victualler's License (Extended Hours) - Ho Win Palace

MOTIONS, ORDERS, AND RESOLUTIONS

26-061 - Offered by Isaac Bears, Council President

Annual Budget Process for FY2027

26-062 - Offered by George Scarpelli, City Councilor

Resolution to Hold Meeting and Request Update on Hiring Inclusion Specialist

26-063 - Offered by Matt Leming, City Councilor

Resolution to Update the Ordinance Establishing the Medford Commission for Persons with Disabilities

COMMUNICATIONS FROM THE MAYOR

26-050

Submitted by Mayor Breanna Lungo-Koehn

Special Legislation to Remove Police Chief and Deputy Positions from Civil Service

26-064

Offered by Mayor Breanna Lungo-Koehn

Request for Food Truck Permits for "Trolley Dogs" - April through August at Hormel Stadium

PUBLIC PARTICIPATION

To participate outside of Zoom, please e-mail REliseo@medford-ma.gov.

UNFINISHED BUSINESS

25-103

**Proposed Amendments to the Medford Zoning Ordinance
- Other Corridors Districts (for referral to the CDB)**

IN CITY COUNCIL

SEPTEMBER 9, 2025

TABLED

26-003

Appointment of a City Messenger for 2026 and 2027

IN CITY COUNCIL

JANUARY 6, 2026

TABLED

26-019

Chapter 50, Article IV - Proposed Ordinance Banning Face Surveillance Technology

IN CITY COUNCIL

JANUARY 20, 2026

APPROVED FOR FIRST
READING

ADVERTISED

MARCH 12, 2026

MEDFORD TRANSCRIPT &
SOMERVILLE JOURNAL

IN CITY COUNCIL

APRIL 7, 2026

ELIGIBLE FOR THIRD
READING

Reports Due/Deadlines

16-574

University Accountability Report (Next Report Due in
November 2025)

22-026

Quarterly Presentation on City's Financial Health by Chief
Financial Officer/Auditor

22-027

Monthly Copy of Warrant Articles from Chief Financial
Officer/Auditor

24-031

Request a Representative from BJ's Wholesale Club Meet to
Discuss Construction and Neighborhood Concerns

Adjournment



City of Medford
MASSACHUSETTS

RECEIVED
CITY CLERK
MEDFORD, MASS.
2026 MAR 16 AM 11:25

Medford, MA

3 / 110 /

20 26

PETITION

To the Honorable, the City Council

Councillors: The undersigned respectfully request an Amendment to our operating hours for our Common Victualler License:

Monday 11:30 AM - 1 AM.

Tuesday 11:30 AM - 1 AM

Wednesday 11:30 AM - 1 AM

Thursday 11:30 AM - 1 AM

Friday 11:30 AM - 1 AM

Saturday 11:30 AM - 1 AM

Sunday 11:30 AM - 1 AM.

Brief Explanation for the request:

Reason 1. PRIVATE EVENTS

- FRIENDS AND FAMILY GATHERING • REGULAR MAINTENANCE
(X'MAS AND CHINESE NEW YEAR)
- STAFF MEETING.

Reason 2. CUSTOMERS STAY LATE AFTER LAST CALL

Business Name: HUO WIN PARCEL

Business Address: 269, MIDDLESEX AVE. MEDFORD, MA, 02155

Business Telephone: 781-391-0477

Cellphone #: 617-669-2355

Business Owner: Sophia Ko

Signature: [Signature]



CITY OF MEDFORD

City Clerk's Office
85 George P. Hassett Dr.; Rm 103
Medford, MA 02155
(781) 393-2425

Permit No: VIC26-000009
Issue Date : 02/09/2026
Fee : 75.00

The Commonwealth of Massachusetts

This is to Certify that a Common Victualler License is hereby granted to:

Chenhong llc dba Howin palace

Location: 269 MIDDLESEX AV Medford, MA

In said **City of Medford**, and at place only and expires **12/31/2026** unless sooner suspended or revoke for the violations of the law of the Commonwealth respecting the licensing of the common victuallers. This license is issued in conformity with the authority granted to the licensing authorities by M.G.L. Ch. 140 and amendments thereto.

Hours of Operation : Mon: 11:30 AM-10:00 PM; Tues: 11:30 AM-10:00 PM;
Weds: 11:30 AM-10:00 PM; Thurs: 11:30 AM-10:00 PM; Friday: 11:30 AM-11:00
PM; Sat: 11:30 AM-11:00 AM; Sun: 12:00 PM-10:00 PM

By Order of the Medford City Council

LICENSING AUTHORITIES

**Richard Eliseo
Acting City Clerk**

Provisions set forth by the City of Medford:

1. Notify Medford City Clerk on location, ownership and /or name change.
2. Adhere to Medford sign ordinance S.94-6.2
3. Adhere to Medford Health Dept. Public Sanitation Ordinance.
4. Adhere to Zoning Laws pertaining to Keno.

EXTRACTS FROM GENERAL LAWS, (TER. ED) CHAPTER 140

Section 7. An innholder who, upon request, refuses to receive and make suitable provision for a stranger or traveler shall be punished by a fine of not more than fifty dollars.

Section 9. If, in the opinion of the licensing authorities, a licensee as an innholder or a common victualler ceases to be engaged in the business he is licensed to pursue, or fails to maintain upon his premises the implements and facilities required by this chapter, they shall immediately revoke his license. If a licensee at any time conducts his licensed business in an improper manner, the licensing authorities, after notice to the licensee and reasonable opportunity for a hearing, may upon satisfactory proof thereof suspend or revoke his license or impose a fine; provided that, the fine for the first offense within a 6 month period shall be not less than \$500 and not more than \$1,000; for the second offense within a 6 month period the fine shall be not less than \$1,000 and not more than \$2,000; for the third offense within a 6 month period the fine shall be not less than \$2,000 and not more than \$5,000; for the fourth offense within a 6 month period the fine shall be not less than \$5,000 and not more than \$10,000; and for the fifth offense within a 6 month period the fine shall be not less than \$10,000. An innholder who violates section seven shall forfeit his license. A licensee who is convicted a second time of the violation of any of the provisions of sections six to eighteen, inclusive, shall forfeit his license.

Section 18. Every innholder and common victualler shall at all times have a board or sign affixed to his house, shop, cellar or store, or in a conspicuous place near the same, with his name legibly inscribed thereon in large letters and the business for which he is licensed inscribed thereon, and upon neglect thereof shall forfeit twenty dollars.

Section 20. Whoever assumes to be an innholder or common victualler without being licensed as such under this chapter shall forfeit one hundred dollars.

Section 21. Whoever is convicted a third time of a violation of any provision of the preceding sections, except those contained in sections seven and eight, shall, in addition to the penalties before provided, be punished by imprisonment for not more than three months

License Is non-Transferable



Medford City Council
Medford, Massachusetts

MEETING DATE	SPONSORED BY
March 24, 2026	Isaac Bears, Council President

AGENDA ITEM

26-061 - Annual Budget Process for FY2027

FULL TEXT AND DESCRIPTION

Be it Resolved by the Medford City Council that, based on Budget Ordinance and discussions with the administration, the City Council and City Administration will follow the following budget schedule for the FY2026 City Budget:

- By March 11, 2026 - City Councilors Submit Individual Budget Recommendations for Consideration in Committee of the Whole
- Tuesday, March 24, 2026 at 6PM - City Council Committee of the Whole Meeting to Discuss Council Budget Recommendations
- Tuesday, March 24, 2026 at 7PM - City Council Regular Meeting to Submit Collective Budget Recommendation to the Mayor
- April 8, 2025 at 6PM - Joint Meeting of the City Council and School Committee to Receive a Financial Update and Discuss the FY27 Budget Process
- From April 15, 2026 to May 15, 2026 - City Council Holds Preliminary Budget Meetings with Department Heads
- By Friday, May 31, 2026 - Mayor Submits Comprehensive Budget Proposal to the City Council

Be it Further Resolved that the Draft Schedule of Preliminary Budget Meetings in Committee of the Whole is as follows:

- Wednesday, April 15th, 2026 at 6:00 P.M.
- Tuesday, April 21st, 2026 at 6:00 P.M.
- Tuesday, April 28th, 2026 at 6:00 P.M.
- Wednesday, April 29th, 2026 at 6:00 P.M.
- Tuesday, May 5th, 2026 at 6:00 P.M.
- Wednesday, May 6th, 2026 at 6:00 P.M.
- Tuesday, May 12th, 2026 at 6:00 P.M.

- Wednesday, May 13th, 2026 at 6:00 P.M.

RECOMMENDATION

FISCAL IMPACT

ATTACHMENTS

1. Councilor Mullane FY27 Budget Recommendations
2. Councilor Leming FY27 Budget Recommendations
3. Councilor Callahan FY27 Budget Recommendations
4. Councilor Tseng FY27 Budget Recommendations
5. Council Vice President Lazzaro FY27 Budget Recommendations

To: Clerk Richard Eliseo
From: Councilor Liz Mullane
Re: Preliminary Budget Requests for FY27

Dear Clerk Eliseo,

While there are many important services and needs throughout the city, I appreciate the opportunity to provide feedback and suggestions around specific areas for the FY27 budget for the City of Medford:

Ongoing investment in our city's infrastructure

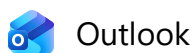
- Continued funding to update, address, and rehab our roads and sidewalks with pothole repair, restriping of streets and other basic maintenance needs.
- Focus on pedestrian safety by improving signage, crosswalks and ongoing funding of a city-wide pedestrian safety audit to identify additional dangerous walking areas throughout Medford
- Provide additional funding for DPW projects that improve the city, and to specifically assist in addressing snow removal and plowing needs
- Encourage additional funding and more staff support around city-wide reporting technology for residents when they identify and report issues throughout Medford

Expanding and increasing city services

- Additional funding for the Library to provide more librarian staff support, and to have a designated Community Outreach position to oversee, manage and grow community engagement, immigrant services, adaptive learning and youth outreach.
- Continued investment in mental health services throughout the city, by providing additional trained staff and clinicians to help de-escalate situations, and to focus on offering support and help to those experiencing mental health or substance abuse crises
- Providing support to our seniors by assisting in additional outreach efforts and more social worker access for the community
- Support of Medford's art and culture organizations, by providing funding around programming, spaces, and performance opportunities at many of our venues located throughout the city.
- Continued investment in affordable housing through the Affordable Housing Trust and programs that encourage housing solutions in Medford
- Ongoing support of conservation efforts, through partnerships with local groups and working to help identify and protect more open, green spaces throughout the city.

Support of our children and families

- Meet the School Committee needs for Medford Public Schools
- Address any funding gaps for organizations that provide support, community resources, and key services for young children in Medford.



Budget asks

From Matt Leming <mleming@medford-ma.gov>

Date Wed 3/11/2026 11:58 AM

To Isaac 'Zac' Bears <ibears@medford-ma.gov>; Emily Lazzaro <elazzaro@medford-ma.gov>

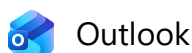
Cc Richard Eliseo <reliseo@medford-ma.gov>

I have four budget asks for this upcoming season:

- **Funding for a dive team for the Medford Fire Department.** Funding for a dive team is a priority for Local 1032. Dive team training and equipment is standard in most surrounding municipalities, and right now any emergencies in Medford's lakes and rivers requires help from neighboring municipalities.
- **Funding for an additional traffic/transportation planner for The Office of Planning, Development, and Sustainability.** This would help with many of our conversations about parking in the rezoning process and enable us to craft a beneficial policy. It would help the Bicycle Commission with implementation of the Bicycle Infrastructure Master Plan, as well as the crafting of a Transportation Demand Management program.
- **Consolidation of engineering positions.** Many essential positions in our Engineering Department that have either seen excessive turnover or have simply been unfilled in recent years. I request that the pay for these positions be increased, and that we potentially reduce the number of positions to fewer, higher-paying positions, in order to attract and retain candidates.
- **Additional positions in the Clerk's Office.** The Clerk's office is understaffed at the moment, and City Council is in need of both people who can assist with our backlog of ordinances and agendas, while still going about the day-to-day duties of the office.

Thank you,

Councilor Leming



Outlook

FY27 Budget Priorities

From Anna Callahan <aacallahan@medford-ma.gov>

Date Wed 3/11/2026 9:28 PM

To Isaac 'Zac' Bears <ibears@medford-ma.gov>; Richard Eliseo <reliseo@medford-ma.gov>

Anna Callahan Budget Priorities

March 11, 2026

Dear President Bears,

I am submitting my FY27 budget priorities ahead of the Committee of the Whole discussion of City Council budget recommendations.

Affordable housing continues to be a number one concern for residents. The housing crisis affecting the entire region is hitting Medford particularly hard, with both rents and home prices rising faster than many residents' incomes. At the same time, climate change is increasing the risks of extreme heat, flooding, and other environmental pressures in our city. These challenges require us to think creatively about how we use the resources we already have and how we mobilize the strengths of our community.

With that in mind, my top FY27 budget priorities focus on initiatives that can deliver meaningful results quickly, at relatively modest cost, while strengthening community engagement and quality of life in Medford.

1. Allocate staff time to advance a Home Sharing program

Home Sharing has been shown in other communities to provide hundreds of units of affordable housing, keep seniors in their homes and aging in place longer, and increase a sense of community, all without any infrastructure changes.

Because home sharing relies on existing housing rather than new construction, it represents one of the least expensive and fastest tools available for us to reach our housing and affordability goals in the City's Comprehensive Plan.

A group of Medford residents has spent the past year and a half researching how a program like this could work in our city and meeting with organizations that operate similar programs elsewhere. The next phase requires active participation from the City.

In FY27, I am requesting that the Administration allocate staff time—potentially through the Housing

Planner or another appropriate role—to begin advancing this work. This could include evaluating potential program models, exploring partnerships with nonprofit or private program operators, coordinating with nearby municipalities that may wish to collaborate, and identifying the resources that would be required to implement a program in Medford.

2. Fund implementation of the Urban Tree Management Plan

Medford's tree canopy is an essential part of the city's infrastructure. Trees reduce heat, absorb stormwater, improve air quality, and support public health. They also help make neighborhoods more walkable and livable.

I commend the administration for completing a comprehensive tree inventory and developing an Urban Tree Management Plan that outlines how the City can protect and restore this critical resource.

In FY27, the City should allocate the resources necessary to begin fully implementing this plan. This includes funding regular pruning and maintenance cycles, watering newly planted and vulnerable trees during dry periods, maintaining and updating the tree inventory, expanding annual planting levels, and investing in the data and monitoring tools needed to track canopy change over time.

3. Support volunteer tree planting

Medford currently loses more trees each year than it plants, and some blocks no longer have a single street tree remaining.

Volunteer planting offers the City an opportunity to expand tree planting capacity at a fraction of the usual cost, since the largest expense of planting trees is typically labor. More than 70 Medford residents have already volunteered to donate their labor to this effort.

To make volunteer planting possible, the City should allocate funding in FY27 for the costs that must be covered by the City in order for these events to occur. This includes purchasing the trees and covering any requirements the City determines are necessary for volunteer planting, such as professional supervision, liability coverage, or staff coordination.

By funding these limited costs, the City will save money by unlocking many thousands of dollars' worth of donated labor from residents and significantly increase the number of trees planted each year.

—

Together, these initiatives represent practical steps Medford can take to address housing affordability, climate resilience, and neighborhood quality of life. Each builds on existing community interest and work already underway, and each would help the City make meaningful progress on issues that residents consistently identify as priorities. Additionally, the home sharing and volunteer tree planting efforts are both among the most cost-effective & budget-friendly ways the city can reach its housing and climate goals.

I look forward to working with my colleagues and the Administration as we continue the FY27 budget process.

Respectfully,

Anna Callahan
Medford City Councilor



JUSTIN TSENG
City Councilor

City of Medford

OFFICE OF THE CITY COUNCIL

City Hall
85 George P. Hassett Drive
Medford, Massachusetts 02155

Residence
36 Wellington Rd.
Medford, MA 02155

Contact
781-866-2572
jtseng@medford-ma.gov

To: City Clerk Richard Eliseo
From: Councilor Justin Tseng
Re: **Preliminary Budget Requests for FY2027**

Dear Clerk Eliseo,

I am writing to submit my preliminary budget priorities for FY2027.

Cities like Medford find themselves in a challenging period. Rising costs, tariffs, uncertainty in federal funding, and decades of systemic underinvestment continue to put pressure on municipal budgets. These forces are largely outside our control, but their effects are felt directly by our residents and our city government.

At the same time, Medford has made meaningful progress. Last term, residents voted to make historic investments in our public schools and in our streets and sidewalks. Those investments are already helping stabilize critical school programs and allowing the City to begin addressing long-standing infrastructure needs. *We must maintain this progress by supporting the School Committee and Department of Public Work's full budgetary requests.* We must now also look ahead to reimagining key community hubs like pursuing badly needed repairs to our High School.

The work ahead is to build on our progress while preparing for the challenges that may come. Budgets are statements of our values and aspirations. Those remain clear: ensuring Medford is a city where people can build their lives, shape their neighborhoods, and know that their government works for them.

With that in mind, I respectfully offer the following priorities for consideration as the Council deliberates and Administration prepares the FY2027 budget proposal.

I. Strengthening City Capacity, Financial Sustainability, and Affordability

A. Establish a Grant Writer / Grants Manager Position

As municipal budgets tighten, it is increasingly important that Medford maximize outside funding opportunities. A dedicated grant writer could help departments pursue state, federal, and philanthropic funding while managing compliance and reporting requirements. Even one successful grant could offset the cost of the position while bringing in additional resources.

Looking ahead, the City should also explore investments in operational capacity, such as data and performance analysis to track service delivery, digital service improvements like better online permitting and service request tracking, and project management capacity to help departments move major capital projects forward efficiently and to operate a volunteer hub for residents who wish to contribute to our community.

B. Provide Assessing Department Staffing to Implement a Residential Exemption

The Council has long indicated interest in pursuing a Residential Exemption to help stabilize housing costs for Medford residents. The Assessing Department has indicated that implementing this program would require one to two additional full-time staff members to process applications, with an estimated impact of \$100,000–\$200,000. Ensuring the department has this capacity will allow the City to deliver on a commitment aimed at helping residents remain in the community they call home.

At the same time, the City should continue funding the Affordable Housing Trust Fund and efforts to increase housing supply, including the citywide zoning project.

II. Investing in Safe and Reliable Infrastructure

A. Increase Funding for DPW, Engineering, and Facilities

As Medford addresses years of infrastructure backlog, we must ensure departments have the resources to keep our streets safe and well maintained.

Priority investments include:

- Implementing recommendations from the Medford Bicycle Advisory Commission, including hiring a traffic engineer focused on walking, biking, and transit to advance Vision Zero and Complete Streets initiatives.
- Increasing DPW staffing to address restriping, signal timing improvements, pothole repair, and maintenance backlog.
- Providing adequate funding for road safety markings, signage, and related equipment.

These investments will help ensure that recent infrastructure funding translates into safer streets and more reliable public works.

B. Improve Snow and Sidewalk Plowing Capacity

Reliable winter operations are essential for public safety and accessibility. The City should consider investments in equipment that would allow DPW to improve street and sidewalk plowing operations so residents, schools, and businesses can move safely during winter storms.

C. Support Tree Planting and Canopy Expansion

Tree canopy is critical for neighborhood livability, climate resilience, and public health. As the City receives its Urban Forest Management Plan, we should begin planning for expanded tree planting and stewardship, including funding for a half-time volunteer coordinator to support community volunteer tree planting initiatives.

III. Strengthening Public Safety

A. Fund Fire Department Dive Team Training and Equipment

Given Medford's extensive waterways that we are so fortunate to enjoy, establishing a dive team within the Fire Department would strengthen emergency response capabilities and

ensure first responders have the training and equipment necessary to respond to water-related emergencies. Previous estimates put this at \$122,933.

At the same time, several of the City's fire stations continue to require repairs and long-term capital improvements, which should remain a priority.

IV. Expanding Access and Inclusion in City Services

A. Stabilize Funding for the Medford Family Network

The Medford Family Network (MFN) provides important resources and programming for families with young children. In light of the loss of external funding streams, we should support the MFN in their efforts to maintain the staffing and programming capacity that many families rely on and which help families save on household expenses.

B. Fund Recreation and Inclusion Staff Positions

Through ongoing conversations with residents with disabilities and their families, several gaps in city services have been identified. Funding a Therapeutic Recreation Specialist, a Recreation Department Office Manager, and a Citywide Inclusion Specialist, at an estimated cost of approximately \$200,000, would expand access to city programming and ensure residents of all abilities can participate fully in community life.

C. Maintain Funding for the Community Liaison Program

The Community Liaison Program has strengthened connections between City Hall and Medford's diverse communities. Maintaining funding for these positions will help ensure residents continue to have a voice in local government and help the City protect our residents from federal encroachment on their rights. The City's partnership with the Greater Malden Asian American Community Coalition to expand outreach to Medford's AAPI community is a promising step forward for the program.

The success of the Community Liaison Program provides a strong jumping off point that could create more community events for the City to help in navigating complicated applications for social services and public benefits, like financial aid and energy efficiency programs, which can help residents who are traditionally overlooked to cut costs. Further funding could expand this to the broader public.

V. Supporting Civic Life and Community Identity

A. Create a Dedicated Local Arts Investment Line Item (\$80,000)

Medford's arts and cultural organizations help shape the identity and vibrancy of our city. In the most recent grant cycle, more than 60 percent of requests—representing roughly \$125,000 in proposed programming—went unfunded. A modest municipal investment could support performances, public art, festivals, and other community programming that bring residents together and activate public spaces.

B. Re-establish a Cultural Affairs Staff Position

To support this work, the City should consider re-establishing a Cultural Affairs staff position with a modest operating budget to coordinate arts programming, streamline permitting, and support events such as Medford Open Studios, public art installations, and performances at venues including the Condon Shell, Chevalier Theatre, and Arts Collaborative Medford. Investing in arts means investing in community.

C. Pilot a Neighborhood Placemaking Fund

Finally, I recommend piloting a small neighborhood placemaking fund in the range of \$25,000–\$50,000. Small grants for murals, community gardens, neighborhood events, benches, and other improvements can have an outsized impact in helping residents shape the places in which they live.

VI. Protecting Quality of Life

The City should continue supporting programs that directly affect residents' quality of life, including rodent prevention and sanitation efforts. Maintaining reliable waste services—including weekly waste pickup—remains important for protecting neighborhood health and livability.

VII. Looking Ahead

This list of priorities is admittedly extensive, and surely underinclusive. The challenges facing our city, however, are significant, and the opportunities to strengthen our community are real. Many of these investments are modest in cost but meaningful in impact, helping protect the progress we have made while positioning Medford for the years ahead.

As in previous years, I encourage the Council to create and distribute a public input survey so residents can share their priorities directly with the Council and Administration.

Medford has always been shaped by the people who live here—their ideas, their creativity, and their commitment to their community. Our role as a local government is to create the conditions that allow residents to shape the future of the city they call home.

Thank you for your consideration.

Sincerely,

A handwritten signature in black ink, appearing to read 'Justin Tseng', with a stylized flourish at the end.

Justin Tseng, Medford City Councilor

To: Acting Clerk Rich Eliseo
From: City Council Vice President Emily Lazzaro
Re: Budget Requests Fiscal Year 2027

Dear Acting Clerk Eliseo,

Thank you for the opportunity to address the City's annual budget by proposing some items that I believe will increase safety and quality of life in Medford for its residents. These priorities are critical at a time when our community sees constant increases in violence and fascism at the national level and craves the security of a City that listens and protects its residents.

Medford has made concrete changes to its driving infrastructure to address last year's increase in pedestrian deaths from traffic crashes. I would like to see the position of traffic engineer filled this fiscal year, and to do so, I would like that position to be reposted with a higher salary range.

My second budget priority is to fund the Medford Public Schools to the fullest degree as requested and approved by the Medford School Committee.

My third budget priority is to increase the pay for part-time librarians at the Charlotte and William Bloomberg Medford Public Library. These positions are part-time but require the employees to have Masters degrees in library science and they should be compensated at a higher rate. I request that we meet the request of the library department and pay these employees what they deserve.

Thank you to the Council and the Administration for considering these priorities in the FY2027 budget.

Sincerely,

Emily Lazzaro
Vice President
Medford City Council



Medford City Council
Medford, Massachusetts

MEETING DATE

March 24, 2026

SPONSORED BY

George Scarpelli, City Councilor

AGENDA ITEM

26-062 - Resolution to Hold Meeting and Request Update on Hiring Inclusion Specialist

FULL TEXT AND DESCRIPTION

Whereas; the City Council had a subcommittee meeting on Education and Culture to discuss the possible creation of an Inclusion Specialist over a year ago

Whereas; parents and community members asked for guidance for support of family members with Special Needs after High School

Whereas; the City Council has not received any updates dealing with an Inclusion Specialist

Be it resolved; that the City Council schedule an Education and Culture Sub Committee meeting and invite city administration to update the council with the process in creating the position of an Inclusion Specialist

RECOMMENDATION

FISCAL IMPACT

ATTACHMENTS

None



Medford City Council
Medford, Massachusetts

MEETING DATE

March 24, 2026

SPONSORED BY

Matt Leming, City Councilor

AGENDA ITEM

26-063 - Resolution to Update the Ordinance Establishing the Medford Commission for Persons with Disabilities

FULL TEXT AND DESCRIPTION

Whereas, the Medford Commissions for Persons with Disabilities approved a proposed ordinance change that would remove exclusionary language concerning drug use, modernize terminology throughout the language of the ordinance, and clarify and positively define the commission's role; now, therefore:

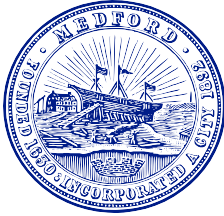
Be it Resolved by the Medford City Council that we update the Ordinance Establishing the Medford Commission for Persons with Disabilities

RECOMMENDATION

FISCAL IMPACT

ATTACHMENTS

1. Ordinance Letter to City Council - Final
2. Draft Ordinance FINAL 03-18-26



City of Medford

OFFICE of DIVERSITY, EQUITY
and INCLUSION

Frances N. Nwajei, SHRM – CP
Director

Nicholas Karinge
Disability Specialist

City Hall - Room 101

Medford, Massachusetts 02155

Phone: (781) 393-2439

Fax: (781)-393-2514

E-mail: fnwajei@medford-ma.gov / nkaringe@medford-ma.gov

March 18, 2026

Medford City Council

85 George P. Hassett Drive

Medford, MA 02155

Re: Proposed Update to the Ordinance Establishing the Medford Commission for Persons with Disabilities

Dear Council President and Honorable Members of the Medford City Council:

On behalf of the Members of the Medford Commission for Persons with Disabilities, we respectfully submit this letter in support of adopting a revised ordinance governing the Commission. We believe a comprehensive update is necessary to align the City's language, values, and governance structure with contemporary standards of inclusion, recovery, and disability rights.

The proposed ordinance addresses three significant issues in the current framework: (1) removal of outdated and stigmatizing exclusionary language concerning individuals who use illegal drugs; (2) modernization of terminology, including elimination of archaic words such as "handicap"; and (3) clarification and positive reframing of the Commission's role, authority, and purpose.

1. Removal of Exclusionary Language Concerning Drug Use

The existing ordinance references language drawn from the Americans with Disabilities Act (ADA) that excludes individuals "currently engaging in the illegal use of drugs" from certain federal protections. While this language appears in federal statute for specific legal purposes, its inclusion in a local municipal ordinance is unnecessary and counterproductive.

The Commission is not a federal enforcement body. Its function is advisory, educational, and collaborative. Incorporating exclusionary language from federal law into a city ordinance governing a local advisory

commission does not expand the City’s legal authority, nor does it provide meaningful clarity for municipal operations. Instead, it risks reinforcing stigma and misunderstanding.

Medford is a community that has publicly committed to supporting recovery, public health, and compassionate engagement. Substance use disorders are widely recognized as complex medical and behavioral health conditions. Including language that highlights exclusion rather than support undermines the City’s broader recovery-oriented values.

Moreover, the presence of such language may discourage engagement from individuals and families affected by substance use disorders who are seeking information about accessibility, services, and inclusion. The Commission’s purpose should be to foster accessibility and remove barriers—not to emphasize categories of exclusion that are already addressed by federal law where applicable.

Removing this language does not change federal definitions or legal standards. It simply ensures that the City’s ordinance reflects its own mission and values without duplicating or misapplying federal statutory terminology.

2. Modernization of Terminology

The current ordinance contains terminology such as “handicap,” language that has been widely abandoned in favor of “disability” or “persons with disabilities.” The term “handicap” carries historical connotations that are now considered archaic and, in many contexts, pejorative.

Over the past several decades, disability policy and advocacy have evolved significantly. Person-first language (“persons with disabilities”) and identity-respectful terminology are now standard in public policy, state and federal guidance, and professional practice. Updating the ordinance to reflect contemporary language standards demonstrates the City’s commitment to dignity and respect.

Language matters. Municipal codes are not merely technical documents; they communicate the City’s values. Modernizing terminology affirms that Medford recognizes people with disabilities as full participants in civic life—not as passive recipients of services or as defined solely by limitations.

This revision is not symbolic alone. Clear, respectful language strengthens trust between the City and residents. It also aligns the ordinance with current best practices in accessibility planning, disability advocacy, and inclusive governance.

3. Clarifying and Positively Defining the Commission’s Role

The current ordinance contains phrasing such as “address problems of the disabled.” This framing suggests that individuals are themselves the source of “problems,” rather than recognizing that barriers—physical, social, architectural, attitudinal, and procedural—are what limit access and participation.

A modern ordinance should reflect the widely accepted understanding that disability often arises from the interaction between individuals and inaccessible environments. The Commission’s work is not to “fix” people, but to advise the City on removing barriers, improving accessibility, strengthening compliance, and promoting inclusion.

The proposed ordinance more clearly defines:

- The Commission’s advisory role to the Mayor, City Council, and municipal departments.
- Its authority to review policies, facilities, and programs for accessibility considerations.
- Its responsibility to engage with residents, organizations, and community stakeholders.
- Its expectation to promote education, awareness, and inclusion throughout the City.

By articulating these responsibilities with clarity, the new ordinance enhances transparency and accountability. It provides future commissioners, municipal leaders, and residents with a clearer understanding of purpose and expectations. It also reduces ambiguity that can otherwise limit effectiveness.

Importantly, the revised ordinance frames disability within a positive, rights-based and community-oriented perspective. It emphasizes inclusion, accessibility, participation, and equity—principles that reflect contemporary disability policy and align with Medford’s broader civic values.

Conclusion

Updating the ordinance governing the Medford Commission for Persons with Disabilities is not merely an administrative exercise. It is an opportunity to:

- Remove unnecessary and stigmatizing language that does not serve the Commission’s mission.
- Replace outdated terminology with respectful, contemporary language.
- Clarify the Commission’s purpose, authority, and expectations in a manner consistent with modern disability policy and community values.

The proposed revision ensures that the City’s legal framework reflects who we are today: a community committed to dignity, inclusion, recovery, and equal participation for all residents.

We respectfully request the City Council’s support in adopting the revised ordinance.

Thank you for your consideration and for your continued partnership in advancing accessibility and inclusion in Medford.

Respectfully submitted with support from the Office of Diversity, Equity and Inclusion,

Anthony Andreottola, Commissioner

John Shayeb, Commissioner

Joseph Casey, Commissioner

Kameron Knab, Commissioner

Kate Ryan, Commissioner

Susan Bibbins, Commissioner

UPDATED COMMISSION FOR PERSONS WITH DISABILITIES ORDINANCE

03/18/2026

The City of Medford hereby establishes a Medford Commission on Persons with Disability (“the Commission”) to promote the inclusion, independence, and full participation of residents with disabilities in all aspects of civic, economic, social, educational and cultural life within the City.

This ordinance is grounded in the principles of the Americans with Disabilities Act (ADA), the ADA Amendments Act (ADAAA), the Rehabilitation Act of 1973, and relevant Massachusetts state laws, affirming the City’s commitment to accessibility, equity, and the removal of barriers—physical, digital, attitudinal, or procedural.

The intent of this ordinance is to ensure that Medford remains an inclusive community where people with disabilities have equal opportunities, equitable access to services, and a meaningful voice in municipal decision-making.

SECTION 2. DEFINITIONS

For the purposes of this ordinance:

1. Person with a disability means any individual who has a physical, sensory, mental health, intellectual, developmental, neurological, cognitive, or chronic medical condition that substantially limits one or more major life activities, whether permanent, temporary, visible, or non-visible, a record of having such impairment; or being regarded as having such impairment, as defined by the ADA and Massachusetts law.
2. Accessibility refers to equitable access to the physical environment, public transportation, digital content, communications, programs, and opportunities, including accommodations and modifications needed to ensure equal participation.
3. Accommodation means adjustments, supports, auxiliary aids, or modifications provided to ensure full and equitable participation by individuals with disabilities.
4. Barrier removal refers to actions intended to eliminate obstacles - structural or otherwise - that impede full access.

SECTION 3. ESTABLISHMENT OF THE COMMISSION

A Medford Commission for Persons with Disabilities is hereby established as an official municipal body. The Commission shall operate in accordance with this ordinance and any applicable state or federal laws.

SECTION 4. MEMBERSHIP

1. Composition

The Commission shall consist of not less than three, nor more than nine (9) voting members appointed by the Mayor.

2. Disability Representation Requirement

In accordance with Massachusetts guidelines, a minimum of five (5) members, representing a majority, shall be individuals with disabilities. At least one member shall be a caregiver or member of the immediate family of a person with a disability.

3. Residency

All members must be residents of the City of Medford unless otherwise authorized by City Council vote for specialized expertise.

4. Terms

Members shall serve three-year staggered terms, renewable upon reappointment.

5. Vacancies

A vacancy occurring other than by expiration of a term shall be filled for the remainder of the unexpired term in the same manner as an original appointment.

6. Officers

The Commission shall annually elect a Chair, Vice-Chair, and Secretary.

SECTION 5. POWERS AND DUTIES

The Commission shall have the authority to:

1. Advise municipal government

Collaborate with the City's ADA Coordinator to provide recommendations to the Mayor, City Council, School Committee, and city departments on policies, programs, facilities, and emergency planning affecting individuals with disabilities.

2. Monitor ADA compliance

Collaborate with the City's ADA Coordinator to identify accessibility issues and support ADA self-evaluation and transition plans.

3. Review municipal projects

Participate in the review of city construction, renovation, technology upgrades, and procurement processes to ensure accessibility standards are met.

4. Promote inclusive community engagement

Encourage participation of individuals with disabilities in civic life, public meetings, and decision-making processes.

5. Educate and advocate

Develop public education programs, trainings, and community partnerships to promote disability awareness, inclusion, and universal design.

6. Serve as a resource

Provide guidance to residents regarding disability rights, accommodations, accessibility concerns, and available community resources.

7. Administer grants and funds

Collaborate with the Office of Diversity, Equity and Inclusion to apply for, receive, and administer funds and grants—including the Mass Office on Disability ADA Municipal Accessibility grant, state disability funds, and donations—to support accessibility initiatives.

8. Coordinate with state and federal agencies

Collaborate with the Massachusetts Office on Disability (MOD), MassDOT, and federal ADA authorities as appropriate.

Provide information, referrals, guidance and technical assistance to individuals, public agencies, businesses and organizations in all matters pertaining to disability.

SECTION 6. MEETINGS AND PUBLIC PARTICIPATION

1. Regular Meetings

The Commission shall meet not less than six (6) times per year, with additional meetings scheduled as needed.

2. Open Meetings

All meetings shall comply with the Massachusetts Open Meeting Law, with appropriate disability-accessible accommodations provided, including but not limited to captioning, assistive listening devices, interpreters, and accessible meeting locations or virtual formats.

3. Accessibility of Communications

Agendas, minutes, public notices, and digital content produced by the Commission shall adhere to WCAG standards and other digital-accessibility requirements.

4. Public Input

The Commission shall solicit and receive feedback from community members, disability organizations, caregivers, and stakeholders.

SECTION 7. SUBCOMMITTEES

The Commission may establish standing or ad-hoc subcommittees in areas including, but not limited to:

- Accessible Infrastructure & Public Buildings
- Inclusive Transportation & Mobility
- Digital Accessibility & Technology
- Housing Accessibility
- Emergency Preparedness
- Community Outreach & Education

Subcommittee members may include non-Commission community members with relevant expertise.

SECTION 8. REPORTING REQUIREMENTS

The Commission shall keep regular records of its meetings and actions, and submit an annual report to the Mayor and City Council summarizing:

- Accessibility initiatives undertaken
- Identified barriers and recommended solutions
- Progress on ADA compliance
- Grants received and funds expended
- Community concerns raised
- Goals for the upcoming year

This report shall be made publicly available in accessible formats.

SECTION 9. FUNDING

The City may appropriate funds to support the Commission's work, including accessibility reviews, accommodations, community programs, and the administration of grants.

The Commission may also pursue external funding consistent with municipal policies.

To receive gifts of property both real and personal in the name of the city, subject to the approval of the city council, and to raise funds for its exclusive use in accordance with the purposes of this commission for persons with disabilities, subject to appropriation.

SECTION 10. SEVERABILITY

If any section of this ordinance is found to be invalid or unconstitutional, the remainder shall remain in full force and effect.

SECTION 11. EFFECTIVE DATE

This ordinance shall take effect upon passage by the City Council and approval by the Mayor in accordance with the



**MEDFORD, MASSACHUSETTS
MAYOR BREANNA LUNGO-KOEHN**

February 19, 2026

Via Electronic Delivery

To The Honorable President and
Members of the Medford City Council
Medford City Hall
Medford, MA 02155

Re: Removal of Police Chief and Deputy Positions from Civil Service

Dear President Bears and Members of the City Council:

I respectfully request and recommend that your Honorable Body vote to authorize the Mayor, on behalf of the City, to petition the Massachusetts General Court for special legislation, substantially in the form as set forth below, relating to the exemption of the positions of Police Chief and Deputy Police Chief from the Civil Service Law, General Laws Chapter 31; provided, however, that the General Court may make clerical or editorial changes of form only to the bill, unless the Mayor approves amendments to the bill before enactment by the General Court, and provided further that the Mayor is hereby authorized to approve amendments which shall be within the scope of the general public objectives of this petition:

The Special Act would provide as follows:

AN ACT EXEMPTING THE POSITIONS OF POLICE CHIEF AND DEPUTY POLICE CHIEF IN THE CITY OF MEDFORD FROM THE CIVIL SERVICE LAW

Be it enacted by the Senate and House of Representatives in General Court assembled, and by the authority of the same, as follows:

SECTION 1. The positions of police chief and deputy police chief in the city of Medford shall be exempt from chapter 31 of the General Laws.

SECTION 2. This act shall not impair the civil service status of a person holding a position described in section 1 on the effective date of this act.

SECTION 3. This act shall take effect upon its passage.



**MEDFORD, MASSACHUSETTS
MAYOR BREANNA LUNGO-KOEHN**

Thank you for your attention to this matter.

Respectfully submitted,


Breanna Lungo-Koehn
Mayor



MaryAnn O'Connor
Director
Board of Health

TEMPORARY FOOD ESTABLISHMENT PERMIT

OFFICE OF MAYOR LUNGO-KOEHN

MEDFORD CITY HALL

85 George P. Hassett Drive, Medford, MA 02155

Telephone: 781 393-2560

Fax: 781 393-2562

TDD: 781 393-2516

APPLICATION FOR TEMPORARY FOOD ESTABLISHMENT PERMIT

A Temporary Food Permit is valid for up to fourteen (14) days

Submit the following Completed Application **at least 14 days PRIOR to the event** with a **NONREFUNDABLE** fee of **\$35.00** made payable to the **"City of Medford"**.

Note: *Permanent food establishments that are permitted in Medford are not required to pay the temporary permit fee but must fill out the application.*

Incomplete applications and missing documents may cause a delay in the review and permit process.

Date of Submission: (MM/DD/YYYY) 03/11/2026

Will Propane Gas be used? ☒ Yes ☐ No

☐ If Yes, a Fire Permit **MUST** be obtained from the Medford Fire Department at (781) 396-9400. If propane is used and a Fire Permit has not been obtained, the Temporary Food Establishment Permit will be null and void.

About your Business / Booth:

Organization / Business Name: Trolley Dogs

Owner's Name (if Applicable): Joyce Dente

Address: 26 Claudette Circle, Framingham, MA 01701

Phone: (617) 412-9641 E-mail: Trolleydogs@hotmail.com

About the Temporary Event

Please list Temporary Event information.

Name of the Event: Boston Glory
Start Date of Event: Saturday, April 25, 2026 End Date of the Event: Saturday, April 25, 2026
Organizer of the Event: Jason Talerma Organizer Phone: (508) 446-2002

Contact Person in Charge (PIC) during the Event(s)

The PIC is the person DIRECTLY responsible for the Food Safety Operations during food preparation and at the event(s)

Name of PIC: Kris Dente
Phone: (617) 412-9641 Email: Trolleydogs@hotmail.com

Is the PIC a Certified Food Manager? ☒ Yes - Submit a copy of the Certificate ☐ No

Does the PIC have an Allergy Awareness Certificate? ☒ Yes - Submit a copy of the Certificate ☐ No

Employees or Volunteers who are experiencing symptoms of Vomiting, Diarrhea, Jaundice, Sore Throat with Fever, or Infected Cuts and Burns with pus on hands and wrists shall not work at the event as a food handler.

Please review employee health with the staff prior to the event. For more information about employee health visit: <http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/default.htm>

Food Information

Will all Foods be prepared at a licensed Food Establishment?

☒ Yes

☐ No

If Yes, Provide a copy of the Food Establishment Permit

List **ALL** TCS (Time/Temperature Control for Safety Food) Food and Beverage items to be prepared and served.

Attach a separate sheet if necessary.

NOTE: Any changes to the menu must be submitted to and approved by the Medford Board of Health Department at least 5 business days prior to the event. Only the Food items listed on the Permit may be offered at the Event

Food Menu Item:	Prepared at approved kitchen (Yes / No)	Prepared On-Site (Yes / No)
Beef hot dogs - frozen	No	Yes
French fries - frozen	No	Yes
Veggie burger - frozen	No	Yes
Chicken sandwich - frozen-precooked	No	Yes

Food Preparation

Describe the Following for TCS (Time/Temperature Control for Safety Food) Foods Prepared at an **Approved Kitchen**

When will Foods be prepared? On site

How will the Foods be transported from the Kitchen to the Event? Freezer and refrigerator

How will TCS (Time/Temperature Control for Safety Food) Foods be held Cold (41°F and below) during transport?

☐ N/A (there will not be any cold holding) Freezer and refrigerator

How will TCS (Time / Temperature Control for Safety Food) foods be held Hot (135°F and above) during Transport? ☒ N/A (there will not be any hot holding)

Describe the Following for TCS (Time/Temperature Control for Safety Food) Foods **Prepared On-Site** at the Event

How will Foods be cooked on site: ☐ N/A (Foods will not be cooked on site)

Boiled, grilled, fried - cooked to order

How will TCS (Time / Temperature Control for Safety Food) food ingredients be held cold (41°F and below):

Freezer and refrigerator

How will TCS (Time / Temperature Control for Safety Food) food ingredients be held Hot (135°F and above):

☐ N/A (there will not be any hot holding)

Cooked warmer / steam table

Food Handling at the Event

Once Prepared, describe the Following for TCS (Time/Temperature Control for Safety Food) Foods at the Event (prepared at an approved kitchen and/or on-site)

How will prepared TCS (Time / Temperature Control for Safety Food) foods be held cold (41°F and below):

Freezer and refrigerator

How will prepared TCS (Time / Temperature Control for Safety Food) foods be held Hot (135°F and above):

☐ N/A (there will not be any hot holding)

Cooker warmer / steam table

How will prepared Foods be monitored during the Event: Temperature / thermometer

Will there be overhead cover? ☒ Yes ☐ No

How Foods will be protected against environmental and customer contamination: Single service

Describe where utensil washing will take place: Three (3) bay sink — commissary and truck

If no utensil washing facilities are available on site, describe the location of back-up utensil storage:

On truck in closed bin

Describe how hand washing will take place:

Hand wash sink on truck

How many hand washing stations will be set-up? One (1)

What type of gloves will be used? (Latex Gloves should not be used): Vinyl

Type of sanitizer that will be used: ☐ Chlorine

Brand Name

☒ Quaternary:

Saniquat

Brand Name

Please add any additional information about your Temporary Food Establishment that should be considered:

Please Note: **Each cart / table etc.** which has a specific function **requires a Seasonal Food Permit**. Carts / tables etc. which are used only to store packaged foods and drinks will not be considered a separate cart.

Permits are not granted on site at the Event

Statement: I, Joyce Dente hereby attest to the accuracy of the information provided in the application and affirm to comply with 105 CMR 590.000 State Sanitary Code Chapter X – Minimum Sanitation Standards for Food Establishments, the FDA 2013 Food Code and any City of Medford Codes and Ordinances. Additionally, I fully understand that any deviation from the above without prior permission from the Medford Health Department may nullify final approval and / or permit.

Signature: _____ Print: Joyce Dente

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☐ Approved: Restrictions: ☐ NA

☐ Disapproved: Reason(s):

Inspector's Signature:

Print:

Date:

Permit Effective Date(s):



MaryAnn O'Connor
Director
Board of Health

TEMPORARY FOOD ESTABLISHMENT PERMIT

OFFICE OF MAYOR LUNGO-KOEHN

MEDFORD CITY HALL

85 George P. Hassett Drive, Medford, MA 02155

Telephone: 781 393-2560

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Date of Submission: (MM/DD/YYYY) 03/11/2026

Will Propane Gas be used? ☒ Yes ☐ No

☐ If Yes, a Fire Permit **MUST** be obtained from the Medford Fire Department at (781) 396-9400. If propane is used and a Fire Permit has not been obtained, the Temporary Food Establishment Permit will be null and void.

About your Business / Booth:

Organization / Business Name: Trolley Dogs

Owner's Name (if Applicable): Joyce Dente

Address: 26 Claudette Circle, Framingham, MA 01701

Phone: (617) 412-9641 E-mail: Trolleydogs@hotmail.com

About the Temporary Event

Please list Temporary Event information.

Name of the Event: Boston Glory
Start Date of Event: Saturday, May 2, 2026 End Date of the Event: Saturday, May 2, 2026
Organizer of the Event: Jason Talerma Organizer Phone: (508) 446-2002

Contact Person in Charge (PIC) during the Event(s)

The PIC is the person DIRECTLY responsible for the Food Safety Operations during food preparation and at the event(s)

Name of PIC: Kris Dente
Phone: (617) 412-9641 Email: Trolleydogs@hotmail.com

Is the PIC a Certified Food Manager? ☒ Yes - Submit a copy of the Certificate ☐ No

Does the PIC have an Allergy Awareness Certificate? ☒ Yes - Submit a copy of the Certificate ☐ No

Employees or Volunteers who are experiencing symptoms of Vomiting, Diarrhea, Jaundice, Sore Throat with Fever, or Infected Cuts and Burns with pus on hands and wrists shall not work at the event as a food handler.

Please review employee health with the staff prior to the event. For more information about employee health visit: <http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/default.htm>

Food Information

Will all Foods be prepared at a licensed Food Establishment?

☒ Yes

☐ No

If Yes, Provide a copy of the Food Establishment Permit

List **ALL** TCS (Time/Temperature Control for Safety Food) Food and Beverage items to be prepared and served.

Attach a separate sheet if necessary.

NOTE: Any changes to the menu must be submitted to and approved by the Medford Board of Health Department at least 5 business days prior to the event. Only the Food items listed on the Permit may be offered at the Event

Food Menu Item:	Prepared at approved kitchen (Yes / No)	Prepared On-Site (Yes / No)
Beef hot dogs - frozen	No	Yes
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Veggie burger - frozen	No	Yes
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Food Preparation

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When will Foods be prepared? On site

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Cooked warmer / steam table

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☐ N/A (there will not be any hot holding)

Cooker warmer / steam table

How will prepared Foods be monitored during the Event: Temperature / thermometer

Will there be overhead cover? ☒ Yes ☐ No

How Foods will be protected against environmental and customer contamination: Single service

Describe where utensil washing will take place: Three (3) bay sink — commissary and truck

If no utensil washing facilities are available on site, describe the location of back-up utensil storage:

On truck in closed bin

Describe how hand washing will take place:

Hand wash sink on truck

How many hand washing stations will be set-up? One (1)

What type of gloves will be used? (*Latex Gloves should not be used*): Vinyl

Type of sanitizer that will be used: ☐ Chlorine

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Please add any additional information about your Temporary Food Establishment that should be considered:

Please Note: **Each cart / table etc.** which has a specific function **requires a Seasonal Food Permit**. Carts / tables etc. which are used only to store packaged foods and drinks will not be considered a separate cart.

Permits are not granted on site at the Event

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Signature: _____ Print: Joyce Dente

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☐ Approved: Restrictions: ☐ NA

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MaryAnn O'Connor
Director
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Owner's Name (if Applicable): Joyce Dente

Address: 26 Claudette Circle, Framingham, MA 01701

Phone: (617) 412-9641 E-mail: Trolleydogs@hotmail.com

About the Temporary Event

Please list Temporary Event information.

Name of the Event: Boston Glory
Start Date of Event: Sunday, May 24, 2026 End Date of the Event: Sunday, May 24, 2026
Organizer of the Event: Jason Talerma Organizer Phone: (508) 446-2002

Contact Person in Charge (PIC) during the Event(s)

The PIC is the person DIRECTLY responsible for the Food Safety Operations during food preparation and at the event(s)

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Will there be overhead cover? ☒ Yes ☐ No

How Foods will be protected against environmental and customer contamination: Single service

Describe where utensil washing will take place: Three (3) bay sink — commissary and truck

If no utensil washing facilities are available on site, describe the location of back-up utensil storage:

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Brand Name

Please add any additional information about your Temporary Food Establishment that should be considered:

Please Note: **Each cart / table etc.** which has a specific function **requires a Seasonal Food Permit**. Carts / tables etc. which are used only to store packaged foods and drinks will not be considered a separate cart.

Permits are not granted on site at the Event

Statement: I, Joyce Dente hereby attest to the accuracy of the information provided in the application and affirm to comply with 105 CMR 590.000 State Sanitary Code Chapter X – Minimum Sanitation Standards for Food Establishments, the FDA 2013 Food Code and any City of Medford Codes and Ordinances. Additionally, I fully understand that any deviation from the above without prior permission from the Medford Health Department may nullify final approval and / or permit.

Signature: _____ Print: Joyce Dente

FOR OFFICIAL USE ONLY

☐ Approved: Restrictions: ☐ NA

☐ Disapproved: Reason(s):

Inspector's Signature:

Print:

Date:

Permit Effective Date(s):



MaryAnn O'Connor
Director
Board of Health

TEMPORARY FOOD ESTABLISHMENT PERMIT

OFFICE OF MAYOR LUNGO-KOEHN

MEDFORD CITY HALL

85 George P. Hassett Drive, Medford, MA 02155

Telephone: 781 393-2560

Fax: 781 393-2562

TDD: 781 393-2516

APPLICATION FOR TEMPORARY FOOD ESTABLISHMENT PERMIT

A Temporary Food Permit is valid for up to fourteen (14) days

Submit the following Completed Application **at least 14 days PRIOR to the event** with a **NONREFUNDABLE** fee of **\$35.00** made payable to the **"City of Medford"**.

Note: *Permanent food establishments that are permitted in Medford are not required to pay the temporary permit fee but must fill out the application.*

Incomplete applications and missing documents may cause a delay in the review and permit process.

Date of Submission: (MM/DD/YYYY) 03/11/2026

Will Propane Gas be used? ☒ Yes ☐ No

☐ If Yes, a Fire Permit **MUST** be obtained from the Medford Fire Department at (781) 396-9400. If propane is used and a Fire Permit has not been obtained, the Temporary Food Establishment Permit will be null and void.

About your Business / Booth:

Organization / Business Name: Trolley Dogs

Owner's Name (if Applicable): Joyce Dente

Address: 26 Claudette Circle, Framingham, MA 01701

Phone: (617) 412-9641 E-mail: Trolleydogs@hotmail.com

About the Temporary Event

Please list Temporary Event information.

Name of the Event: Boston Glory
Start Date of Event: Friday, June 5, 2026 End Date of the Event: Friday, June 5, 2026
Organizer of the Event: Jason Talerma Organizer Phone: (508) 446-2002

Contact Person in Charge (PIC) during the Event(s)

The PIC is the person DIRECTLY responsible for the Food Safety Operations during food preparation and at the event(s)

Name of PIC: Kris Dente
Phone: (617) 412-9641 Email: Trolleydogs@hotmail.com

Is the PIC a Certified Food Manager? ☒ Yes - Submit a copy of the Certificate ☐ No

Does the PIC have an Allergy Awareness Certificate? ☒ Yes - Submit a copy of the Certificate ☐ No

Employees or Volunteers who are experiencing symptoms of Vomiting, Diarrhea, Jaundice, Sore Throat with Fever, or Infected Cuts and Burns with pus on hands and wrists shall not work at the event as a food handler.

Please review employee health with the staff prior to the event. For more information about employee health visit: <http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/default.htm>

Food Information

Will all Foods be prepared at a licensed Food Establishment?

☒ Yes

☐ No

If Yes, Provide a copy of the Food Establishment Permit

List **ALL** TCS (Time/Temperature Control for Safety Food) Food and Beverage items to be prepared and served.

Attach a separate sheet if necessary.

NOTE: Any changes to the menu must be submitted to and approved by the Medford Board of Health Department at least 5 business days prior to the event. Only the Food items listed on the Permit may be offered at the Event

Food Menu Item:	Prepared at approved kitchen (Yes / No)	Prepared On-Site (Yes / No)
Beef hot dogs - frozen	No	Yes
French fries - frozen	No	Yes
Veggie burger - frozen	No	Yes
Chicken sandwich - frozen-precooked	No	Yes

Food Preparation

Describe the Following for TCS (Time/Temperature Control for Safety Food) Foods Prepared at an **Approved Kitchen**

When will Foods be prepared? On site

How will the Foods be transported from the Kitchen to the Event? Freezer and refrigerator

How will TCS (Time/Temperature Control for Safety Food) Foods be held Cold (41°F and below) during transport?

☐ N/A (there will not be any cold holding) Freezer and refrigerator

How will TCS (Time / Temperature Control for Safety Food) foods be held Hot (135°F and above) during Transport? ☒ N/A (there will not be any hot holding)

Describe the Following for TCS (Time/Temperature Control for Safety Food) Foods **Prepared On-Site** at the Event

How will Foods be cooked on site: ☐ N/A (Foods will not be cooked on site)

Boiled, grilled, fried - cooked to order

How will TCS (Time / Temperature Control for Safety Food) food ingredients be held cold (41°F and below):

Freezer and refrigerator

How will TCS (Time / Temperature Control for Safety Food) food ingredients be held Hot (135°F and above):

☐ N/A (there will not be any hot holding)

Cooked warmer / steam table

Food Handling at the Event

Once Prepared, describe the Following for TCS (Time/Temperature Control for Safety Food) Foods at the Event (prepared at an approved kitchen and/or on-site)

How will prepared TCS (Time / Temperature Control for Safety Food) foods be held cold (41°F and below):

Freezer and refrigerator

How will prepared TCS (Time / Temperature Control for Safety Food) foods be held Hot (135°F and above):

☐ N/A (there will not be any hot holding)

Cooker warmer / steam table

How will prepared Foods be monitored during the Event: Temperature / thermometer

Will there be overhead cover? ☒ Yes ☐ No

How Foods will be protected against environmental and customer contamination: Single service

Describe where utensil washing will take place: Three (3) bay sink — commissary and truck

If no utensil washing facilities are available on site, describe the location of back-up utensil storage:

On truck in closed bin

Describe how hand washing will take place:

Hand wash sink on truck

How many hand washing stations will be set-up? One (1)

What type of gloves will be used? (Latex Gloves should not be used): Vinyl

Type of sanitizer that will be used: ☐ Chlorine

Brand Name

☒ Quaternary:

Saniquat

Brand Name

Please add any additional information about your Temporary Food Establishment that should be considered:

Please Note: **Each cart / table etc.** which has a specific function **requires a Seasonal Food Permit**. Carts / tables etc. which are used only to store packaged foods and drinks will not be considered a separate cart.

Permits are not granted on site at the Event

Statement: I, Joyce Dente hereby attest to the accuracy of the information provided in the application and affirm to comply with 105 CMR 590.000 State Sanitary Code Chapter X – Minimum Sanitation Standards for Food Establishments, the FDA 2013 Food Code and any City of Medford Codes and Ordinances. Additionally, I fully understand that any deviation from the above without prior permission from the Medford Health Department may nullify final approval and / or permit.

Signature: _____ Print: Joyce Dente

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☐ Approved: Restrictions: ☐ NA

☐ Disapproved: Reason(s):

Inspector's Signature:

Print:

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MaryAnn O'Connor
Director
Board of Health

TEMPORARY FOOD ESTABLISHMENT PERMIT

OFFICE OF MAYOR LUNGO-KOEHN

MEDFORD CITY HALL

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APPLICATION FOR TEMPORARY FOOD ESTABLISHMENT PERMIT

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Date of Submission: (MM/DD/YYYY) 03/11/2026

Will Propane Gas be used? ☒ Yes ☐ No

☐ If Yes, a Fire Permit **MUST** be obtained from the Medford Fire Department at (781) 396-9400. If propane is used and a Fire Permit has not been obtained, the Temporary Food Establishment Permit will be null and void.

About your Business / Booth:

Organization / Business Name: Trolley Dogs

Owner's Name (if Applicable): Joyce Dente

Address: 26 Claudette Circle, Framingham, MA 01701

Phone: (617) 412-9641 E-mail: Trolleydogs@hotmail.com

About the Temporary Event

Please list Temporary Event information.

Name of the Event: Boston Glory
Start Date of Event: Saturday, June 20, 2026 End Date of the Event: Saturday, June 20, 2026
Organizer of the Event: Jason Talterman Organizer Phone: (508) 446-2002

Contact Person in Charge (PIC) during the Event(s)

The PIC is the person DIRECTLY responsible for the Food Safety Operations during food preparation and at the event(s)

Name of PIC: Kris Dente
Phone: (617) 412-9641 Email: Trolleydogs@hotmail.com

Is the PIC a Certified Food Manager? ☒ Yes - Submit a copy of the Certificate ☐ No

Does the PIC have an Allergy Awareness Certificate? ☒ Yes - Submit a copy of the Certificate ☐ No

Employees or Volunteers who are experiencing symptoms of Vomiting, Diarrhea, Jaundice, Sore Throat with Fever, or Infected Cuts and Burns with pus on hands and wrists shall not work at the event as a food handler.

Please review employee health with the staff prior to the event. For more information about employee health visit: <http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/default.htm>

Food Information

Will all Foods be prepared at a licensed Food Establishment?

☒ Yes

☐ No

If Yes, Provide a copy of the Food Establishment Permit

List **ALL** TCS (Time/Temperature Control for Safety Food) Food and Beverage items to be prepared and served.

Attach a separate sheet if necessary.

NOTE: Any changes to the menu must be submitted to and approved by the Medford Board of Health Department at least 5 business days prior to the event. Only the Food items listed on the Permit may be offered at the Event

Food Menu Item:	Prepared at approved kitchen (Yes / No)	Prepared On-Site (Yes / No)
Beef hot dogs - frozen	No	Yes
French fries - frozen	No	Yes
Veggie burger - frozen	No	Yes
Chicken sandwich - frozen-precooked	No	Yes

Food Preparation

Describe the Following for TCS (Time/Temperature Control for Safety Food) Foods Prepared at an **Approved Kitchen**

When will Foods be prepared? On site

How will the Foods be transported from the Kitchen to the Event? Freezer and refrigerator

How will TCS (Time/Temperature Control for Safety Food) Foods be held Cold (41°F and below) during transport?

☐ N/A (there will not be any cold holding) Freezer and refrigerator

How will TCS (Time / Temperature Control for Safety Food) foods be held Hot (135°F and above) during Transport? ☒ N/A (there will not be any hot holding)

Describe the Following for TCS (Time/Temperature Control for Safety Food) Foods **Prepared On-Site** at the Event

How will Foods be cooked on site: ☐ N/A (Foods will not be cooked on site)

Boiled, grilled, fried - cooked to order

How will TCS (Time / Temperature Control for Safety Food) food ingredients be held cold (41°F and below):

Freezer and refrigerator

How will TCS (Time / Temperature Control for Safety Food) food ingredients be held Hot (135°F and above):

☐ N/A (there will not be any hot holding)

Cooked warmer / steam table

Food Handling at the Event

Once Prepared, describe the Following for TCS (Time/Temperature Control for Safety Food) Foods at the Event (prepared at an approved kitchen and/or on-site)

How will prepared TCS (Time / Temperature Control for Safety Food) foods be held cold (41°F and below):

Freezer and refrigerator

How will prepared TCS (Time / Temperature Control for Safety Food) foods be held Hot (135°F and above):

☐ N/A (there will not be any hot holding)

Cooker warmer / steam table

How will prepared Foods be monitored during the Event: Temperature / thermometer

Will there be overhead cover? ☒ Yes ☐ No

How Foods will be protected against environmental and customer contamination: Single service

Describe where utensil washing will take place: Three (3) bay sink — commissary and truck

If no utensil washing facilities are available on site, describe the location of back-up utensil storage:

On truck in closed bin

Describe how hand washing will take place:

Hand wash sink on truck

How many hand washing stations will be set-up? One (1)

What type of gloves will be used? (Latex Gloves should not be used): Vinyl

Type of sanitizer that will be used: ☐ Chlorine

Brand Name

☒ Quaternary:

Saniquat

Brand Name

Please add any additional information about your Temporary Food Establishment that should be considered:

Please Note: **Each cart / table etc.** which has a specific function **requires a Seasonal Food Permit**. Carts / tables etc. which are used only to store packaged foods and drinks will not be considered a separate cart.

Permits are not granted on site at the Event

Statement: I, Joyce Dente hereby attest to the accuracy of the information provided in the application and affirm to comply with 105 CMR 590.000 State Sanitary Code Chapter X – Minimum Sanitation Standards for Food Establishments, the FDA 2013 Food Code and any City of Medford Codes and Ordinances. Additionally, I fully understand that any deviation from the above without prior permission from the Medford Health Department may nullify final approval and / or permit.

Signature: _____ Print: Joyce Dente

FOR OFFICIAL USE ONLY

☐ Approved: Restrictions: ☐ NA

☐ Disapproved: Reason(s):

Inspector's Signature:

Print:

Date:

Permit Effective Date(s):



MaryAnn O'Connor
Director
Board of Health

TEMPORARY FOOD ESTABLISHMENT PERMIT

OFFICE OF MAYOR LUNGO-KOEHN

MEDFORD CITY HALL

85 George P. Hassett Drive, Medford, MA 02155

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APPLICATION FOR TEMPORARY FOOD ESTABLISHMENT PERMIT

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Date of Submission: (MM/DD/YYYY) 03/11/2026

Will Propane Gas be used? ☒ Yes ☐ No

☐ If Yes, a Fire Permit **MUST** be obtained from the Medford Fire Department at (781) 396-9400. If propane is used and a Fire Permit has not been obtained, the Temporary Food Establishment Permit will be null and void.

About your Business / Booth:

Organization / Business Name: Trolley Dogs

Owner's Name (if Applicable): Joyce Dente

Address: 26 Claudette Circle, Framingham, MA 01701

Phone: (617) 412-9641 E-mail: Trolleydogs@hotmail.com

About the Temporary Event

Please list Temporary Event information.

Name of the Event: Boston Glory
Start Date of Event: July 25, 2026 (alt. date August 8, 2026) End Date of the Event: July 25, 2026 (alt. date August 8, 2026)
Organizer of the Event: Jason Talerma Organizer Phone: (508) 446-2002

Contact Person in Charge (PIC) during the Event(s)

The PIC is the person DIRECTLY responsible for the Food Safety Operations during food preparation and at the event(s)

Name of PIC: Kris Dente
Phone: (617) 412-9641 Email: Trolleydogs@hotmail.com

Is the PIC a Certified Food Manager? ☒ Yes - Submit a copy of the Certificate ☐ No

Does the PIC have an Allergy Awareness Certificate? ☒ Yes - Submit a copy of the Certificate ☐ No

Employees or Volunteers who are experiencing symptoms of Vomiting, Diarrhea, Jaundice, Sore Throat with Fever, or Infected Cuts and Burns with pus on hands and wrists shall not work at the event as a food handler.

Please review employee health with the staff prior to the event. For more information about employee health visit: <http://www.fda.gov/Food/GuidanceRegulation/RetailFoodProtection/default.htm>

Food Information

Will all Foods be prepared at a licensed Food Establishment?

☒ Yes

☐ No

If Yes, Provide a copy of the Food Establishment Permit

List **ALL** TCS (Time/Temperature Control for Safety Food) Food and Beverage items to be prepared and served.

Attach a separate sheet if necessary.

NOTE: Any changes to the menu must be submitted to and approved by the Medford Board of Health Department at least 5 business days prior to the event. Only the Food items listed on the Permit may be offered at the Event

Food Menu Item:	Prepared at approved kitchen (Yes / No)	Prepared On-Site (Yes / No)
Beef hot dogs - frozen	No	Yes
French fries - frozen	No	Yes
Veggie burger - frozen	No	Yes
Chicken sandwich - frozen-precooked	No	Yes

Food Preparation

Describe the Following for TCS (Time/Temperature Control for Safety Food) Foods Prepared at an **Approved Kitchen**

When will Foods be prepared? On site

How will the Foods be transported from the Kitchen to the Event? Freezer and refrigerator

How will TCS (Time/Temperature Control for Safety Food) Foods be held Cold (41°F and below) during transport?

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Describe the Following for TCS (Time/Temperature Control for Safety Food) Foods **Prepared On-Site** at the Event

How will Foods be cooked on site: ☐ N/A (Foods will not be cooked on site)

Boiled, grilled, fried - cooked to order

How will TCS (Time / Temperature Control for Safety Food) food ingredients be held cold (41°F and below):

Freezer and refrigerator

How will TCS (Time / Temperature Control for Safety Food) food ingredients be held Hot (135°F and above):

☐ N/A (there will not be any hot holding)

Cooked warmer / steam table

Food Handling at the Event

Once Prepared, describe the Following for TCS (Time/Temperature Control for Safety Food) Foods at the Event (prepared at an approved kitchen and/or on-site)

How will prepared TCS (Time / Temperature Control for Safety Food) foods be held cold (41°F and below):

Freezer and refrigerator

How will prepared TCS (Time / Temperature Control for Safety Food) foods be held Hot (135°F and above):

☐ N/A (there will not be any hot holding)

Cooker warmer / steam table

How will prepared Foods be monitored during the Event: Temperature / thermometer

Will there be overhead cover? ☒ Yes ☐ No

How Foods will be protected against environmental and customer contamination: Single service

Describe where utensil washing will take place: Three (3) bay sink — commissary and truck

If no utensil washing facilities are available on site, describe the location of back-up utensil storage:

On truck in closed bin

Describe how hand washing will take place:

Hand wash sink on truck

How many hand washing stations will be set-up? One (1)

What type of gloves will be used? (Latex Gloves should not be used): Vinyl

Type of sanitizer that will be used: ☐ Chlorine

Brand Name

☒ Quaternary:

Saniquat

Brand Name

Please add any additional information about your Temporary Food Establishment that should be considered:

Please Note: **Each cart / table etc.** which has a specific function **requires a Seasonal Food Permit**. Carts / tables etc. which are used only to store packaged foods and drinks will not be considered a separate cart.

Permits are not granted on site at the Event

Statement: I, Joyce Dente hereby attest to the accuracy of the information provided in the application and affirm to comply with 105 CMR 590.000 State Sanitary Code Chapter X – Minimum Sanitation Standards for Food Establishments, the FDA 2013 Food Code and any City of Medford Codes and Ordinances. Additionally, I fully understand that any deviation from the above without prior permission from the Medford Health Department may nullify final approval and / or permit.

Signature: _____ Print: Joyce Dente

FOR OFFICIAL USE ONLY

☐ Approved: Restrictions: ☐ NA

☐ Disapproved: Reason(s):

Inspector's Signature:

Print:

Date:

Permit Effective Date(s):



TEMPORARY FOOD PERMIT EVENT INFORMATION CITY OF MEDFORD BOARD OF HEALTH

85 George P. Hassett Dr. Medford, MA 02155 | 781-393-2565

Event Information

Name of the event: Boston Glory

Date of the event: Friday, June 5, 2026

Event Time: Set-up: 5:00pm Start: 6:00pm Finish: 9:00pm Clean-Up: 10:00pm

Expected total # of patrons: 600 - 1,000 Expected peak time and # of patrons: 7:00 - 8:00pm / 850 patrons

Event Coordinator Information:

Contact #1 Name: Jason Talerma

Cellphone: (508) 446-2002

Contact #2 Name: Peter Colley

Cellphone (914) 582-1521

Email

Address: jay@mtclawyers.com

Email

Address: peterc@scfundamental.com

Event Details:

Number of anticipated food vendors: One (1) food truck

Will portable toilets be provided? ☐ Yes ☒ No

If so, how many? Hormel restroom facilities

Will electricity be provided to the food booths? ☒ Yes ☐ No

If providing, describe the clean (drinkable) water supply and delivery and plan for wastewater disposal (Okay to discard water into portable toilet facilities)

Hormel Stadium water supply and procedure; bottled water will be available as well.

Describe garbage disposal:

Hormel Stadium garbage disposal procedure

On the next page, please list the food vendors that will be present at your event. If they do not already have the information on file, they will need to provide the Health Department with a vendor application, a copy of a Certified Food Manager Certificate (SERVESAFE), and their copy of their Massachusetts Allergen Certificate. Once this application is submitted, Health Dept. staff will contact you with more information.

Signature

Title

Date Issued



**Please list anticipated food vendors who will be present at your event.
Use the same form if you need to list additional vendors**

Vendor #1

Business Name: Trolley Dogs

Person in Charge at Event: Kris Dente

Type of Food: Beef hot dogs, french fries, veggie burger,
chicken sandwich — frozen / precooked

Cell Number: (617) 412-9641

Email Address: Trolleydogs@hotmail.com

Please check if the following apply:

- ☒ Permitted Medford Establishment
☒ Application on File with the Health Dept.
☐ Menu has changed from what's on file

Vendor #2

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

- ☐ Permitted Medford Establishment
☐ Application on File with the Health Dept.
☐ Menu has changed from what's on file

Vendor #3

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

- ☐ Permitted Medford Establishment
☐ Application on File with the Health Dept.
☐ Menu has changed from what's on file

Vendor #4

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

- ☐ Permitted Medford Establishment
☐ Application on File with the Health Dept.
☐ Menu has changed from what's on file

Vendor #5

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

- ☐ Permitted Medford Establishment
☐ Application on File with the Health Dept.
☐ Menu has changed from what's on file



TEMPORARY FOOD PERMIT EVENT INFORMATION CITY OF MEDFORD BOARD OF HEALTH

85 George P. Hassett Dr. Medford, MA 02155 | 781-393-2565

Event Information

Name of the event: Boston Glory Date of the event: Saturday, April 25, 2026
Event Time: Set-up: 5:00pm Start: 6:00pm Finish: 9:00pm Clean-Up: 10:00pm
Expected total # of patrons: 600 - 1,000 Expected peak time and # of patrons: 7:00 - 8:00pm / 600 patrons

Event Coordinator Information:

Contact #1 Name: Jason Talerma
Cellphone: (508) 446-2002
Contact #2 Name: Peter Colley
Cellphone (914) 582-1521

Email
Address: jay@mtclawyers.com
Email
Address: peterc@scfundamental.com

Event Details:

Number of anticipated food vendors: One (1) food truck

Will portable toilets be provided? ☐ Yes ☒ No If so, how many? Hormel restroom facilities
Will electricity be provided to the food booths? ☒ Yes ☐ No

If providing, describe the clean (drinkable) water supply and delivery and plan for wastewater disposal
(Okay to discard water into portable toilet facilities)

Hormel Stadium water supply and procedure; bottled water will be available as well.

Describe garbage disposal:

Hormel Stadium garbage disposal procedure

On the next page, please list the food vendors that will be present at your event. If they do not already have the information on file, they will need to provide the Health Department with a vendor application, a copy of a Certified Food Manager Certificate (SERVESAFE), and their copy of their Massachusetts Allergen Certificate. Once this application is submitted, Health Dept. staff will contact you with more information.

Signature

Title

Date Issued



Please list anticipated food vendors who will be present at your event.
Use the same form if you need to list additional vendors

Vendor #1

Business Name: Trolley Dogs

Person in Charge at Event: Kris Dente

Type of Food: Beef hot dogs, french fries, veggie burger,
chicken sandwich — frozen / precooked

Cell Number: (617) 412-9641

Email Address: Trolleydogs@hotmail.com

Please check if the following apply:

- ☒ Permitted Medford Establishment
☒ Application on File with the Health Dept.
☐ Menu has changed from what's on file

Vendor #2

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

- ☐ Permitted Medford Establishment
☐ Application on File with the Health Dept.
☐ Menu has changed from what's on file

Vendor #3

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

- ☐ Permitted Medford Establishment
☐ Application on File with the Health Dept.
☐ Menu has changed from what's on file

Vendor #4

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

- ☐ Permitted Medford Establishment
☐ Application on File with the Health Dept.
☐ Menu has changed from what's on file

Vendor #5

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

- ☐ Permitted Medford Establishment
☐ Application on File with the Health Dept.
☐ Menu has changed from what's on file



TEMPORARY FOOD PERMIT EVENT INFORMATION CITY OF MEDFORD BOARD OF HEALTH

85 George P. Hassett Dr. Medford, MA 02155 | 781-393-2565

Event Information

Name of the event: Boston Glory

Date of the event: Saturday, May 2, 2026

Event Time: Set-up: 12:00pm Start: 1:00pm Finish: 4:00pm Clean-Up: 5:00pm

Expected total # of patrons: 600 - 1,000 Expected peak time and # of patrons: 2:00 - 3:00pm / 600 patrons

Event Coordinator Information:

Contact #1 Name: Jason Talerma

Cellphone: (508) 446-2002

Contact #2 Name: Peter Coltery

Cellphone (914) 582-1521

Email

Address: jay@mtclawyers.com

Email

Address: peterc@scfundamental.com

Event Details:

Number of anticipated food vendors: One (1) food truck

Will portable toilets be provided? ☐ Yes ☒ No

If so, how many? Hormel restroom facilities

Will electricity be provided to the food booths? ☒ Yes ☐ No

If providing, describe the clean (drinkable) water supply and delivery and plan for wastewater disposal (Okay to discard water into portable toilet facilities)

Hormel Stadium water supply and procedure; bottled water will be available as well.

Describe garbage disposal:

Hormel Stadium garbage disposal procedure

On the next page, please list the food vendors that will be present at your event. If they do not already have the information on file, they will need to provide the Health Department with a vendor application, a copy of a Certified Food Manager Certificate (SERVESAFE), and their copy of their Massachusetts Allergen Certificate. Once this application is submitted, Health Dept. staff will contact you with more information.

Signature

Title

Date Issued



**Please list anticipated food vendors who will be present at your event.
Use the same form if you need to list additional vendors**

Vendor #1

Business Name: Trolley Dogs

Person in Charge at Event: Kris Dente

Type of Food: Beef hot dogs, french fries, veggie burger,
chicken sandwich — frozen / precooked

Cell Number: (617) 412-9641

Email Address: Trolleydogs@hotmail.com

Please check if the following apply:

- ☒ Permitted Medford Establishment
☒ Application on File with the Health Dept.
☐ Menu has changed from what's on file

Vendor #2

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

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Vendor #3

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

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Vendor #4

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

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Vendor #5

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

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TEMPORARY FOOD PERMIT EVENT INFORMATION CITY OF MEDFORD BOARD OF HEALTH

85 George P. Hassett Dr. Medford, MA 02155 | 781-393-2565

Event Information

Name of the event: Boston Glory

Date of the event: Sunday, May 24, 2026

Event Time: Set-up: 12:00pm Start: 1:00pm Finish: 4:00pm Clean-Up: 5:00pm

Expected total # of patrons: 600 - 1,000 Expected peak time and # of patrons: 2:00 - 3:00pm / 600 patrons

Event Coordinator Information:

Contact #1 Name: Jason Talerma

Cellphone: (508) 446-2002

Contact #2 Name: Peter Coltery

Cellphone (914) 582-1521

Email

Address: jay@mtclawyers.com

Email

Address: peterc@scfundamental.com

Event Details:

Number of anticipated food vendors: One (1) food truck

Will portable toilets be provided? ☐ Yes ☒ No

If so, how many? Hormel restroom facilities

Will electricity be provided to the food booths? ☒ Yes ☐ No

If providing, describe the clean (drinkable) water supply and delivery and plan for wastewater disposal
(Okay to discard water into portable toilet facilities)

Hormel Stadium water supply and procedure; bottled water will be available as well.

Describe garbage disposal:

Hormel Stadium garbage disposal procedure

On the next page, please list the food vendors that will be present at your event. If they do not already have the information on file, they will need to provide the Health Department with a vendor application, a copy of a Certified Food Manager Certificate (SERVESAFE), and their copy of their Massachusetts Allergen Certificate. Once this application is submitted, Health Dept. staff will contact you with more information.

Signature

Title

Date Issued



**Please list anticipated food vendors who will be present at your event.
Use the same form if you need to list additional vendors**

Vendor #1

Business Name: Trolley Dogs

Person in Charge at Event: Kris Dente

Type of Food: Beef hot dogs, french fries, veggie burger,
chicken sandwich — frozen / precooked

Cell Number: (617) 412-9641

Email Address: Trolleydogs@hotmail.com

Please check if the following apply:

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Vendor #2

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

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Vendor #3

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

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Vendor #4

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

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Vendor #5

Business Name:

Person in Charge at Event:

Type of Food:

Cell Number:

Email Address:

Please check if the following apply:

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