



## Mobile Food Vendor Guidance



**Health Department**

<https://www.mattapoisett.net/health-department>

## Administration

Each mobile food vendor is responsible for obtaining all the necessary approvals to be approved/licensed in the Town of Mattapoisett. These approvals may include Mobile Food Service Permits, Hawkers and Peddlers License, Zoning, and compliance with 520 CMR 15.00 Permitting of Ice Cream Truck Vendors. Because the approval process takes time for each inspector/department to perform reviews, inspections, and vote on at meetings, it is highly recommended that you **start the process as early as possible** so as to afford ample time for the process and to properly gauge your expectations with respect to timeline and completion. The following is a list of Departments that each mobile food vendor is responsible to meet with to review your project:


\_\_\_\_\_ Health Department

\_\_\_\_\_ Building/Zoning

\_\_\_\_\_ Police Department


\_\_\_\_\_ Fire Department


\_\_\_\_\_ Board of Selectmen/Administration


 The operator of a mobile food operation shall obtain a permit to operate from the Mattapoisett Board of Health. To receive this permit the following is needed:


- Completed application, supplemental information/ supporting documentation, and fee submitted no later than 30 days prior to the date of operation.
- Passing inspection of the mobile food vehicle.

 Mobile food operations shall comply with the requirements of the State & Federal Food Codes.

 No person shall engage in ice cream truck vending, as defined in 520 CMR 15.02: unless the applicant has been issued a valid permit to do so by the Permitting Authority (Police Department) within the municipality where the permit applicant lives or intends to operate an ice cream truck.

 Mobile food operators shall obtain any required license from the Mattapoisett Board of Selectmen.

 Mobile food operators, proposing to operate on property owned by the Town of Mattapoisett must receive approval of the Mattapoisett Board of Selectmen prior to receiving a permit.

 Mobile food operators, proposing to operate on private property must submit written approval of the property owner prior to receiving a permit.

 The Mattapoisett Fire Department must inspect all Mobile Food Units






## Operational Requirements

- 🚚 Mobile food operations must return regularly to an operating base location for such things as vehicle and equipment cleaning, discharging liquid or solid wastes, refilling water tanks and ice bins, and boarding food.
- 🚚 Sewage and other liquid wastes shall be removed from a mobile food operation at an approved waste servicing area or by a sewage transport vehicle in such a way that a public health hazard or nuisance is not created.
- 🚚 With certain exceptions, a mobile food unit must have all of the same facilities as a full sized, stationary establishments.
- 🚚 Mobile food operations equipped with an adequate water and waste system to facilitate hand-washing and the cleaning and sanitizing of utensils may conditionally prepare Time Temperature Control for Safety Food (TCS) requiring limited preparation for immediate service.
- 🚚 Each mobile food vendor shall be or employ at least one full-time person in charge who shall be an on-site manager or supervisor and is at least eighteen (18) years of age and who is a certified food protection manager (CFPM).
- 🚚 Mobile food operations shall provide only single-service articles for use by the consumer.
- 🚚 Condiments, cream and sugar shall be served only from a sanitary dispenser or in individually wrapped servings.
- 🚚 Mechanical refrigeration or insulated containers with ice or gel packs must be used to maintain product temperature for pre-packaged, ready-to-eat food.
- 🚚 Mobile food operations selling or distributing ready-to-eat TCS foods must be equipped with mechanical refrigeration that can maintain TCS foods at or below 41°F.
- 🚚 All hot held food shall be discarded if not used or sold by the end of the day.
- 🚚 A convenient hand-washing facility must be available on site for employee hand-washing whenever handling unpackaged foods. Mobile food operations with limited food exposure not equipped with an adequate water and waste system to facilitate hand-washing may use chemically treated towelettes if approved.

## Equipment

- 🚚 Equipment shall be located and installed in a way that prevents food contamination by consumers and other contaminating agents, and that also facilitates cleaning the equipment and establishment.
- 🚚 Mobile food operations, which cook or reheat unpackaged food for hot holding shall be fully enclosed unless equipped with air curtains to prevent the contamination of food and food contact surfaces with environmental contaminants.
- 🚚 Operators of mobile food operations shall obtain the use of adequate and suitable toilet facilities.

## Miscellaneous

-  A sign shall be provided at consumer self-service operations, which states that the use of bare hands by consumers for self-service is prohibited by state law.
-  Mobile food operations shall have identification, *i.e.*, person's name and/or business name, city and telephone number in letters not smaller than three inches, on the left and right door panels of the vehicle or on the left and right sides of the trailer or pushcart.
-  Mobile food operators shall retain the list of ingredients and the receipt for all bulk foods, which must indicate the name of the food item, the date purchased and the name of the approved food source licensed in accordance with 105 CMR 500.000.

## Resources

### **105 CMR 590.000– Minimum Sanitation Standards for Food Establishments**

<https://www.mass.gov/doc/105-cmr-590-state-sanitary-code-chapter-x-minimum-sanitation-standards-for-food-establishments/download>

### **2013 Merged Food Code**

<https://maeha.org/2013-merged-food-code/>

### **520 CMR 15.00 Permitting of Ice Cream Truck Vendors**

<https://www.mass.gov/regulations/520-CMR-15-permitting-of-ice-cream-truck-vendors>