

ITINERANT VENDOR / MOBILE FOOD ESTABLISHMENT GUIDE

Definition

To qualify for a license as a Itinerant/ Mobile Vendor the following criteria must be met:

1. The food service unit must be mounted on wheels or other method of movable design.
2. When the unit must be self-contained; gas, water, and sewage holding tanks must be attached to the vehicle.
3. The food service vehicle must be moved on a daily basis. If the operation is not moved every day, it is considered permanent and must comply with the requirements for employee toilet and hand washing facilities that are connected to conventional water supply and sewage disposal system.

Inspection Scheduling

A pre-operational inspection of the vehicle must be conducted by Newtown Health District (NHD) prior to the issuance of a license. An appointment for an inspection may be made by contacting the office at (203) 270-4291. Appointments for license renewal inspections must be scheduled prior to the license expiration date.

Exhaust System

Any food unit equipped with open cooking facilities such as grill, fryer, stove, etc. must be provided with a forced air exhaust system which: 1) Extends 8 - 10 inches beyond the edge of the cooking surface. 2) Is equipped with removable filter screens. 3. Is protected from entrance of insects and rodents.

Holding Tanks

Vehicles equipped with **running water** must be provided with a water tight waste holding tank which has a capacity equal to 1 ½ times the volume of the potable water storage facility. Waste water must be disposed of in a manner approved by the NHD.

Identification

Food service vehicles must bear the name and address of the licensee legibly on the side. Where more than one unit is licensed by the NHD the unit number must be noted.

Food from Approved Sources

All food and beverage products offered must be from an approved source. Prepared food products must be obtained from a licensed facility or approved by the NHD. Home preparation of potentially hazardous/TCS food products is prohibited. When prepared food products are offered, the licensee must have in his possession verification of the source from which the product was obtained.

Refuse Storage

The licensee must provide a waste and / or trash receptacle for disposal of refuse and paper waste outside the vehicle.

Refrigeration and Hot Holding Units

Refrigeration units whether iced, gas or electric must be capable of maintaining potentially hazardous foods at a temperature of 41 degrees Fahrenheit or less. All refrigeration units must be equipped with a thermometer.

Hot holding units must be capable of maintaining potentially hazardous food at a temperature of 135 degrees Fahrenheit or higher. The licensee must have a thermometer in their possession for the purpose of checking holding temperatures. Hot holding units **shall not** be used for bringing cold foods to service temperature unless designed for this purpose.

Hand Washing Facilities

All itinerant vendor/ mobile food establishments must be provided with hand washing facilities. Vehicles offering a variety of potentially hazardous/TCS food products or operations involving food preparation must be equipped with a hand washing sink with **hot and cold running water**.

Water Supply

Water used on food service units must be obtained from: 1) A municipal or public water company. 2) A private well supply which has been tested and approved by the Connecticut Department of Public Health - Water Supplies Section.

Unit Design

All food service units must be designed so as to protect food product from air borne contamination during periods of display and / or service. Food contact surfaces should be constructed of durable, non-porous materials, which are smooth and easily cleaned. Units equipped with open cooking facilities (grill, stove, fryer, etc.) or where operations involve potentially hazardous food preparation must be completely enclosed.

Sanitizing Equipment

When food service operations involve the handling and / or preparation of potentially hazardous food products, the service unit must be equipped with a three (3) compartment sink and hot and cold running water. The sink(s) must be of sufficient size to submerge the largest preparation utensil. The NHD may allow the use of a two (2) compartment sink where food preparation activities are minimal.