



Town of Marion
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BOARD OF HEALTH

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Model Guidelines for Mobile Food Units and Pushcarts

Mobile food units and pushcarts shall operate in compliance with: 105 CMR 590.000 – Minimum Sanitation Standards for Food Establishments: Article X

DEFINITIONS:

Mobile Food Unit: Vehicle-mounted food establishment designed to be readily moveable.

Pushcart: Non-self-propelled vehicle limited to the following: service of non-potentially hazardous foods, service of wrapped food prepared at a food processor or food service establishment and maintained at proper temperatures, or preparation and service of frankfurters.

RESTRICTIONS:

FOOD PREPARATION IS **NOT** PERMITTED ON PUSHCARTS, EXCEPT FOR FRANKFURTERS.

A POTABLE WATER SYSTEM IS REQUIRED ON ANY MOBILE FOOD UNIT THAT HANDLES UNWRAPPED BULK FOODS AND/OR CONDUCTS ANY FOOD PREPARATION INCLUDING REHEATING (WITH THE EXCEPTION OF FRANKFURTERS).

THE BOARD OF HEALTH MAY IMPOSE ADDITIONAL REQUIREMENTS AND MAY PROHIBIT THE SALE OF SOME OR ALL POTENTIALLY HAZARDOUS FOODS.

FOOD ITEMS MUST BE OBTAINED FROM A FACILITY HOLDING A FOOD PROCESSOR LICENSE OR A FOOD ESTABLISHMENT PERMIT. POTENTIALLY HAZARDOUS FOODS **MAY NOT** BE PREPARED IN A RESIDENTIAL KITCHEN (PRIVATE HOME).

MOBILE FOOD UNITS AND PUSHCARTS **MUST** OPERATE FROM A BASE OF OPERATIONS WHICH COMPLIES WITH THE REQUIREMENTS OF 105 CMR 590.000 AND THE FOOD CODE.

APPLICATION:

The applicant should provide the following at the time of application for a food establishment permit:

Completed application for permit (include name and address of base of operation):

List of places serviced within the Town of Marion and time schedule, i.e.

Place	Time	Location for Toilet & Handwashing

MOBILE FOOD UNIT/PUSHCART

Application and Inspection Report

Mobile Food Unit OR Pushcart

Vehicle: _____

Year: _____ Make: _____

Color: _____ Registration: _____

Name of Business: _____

Name of Owner: _____

Address: _____

Mailing Address: _____

Telephone: _____ 24 Hour Emergency Number: _____

Name of Full Time Equivalent Person in Charge (certified in food protection). ATTACH COPY OF CERTIFICATE (if food preparation is proposed)

Certified person/operator name: _____

Mailing Address: _____

Telephone: _____

I have submitted plans/applications to the following: (Please note date of submission on applicable line).

_____ Board of Selectmen

_____ Police

_____ Fire

_____ Other ()

BASE OF OPERATION:

Facility Name: _____

Address: _____

City/Town: _____ State: _____ Zip Code: _____

Contact person (owner/manager): _____

Type of establishment: _____

Telephone: _____ Facility Inspected by: _____

A. FOOD SUPPLIES

All food supplies (including ice and water) must be from inspected and approved sources.

Supplier Name	Supplier Address	Items Purchased

Keep daily dated invoices on truck for Inspector's review.

All pre-packaged food must be labeled with the name and address of manufacturer, name of product, list of ingredients and net weight.

All pre-packaged, potentially hazardous food (PHFs) must also be labeled with a sell-by date.

B. FOOD STORAGE

Is adequate freezer and refrigeration available to maintain:

Frozen foods at 0°F and below? Yes () No ()

Refrigerated foods at 41°F and below? Yes () No ()

Mechanical Ice? Yes () No ()

*Effective July 1, 2005, all mobile food operations selling or distributing ready-to-eat PHFs must be equipped with mechanical refrigeration that can maintain PHFs at or below 5°C (41°F).

Note: Packaged foods shall not be stored in contact with water or undrained ice.

Wrapped sandwiches shall not be stored in direct contact with ice.

Each refrigerator and freezer must be equipped with a thermometer.

Will raw PHFs be stored in the same refrigerators and freezers with cooked/ready-to-eat food?

Yes () No ()

If yes, how will cross-contamination be prevented?

All unwrapped foods must be protected from dust, road dirt, and insects

C. CONSTRUCTION

Is the unit constructed of safe materials that are durable, smooth, and easily cleanable?

Yes () No ()

Describe construction materials:

Is the unit constructed and arranged so that food, drink and utensils will not be exposed to insects, rodents, dust or other contaminants? Yes () No ()

Are protective covers provided for unwrapped foods on display? Yes () No ()

Does the mobile food unit/pushcart have the name and address of the owner or company displayed on either side in letters at least 3 inches in height? Yes () No ()

Copy of State or Local hawkers and peddlers license attached: Yes () No ()

D. WATER SYSTEM/WASTE RETENTION

1. Is a separate sink with hot and cold running water under pressure available for hand washing:

Yes () No ()

2. Liquid soap and paper towels: Yes () No ()

3. Three compartment sink with hot and cold running water under pressure available for washing rinsing and sanitizing equipment and utensils: Yes () No ()

If yes, state dimensions (l x w x h):

If no, where will equipment and utensils be cleaned and sanitized?

4. Brand name and type of sanitizing agent: _____ Concentration: _____(ppm)

5. Test papers must be available to measure the strength of sanitizing solution? Yes () No ()
6. Size of water supply tank: _____ gal. _____
 Water supply source: _____ gal. _____
 Size of waste retention tank: _____ gal. _____
 (NOTE: should be 15% greater than water tank)
7. Is water inlet of supply tank kept capped (while not being filled) and located in such a manner that it will not be contaminated by waste discharge, road, dust, oil or grease? Yes () No ()
8. Is the waste retention tank connection located lower than the water inlet connection? Yes () No ()
9. How and where will the liquid waste from the retention tank be disposed of?

NOTE: A mobile food unit servicing area must be provided at the base of operation if:
 Unpackaged food is placed on the mobile food unit/pushcart, and/or
 The mobile food unit is equipped with waste retention tanks

E. FOOD PREPARATION: Applies only to mobile food units with water systems.

Mobile food units without water systems and pushcarts are limited to the sale of non-potentially hazardous foods, pre-packaged potentially hazardous foods and the preparation of hotdogs.

1. List how each category of hot foods will be cooked/reheated.

NOTE: PHFs to be served hot must be rapidly reheated to an internal temperature of 165°F with 1 hour.

2. How will hot bulk foods be maintained at 140°F?
3. Food product thermometers (0-212°F) must be used to measure temperatures of PHFs after cooking/reheating and during holding
4. Time and Temperature log to be kept on unit for inspector's review.
5. Will sandwiches, salads and other cold ready-to-eat foods be prepared and/or assembled on-site?
 Yes () No ()
 If yes, will utensils, disposable gloves, single-service papers etc. be used to avoid bare hand contact with ready to eat food? Yes () No ()
6. How will dispensing utensils be stored?

7. How will utensils be cleaned and sanitized if necessary during use?
8. Describe hand washing facility on unit.
9. Will any self-service of bulk foods be allowed? Yes () No ()
10. Are all condiments, coffee creamers, sugar etc individually wrapped or in pour-type dispensers?
Yes () No ()
11. Are all single-service articles individually wrapped or stored in sanitary containers? Yes () No ()
12. Will bulk PHFs be discarded at the end of each business day? Yes () No ()
13. How will out of date packaged PHFs be handled?

PLEASE RETURN THE COMPLETED APPLICATION AND \$125.00 PERMIT FEE TO THE BOARD OF HEALTH OFFICE.

PLEASE PROVIDE THIS INFORMATION AT THE TIME OF APPLICATION

List of all food on the menu with names and addresses of sources (keep daily receipts of food supplies available for review by health inspector during inspections).

List of available hand washing and toilet facilities on each route

Four (4) photographs (back, front, left and right sides) of mobile food unit/pushcart
Lettering/license plate should be easily legible.

Copy of 105 CMR 590.000

If equipped with propane, fryolator etc. a certificate of approval from the local fire department and fire extinguisher that meets fire department regulation

Copy of Food Safety Certificate

Hawkers and Peddlers license (division of Standards)

At the time of inspection, the mobile food unit/pushcart must:

Have a finished interior and exterior with properly installed equipment in working order.

Be fully operative – i.e. all water tanks must be filled and all equipment operating (electric pumps, refrigerators, exhaust fans, hot water tanks, thermometers)

Have protective dispensers for bulk condiments and single service articles, which are not individually wrapped.

Have the name and address displayed on each side of the vehicle in letters at least three (3) inches in height. (Identical units bearing the same name and logo should each bear a unique identifying number).

Be operated by an individual who is neat and clean in appearance, and who wears a full-length apron, smock or uniform and effective hair restraint.