



## Itinerant Vendor / Mobile Vendor / Hot Dog Cart Food Service Requirements



This information is designed to supplement the Central Connecticut Health District's (CCHD) pre-operational Food Service Establishment Guidance packet with specific regard to mobile / itinerant vending. Additional information is also available by contacting CCHD at (860) 785-8380. A pre-purchase review and inspection of your cart, vehicle, or trailer is also available by appointment.

### Basic Requirements

A Food Service License from CCHD is required and valid for operation within the Health District's four member towns. However each town has its own specific ordinances, zoning regulations, and police department requirements for itinerant vendors. All food and beverage products offered for sale must be from an approved source. Prepared food products must be obtained from a licensed facility or approved by CCHD. Home preparation of food products is prohibited. When prepared food products are offered for sale, the licensee must have in his possession verification of the source from which the product was obtained. Food service vehicles must bear the name and address of the licensee legibly on the side. A current food service license from CCHD must be affixed to the unit in a visible location when in operation. A Qualified Food Operator (QFO) is also required when potentially hazardous foods are prepared and / or hot held.

To qualify for a CCHD Food Service License as a mobile / itinerant vendor the following criteria must be met:

- 1.) The food service unit must be mounted on wheels or other method of movable design.
- 2.) 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

### Town Ordinance / Zoning / Police Department / Location Vending Information

**Newington:** Itinerant vending is allowed at pre approved sites in the public right of way (street). Police Department permit required to park at approved sites. Additional information can be obtained by calling the Newington Police Department at (860) 666-8445, or the Newington Planning and Zoning Department at (860) 665-8575.

**Wethersfield:** Itinerant vending allowed at sites approved by the Wethersfield Planning and Zoning Department. A Wethersfield Police Department Peddling and Soliciting permit is also required. Additional information can be obtained by calling the Wethersfield Police Department at (860) 721-2900, or the Wethersfield Planning and Zoning Department at (860) 721-2837.

**Rocky Hill:** Itinerant vending allowed at sites approved by the Rocky Hill Planning and Zoning Department. A Rocky Hill Police Department Solicitors License Certificate is also required. Additional information can be obtained by calling the Rocky Hill Police Department at (860) 258-7640, or the Rocky Hill Planning and Zoning Department at (860) 258-2766.

**Berlin:** Itinerant vending is allowed at sites approved by the Berlin Planning and Zoning Department. A Berlin Police Department Solicitors License is also required. Additional information can be obtained by calling the Berlin Planning and Zoning Department at (860) 828-7066, or the Berlin Police Department at (860) 828-7093.

## Design Requirements

- 1.) 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 and equipment should be NSF approved or equivalent and 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; customer service window(s) must be equipped with screens.
- 2.) All food service units must be provided with hand washing facilities. Vehicles offering a variety of potentially hazardous food products or operations involving food preparation must be equipped with a hand washing sink with hot and cold running water.
- 3.) 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. CCHD may allow the use of a two (2) compartment sink where food preparation activities are minimal.
- 4.) Refrigeration units whether iced, gas or electric must be capable of maintaining potentially hazardous foods at a temperature of 45 degrees Fahrenheit or less. All refrigeration units must be equipped with a thermometer.
- 5.) Hot holding units must be capable of maintaining potentially hazardous food at a temperature of 140 degrees Fahrenheit or higher. The licensee must have a thermometer in his 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.
- 6.) Water used on food service units must be obtained from: A.) A municipal or public water company, B.) A private well supply which has been tested and approved by CCHD. Winter operation may require a heated trailer unit so that water lines and holding tanks do not freeze.
- 7.) 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 CCHD.
- 8.) The licensee must provide a waste and / or trash receptacle for disposal of refuse and paper waste outside the vehicle.



dreamstime