



PAYMENT IS DUE
WITH
APPLICATION
FEE: \$250.00

(FOR OFFICIAL USE)
APPROVED _____
DISAPPROVED _____
DATE: _____

(FOR OFFICIAL USE)
FEE PAID _____
DATE PAID _____
CT _____

APPLICATION FOR PERMIT TO OPERATE A MOBILE FOOD UNIT

MOBILE FOOD UNIT ()

PUSHCART ()

NAME OF BUSINESS: _____

NAME OF OWNER: _____

OWNER ADDRESS: _____

MAILING ADDRESS: _____

OWNER TELEPHONE #: _____ EMAIL ADDRESS _____

APPLICANT'S NAME: _____

APPLICANT'S ADDRESS: _____

APPLICANT'S TELEPHONE #: _____

APPLICANT'S TITLE (owner, operator, etc.): _____

MOBILE UNIT VEHICLE REGISTRATION # _____

Do you have a state issued Hawkers & Peddlers License? YES _____ NO _____
NUMBER _____ EXPIRATION DATE _____

All applicants are required to have a local Hawkers & Peddlers License issued by the City of Worcester Chief of Police.

NUMBER _____ EXPIRATION DATE _____

Are you ServSafe certified? YES _____ NO _____

BASE OF OPERATION:

NAME: _____

ADDRESS: _____

CITY/TOWN: _____

TELEPHONE #: () _____ OWNER/MANAGER _____

TYPE OF ESTABLISHMENT: _____ PERMIT #: _____

**CERTIFICATE OF COMPLIANCE
PROVING COMPLIANCE WITH THE WORKERS' COMPENSATION
ACT**

Section 25C of Chapter 152 Massachusetts General Laws requires that every local licensing agency shall withhold the issuance or renewal of a license or permit to operate a business or to construct buildings in the Commonwealth until it has received acceptable evidence of compliance with the Workers' Compensation Insurance coverage required by law.

As a person or company seeking a license or permit to operate a business or to construct buildings, or the renewal of such a license or permit, you must supply one of the following by attaching it to the Certificate of Compliance.

IF YOU HAVE EMPLOYEES:

I submit a Certificate of Insurance showing workers' compensation insurance or a copy of a policy of workers' compensation in effect as of the date upon which the issuance or renewal of the license or permit is requested.

IF YOU DO NOT HAVE EMPLOYEES:

In certain circumstances, listed below, workers' compensation insurance is not required. If one of the situations applies to you, please check off the appropriate exemption.

I am self-employed and have no employees who work for me, and do all of the work of my business, named _____ at _____, Worcester, myself. Therefore, I am not required to obtain workers' compensation insurance.

OR

I and _____ are the owners of the business named _____ at _____, Worcester and we have no employees. Therefore, we are not required to obtain workers' compensation insurance.

I certify that the above is true and correct under the pains and penalties of perjury this _____ day of _____, 20____.

SIGNATURE

**CERTIFICATION OF COMPLIANCE WITH WORCESTER
REVISED ORDINANCES GOVERNING REVENUE COLLECTION**

Pursuant to M.G.L. c. 40, section 57 and Worcester Revised Ordinances, Chapter 11, Article 2, Section 1, ET. Seq., I hereby certify, under the pains and penalties of perjury, that the undersigned applicant and all parties having an ownership interest therein have complied with the laws of the Commonwealth of Massachusetts and the City of Worcester regarding payment of all local taxes, fees, assessments, betterment's or any other municipal charges of any kind.

GIVE FULL NAMES AND RESIDENCES OF ALL PERSONS AND PARTIES INTERESTED IN THIS APPLICATION.

(Give first and last name in full: in case of a corporation give names of President, Treasurer and Manager, and in case of firms, give names of individual members)

1. IF A PROPRIETORSHIP

Name of owner _____
Business Address _____
Home Address _____
Business Phone _____ Home Phone _____

2. IF A PARTNERSHIP

Full Names and Addresses of all Partners:

Name	Address
_____	_____
_____	_____

Business Address _____
Business Phone _____

3. IF A CORPORATION

Full Legal Name _____
State of Incorporation _____
Principal Place of Business _____
Principal Place of Business in Massachusetts _____

Officers in Corporation

Name	Title
_____	_____
_____	_____

4. IF A TRUST

Name of Trust _____
Business Address _____
Name of Trustee _____
Address _____

(Use additional sheets if necessary)

DATED THIS _____ DAY OF _____

By Name _____
Title _____
Business Address _____
Social Security or Federal I.D. No. _____

CITY OF WORCESTER
DEPARTMENT OF INSPECTIONAL SERVICES

MOBILE VENDING TRUCK REQUIREMENTS

- A current City of Worcester Inspectional Services permit sticker shall be attached to each vehicle at all times.
- All Food must be obtained from an approved source.
- All food must be labeled and contain the following information:
 1. The common name of the food.
 2. Name and address of the facility where the food was purchased.
 3. List of all ingredients.
 4. Net weight (oz., pound, gram).
- All bakery items must be pre-wrapped or covered and provided with disposable tissues.
- Thermometers must be present in cold holding and hot holding cabinets and working properly at all times.
- Condiments are only approved if they are commercially prepackaged. Packaged lettuce and tomato are also allowed but must be in individual containers from an approved source.
- All hot foods must remain at an internal temperature of 140 degrees F or above at all times.
- All cold foods must remain at an internal temperature of 41 degrees F or below at all times.
- Wrapped sandwiches cannot be stored in direct contact with ice.
- Disposable cups must be in covered dispensers.
- All disposable forks, knives, and spoons must be individually wrapped.
- All areas of the vehicle must be clean and in good repair.
- A waste receptacle must be provided.
- The vehicle must return to an approved facility for cleaning and servicing on a daily basis.
- The last inspection from the Department of Inspectional Services must be kept in the vehicle at all times.
- All hot foods not sold by the end of the day must be discarded.
- Cold holding units must be provided with mechanical refrigeration.
- The company name must be displayed on side of vehicle in minimum 3” inch lettering.
- Hand washing facilities must be provided.
- If potentially hazardous foods are prepared an adequate water and waste system including a 3 bay sink must be provided for washing, rinsing and sanitizing.
- A sanitizing agent must be provided.

590.029: MOBILE FOOD UNITS AND PUSHCARTS

A) General

Mobile food units and pushcarts shall comply with the requirements of these regulations except as otherwise provided in this 105 CMR 590.029. The Board of Health may impose additional requirements to protect against health hazards related to the conduct of the mobile food unit or pushcart and may prohibit the sale of some or all potentially hazardous foods.

B) Limited Service

Pushcarts shall be limited to serving non-potentially hazardous foods or wrapped food prepared at a licensed food processing or food service establishment or retail food store and maintained at proper temperatures, or limited to the preparation and service of frankfurters.

C) Single-Service Articles

Mobile food units or pushcarts shall provide only single-service articles for use by the consumers.

D) Water System

A mobile food unit requiring a water system shall have a potable water system under pressure. The system shall be of sufficient capacity to furnish enough hot and cold water for food preparation, utensil cleaning and sanitizing, and hand washing, in accordance with 105 CMR 590.005, 590.013 and 590.019. The water inlet shall be located so that it will not be contaminated by waste discharge, road dust, oil or grease, and it shall be kept capped unless being filled. The water inlet shall be provided with a transition connection of a size or type that will prevent its use for any other service. All water distribution pipes or tubing shall be constructed and installed in accordance with the requirements of 105 CMR 590.012 and 590.015 - 590.017.

E) Waste Retention

If liquid waste results from operation of a mobile food unit, the waste shall be stored in a permanently installed retention tank that is of at least 15% larger capacity than the water supply tank. Liquid waste shall not be discharged from the retention tank when the mobile food unit is in motion. All connections on the vehicle for servicing mobile food unit waste disposal facilities shall be of a different size or type than those used for supplying potable water to the mobile food unit. The waste connection shall be located lower than the water inlet connection to preclude contamination of the potable water systems.

F) Toilets

Operators of mobile food units and pushcarts shall obtain the use of adequate and suitable toilet facilities where hand-washing facilities are available. No such operator shall return to his work after using the toilet without first thoroughly washing his hands.

G) Sanitary Operations

The truck, wagon or other vehicle, mobile stand or pushcart shall be clean and in a sanitary condition. It shall be so constructed and arranged that food, drink and utensil will not be exposed to insects, rodents, dust or other contamination. Only food free from adulteration shall be sold or served. All articles of food and all food shall be served in clean single-service containers. All sandwiches, pastries and other such items of food shall be wrapped in a clean sanitary outer wrapping and shall be protected from contamination until served. Soda straws and spoons shall be individually wrapped. Sugar shall be served only from a sanitary sugar dispenser or in individually wrapped servings. Adequate refrigerated compartments shall be provided on each mobile food unit in which to store such articles as meat sandwiches, salad sandwiches and extra supplies of soups and other readily perishable foods. Cream, half-and-half and nondairy creaming and whitening agents shall be provided in single-service containers. Mobile food units designed to dispense hot foods shall be provided with suitable units to rapidly heat such foods and to keep such food hot until served. Kitchens or other food preparation areas where food is prepared for service in mobile food units and pushcarts shall comply with all the applicable requirements for food establishments.

H) Exemption for Certain Units

Mobile food units and pushcarts serving or offering for sale only frankfurters or food prepared, packaged in individual servings, transported and stored under conditions meeting the requirements of these regulations, or beverages that are not potentially hazardous and are dispensed from covered urns or other protected equipment, need not comply with requirements of these regulations pertaining to the necessity of water and sewage systems nor those requirements pertaining to the cleaning and sanitizing of equipment and utensils if the required equipment for cleaning and sanitizing exists at the base of operations.

I) Base of Operations

- 1). Mobile food units or pushcarts operate from a fixed food establishment and shall report at least daily to such location for all food and supplies and for all cleaning and servicing operations.
- 2). The food establishment used as a base of operations for mobile food units or pushcarts shall be constructed and operated in compliance with the requirements of these regulations.

J) Mobile Food Unit Servicing Area

- 1) A mobile food unit servicing area shall be provided at the food establishment and shall include at least overhead protection for any supplying, cleaning or servicing operation. Within this servicing area, there shall be a location provided for water servicing and for flushing and drainage of liquid wastes separate from the location provided for water servicing and for the loading and unloading of food and related supplies. This servicing area will not be required where only packaged good is placed in the mobile food unit or pushcart or where mobile food units do not contain waste retention tanks.
 - a) The surface of the servicing area shall be constructed of a smooth, nonabsorbent material, such as concrete or machine laid asphalt and shall be maintained in good repair, kept clean and be graded to drain.
 - b) The construction of the walls and ceilings of the servicing area is exempted from the provisions of 105 CMR 590.022.
- 2) Potable water servicing equipment shall be installed according to law and shall be stored and handled in a way that protects the water and equipment from contamination.
- 3) The mobile food unit liquid waste retention tank, where used, shall be thoroughly flushed and drained during the servicing operation. All liquid waste shall be discharged to a sanitary sewage disposal system in accordance with 105 CMR 590.016.

K) Identification of Mobile Food Units and Pushcarts

Mobile food units and pushcarts shall have identification, i.e. person's name and/or business name and address 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 pushcarts.

Mobile Unit Questionnaire

A.) FOOD SUPPLIES

1. Are all food supplies (including ice and water) from inspected and approved sources?
YES () NO ()
2. Will all pre-packaged food be labeled with the name and address of manufacturer, name of product, list of ingredients and net weight? YES () NO ()
3. Will all prepackaged, potentially hazardous foods (phf's) also be labeled with a sell-by date? YES () NO ()

B.) FOOD STORAGE

1. (a) Is adequate freezer and refrigeration (mechanical/ice) available to maintain frozen food at 0 F and below? YES () NO ()
(b) Refrigerated foods at 45 F and below? YES () NO ()
(c) Number of refrigeration units: _____
(d) Number of freezer units: _____
2. Is each refrigerator/freezer equipped with a thermometer? YES () NO ()
3. Will raw phf's be stored in the same refrigerators and freezers with cooked/ready to eat foods? YES () NO ()
4. Will all unwrapped foods be protected from dust, road dirt, insects, etc.?
YES () NO ()

C.) CONSTRUCTION

1. (a) Is the unit constructed of safe materials that are durable, smooth and easily cleanable?
YES () NO ()
(b) Describe the exterior/interior construction materials (ex: wood, metal, etc.)

2. 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 ()
3. Are protective covers provided for unwrapped foods on display? YES () NO ()
4. Does the mobile food unit/pushcart have the name and address of owner or company displayed on either side in letters at least 3 inches in height? YES () NO ()

D) WATER SYSTEM/WASTE RETENTION

1. Is a sink with hot and cold running water under pressure available for hand washing?
YES () NO ()
2. Are sinks with hot and cold running water under pressure available for washing equipment and utensils? YES () NO ()
If yes, state the dimensions (L x W x H): _____
If no, where will equipment and utensils be cleaned and sanitized? _____
3. Sanitizing agent: _____ Concentration: _____ (ppm)
Are test papers available to measure the strength of sanitizing solution? YES () NO ()
4. Size of water supply tank: _____ gal.
Size of waste retention tank: _____ gal. (Note: shall be 15% greater than water tank).
5. 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 ()
6. Is the waste retention tank connection located lower than the water inlet connection?
YES () NO ()
7. 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

Note: 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 and the preparation of hotdogs.

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

2. How will hot bulk foods be maintained at 140 F? _____
3. Will food product thermometers (0-212 F) be used to measure temperatures of phf's after cooking/reheating and during holding? YES () NO ()
4. Will sandwiches, salads and other cold ready-to-eat foods be prepared and/or assembled on-site? YES () NO ()

5. How will dispensing utensils be stored? _____
6. How will utensils be cleaned and sanitized if necessary during use?

7. Describe hand washing facility on unit: _____

8. Will any self-service of bulk foods be allowed? YES () NO ()
9. Are all condiments, coffee creamers, sugar, etc., individually wrapped or stored in sanitary containers? WRAPPED () STORED ()
10. Are all single-service articles individually wrapped or stored in sanitary containers? WRAPPED () STORED ()
11. Will bulk phf's be discarded at the end of each business day? YES () NO ()

Note: Phf's to be served hot must be rapidly reheated to an internal temperature of 165 F within 1 hour.

Provide a list of adequate toilet facilities on your route on reverse side.

Pursuant to M.G.L. Ch. 62C, Sec. 49A, I certify under the penalties of perjury that I, to my best knowledge and belief, have filed all state tax returns and paid all state taxes required under law.

Social Security # or Federal ID #

Signature of Applicant

Today's Date

Corporate Officer (if applicable)