

## **ITINERANT VENDOR / MOBILE VENDOR FOOD SERVICE REQUIREMENTS**

### **Introduction:**

This information is designed to supplement the Torrington Area Health District's pre-operational guidelines with specific regard to mobile / itinerant vending. More detailed information is available by contacting the Torrington Area Health District (TAHD) at (860) 489-0436.

### **Definition:**

To qualify for a 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. 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 TAHD prior to the issuance of a license. An appointment for an inspection may be made by contacting the office at (860) 489-0436. 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 TAHD.

### **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 TAHD the unit number must be noted. A current food service license sticker from the TAHD must be affixed to the unit in a visible location.

### **Food From Approved Sources:**

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 the TAHD. Home preparation of

potentially hazardous 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.

### **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:**

1. 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. 2. 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.

### **Hand washing Facilities:**

All food service units must be provided with hand washing facilities. Limited food service operations, that do not involve active food preparation, may use a "wash and dry" type waterless hand cleaner. 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.

### **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; customer service window(s) must be equipped with screens.

### **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 TAHD may allow the use of a two (2) compartment sink where food preparation activities are minimal.