

**Nashoba Board of Health  
30 Central Ave  
Ayer, Ma 01432  
978-772-3335  
www.nashoba.org**

## **Mobile Food Licensing Requirements**

Please be advised that if you are considering operating a mobile food unit, the following is a check list of the requirements, conditions, and restrictions governing the licensing of these units.

All documentation must be submitted with the application and the appropriate fee. We do not accept applications by email. If the paperwork is not submitted appropriately the application and fee will be returned.

1. All mobile food operations (MFO) that prepare TCS (time/temperature control for safety) foods must have a servicing area that they work from (Licensed Food Establishment). You must provide a copy of your current contract with this facility, the current Board of Health permit for the facility and the last inspection report for the servicing area. In some circumstances we will be contacting the local Board of Health to ensure that you are using the servicing area.
2. Properly prepared plans must be submitted of the MFO to the Nashoba Board of Health for approval. The plans must include the proposed menu, proposed layout, equipment types and information, and the anticipated volume of food to be stored and prepared. The plans will be reviewed in accordance with the 2013 Federal Food Code and 105 CMR 590.000 Minimum Sanitation Standards for Food Establishments.
3. A three basin sink and separate hand sink must be provided. There must be hot and cold running water.
4. Dry storage areas must be shown on the plan. Dry storage areas must be 6" off of the floor.
5. Water must be from an approved source (not your home). The water system and hoses supplying water must be constructed with approved food-contact materials and must be installed to preclude the backflow of contaminants into the potable water supply.
6. The MFO must have a person in charge during all hours of operation.
7. Lights must be shielded in accordance with state and federal regulations.
8. All walls and floors must be smooth, easily cleanable and non-absorbent.
9. Toxic materials must be stored properly.
10. An outline of your proposed stops, and time you plan to visit these needs to be submitted with your application.

11. Provisions for rubbish removal and waste water disposal must be addressed. Waste water retention tanks need to be plugged.
12. Provide a list of proposed toilet facilities you have permission to use.
13. All mobile food units having refrigeration and heating units must provide accurate thermometers within the units and a stem-type thermometer for food temperature determination.
14. You must have appropriate sanitizer and test strips available all times.
15. An adequate number of non-absorbent, easily cleanable garbage containers must be provided. Garbage containers must be rodent-proof, non-absorbent, and covered in use.
16. You must make an appointment with the food service inspector to inspect your unit, and to place a yearly sticker on your bumper.
17. A copy of your Food Manager Certification and Allergy Certification must be submitted with the application.
18. You must submit a copy of your Hawker's and Peddler's license with the application.
19. If you have an ice cream truck you must submit a copy of your current Ice Cream Truck Vending Permit (from local police department).

If you have questions regarding this matter, please call Bridgette Braley or at the Nashoba office.