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. 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 local Board of Health. The plans must include the proposed menu, proposed layout, equipment types and information, and the anticipated volume of food to be stored and prepared. There must be a spot for personal items that away from food and food storage/prep areas.

3. Water must be from and 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.

4. The MFO must have a person in charge during all hours of operation.

5. Lights must be shielded in accordance with state and federal regulations.

6. All walls and floors must be smooth, easily cleanable and non absorbent.

7. Toxic materials must be stored properly.

8. An outline of your proposed stops, and time you plan to visit these needs to be submitted with your application.

9. You must submit a copy of your Hawker’s and Peddler’s license with the application.

10. Provisions for rubbish removal and waste water disposal must be addressed. Waste water retention tanks need to be plugged.

11. Provide a list of proposed hand washing/toilet facilities you have permission to use.
12. 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.

13. You must have appropriate sanitizer and test strips available all times.

14. You must make an appointment with the food service inspector to inspect your unit, and to place a yearly sticker on your bumper.

15. A copy of your Food Manager Certification and Allergy Certification must be submitted with the application.

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