Amherst Health Department / Environmental Health Services
Bangs Community Center, 70 Boltwood Walk, Amherst, MA 01002

Mobile Food Service

$100.00 Annually

1. Must provide copy of Hawkers and Peddlers License.

2. New applicants are to fill out a "Food Establishment" application for permit and must fill out a three (3) page questionnaire.

3. Bring or send this information and a check for $100.00 made out to the **Town of Amherst**.

4. License expires one year from date the permit is issued.

You will need to obtain a Hawkers and Peddlers License from the Town Manager's office in Town Hall.

AMHERST HEALTH DEPARTMENT
ENVIRONMENTAL HEALTH SERVICES
BANGS COMMUNITY CENTER, 2ND FLOOR
70 BOLTWOOD WALK
AMHERST, MA. 01002

Phone 413 256 4033
FAX 413 256 4053

FOOD ESTABLISHMENT APPLICATION

DATE_____

Name of Establishment _____

Business Address _____**Business Phone**_____

Mailing Address (if different) _____

Owner_____ **Owner's Phone**_____

Address of Owner_____

Name & Title of Applicant (if different from Owner)_____

If Corporation or partnership, give name, title & home address of officers or partners.

Name	Title	Home Address	Home Phone

State of Incorporation_____ **Name & Address of Local Agent** _____

Emergency Response Person: Name_____
Home phone_____

Type of Establishment	Fee	Duration of Permit	Amount to be Paid
Bakery	125.00	☐ Annual	_____
Catering	125.00		_____
Food Establishment	275.00	☐ Temporary	_____
Frozen Dessert	50.00		_____
Mobil Food*	100.00		_____
Retail	175.00		_____
Special Events/Temporary	40.00/30.00 non-profit		_____
Food Service Plan Review	150.00		_____
Supermarket	750.00		_____
		Total	_____

See over for additional information and signatures→

ADDITIONAL INFORMATION

Water Source ☐ **Town** ☐ **Well** **Sewage Disposal** ☐ **Town** ☐ **Private** **Grease Trap** ☐ **Yes** ☐ **No**

Days & Hours of Operation _____ **Number of Seats** _____

Food Being Served:_____

Persons Trained in Anti-Choking Procedures (if 25 seats or more) . ☐ **Yes** ☐ **No** **How Many?**_____

*********Must Submit Copies Of Anti-Choking Certifications For Each Individual*********

*MOBILE FOOD UNITS OR PUSHCARTS

☐ **COPY OF PEDDLER'S LICENSE** ☐ **LIST OF HAND WASHING AND TOILET FACILITIES**

Submitted Applications to: ☐ **Board of Selectman** ☐ **Fire** ☐ **Police**

TEMPORARY PERMIT

Start Date: _____ **End Date:** _____

_____

√Signature of Applicant **Social Security Number or Federal Identification Number**

PAYMENT IS DUE WITH APPLICATION

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.

_____

√Signature of Individual or Corporate Name

By _____

Corporate Officer (if applicable)

_____

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 pre-packaged, potentially hazardous food (phf's) also be labeled with a ***Sell-by date*** ? Yes ( ) No ( )

B. Food Storage

1. Is adequate freezer and refrigeration (mechanical / ice) available to maintain:
   frozen foods at 0 degrees and below? Yes _____ No _____
   refrigerated foods at 45 degrees and below Yes _____ No _____

   Number of refrigeration units: _____
   Number of freezer units: _____

Note: Packaged foods shall not be stored in contact with water or ice that has not be drained. Wrapped sandwiches shall not be stored in direct contact with ice.

2. Are all refrigerators/freezers 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_____

   If yes, how will cross-contamination be prevented?

4. Will all unwrapped foods be protected from dust, road dirt, insects, etc.? Yes_____ No_____

C. Construction

1. Is the unit constructed of safe materials that are durable, smooth, and easily to clean? Yes_____ No _____

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 protected covers provided for unwrapped foods on display? Yes_____ No_____

4. Does the mobile food unit/pushcart have the name and address of the owner or company display 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 dimensions (*L x W x H*)

   If no, state where equipment and utensils will 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: _____gallons**

   Size of waste retention tank: _____gallons

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 water discharge, road dust, oil or grease Yes_____ No_____

6. **Is 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 dispose of ? Yes _____ No_____**

   Note: A mobile food unit servicing area must be provided at the base of operation If

   - ***unpacked food is placed on the mobile food unite/pushcart, and or***
   - ***The mobile food unit is equipped with waste retention tanks.***

E. Food Preparation

Note: Applies only to a mobile food units with waste systems. Mobile food units without water systems and pushcarts are limited to the safe of non-potentially hazardous foods, pre-packaged potentially hazardous foods and the preparation of hotdogs.

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

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

2. **How will you maintain hot bulk foods at 140 degrees ?**

3. **Will food product thermometers (0 - 212 degrees) be used to measure temperatures of phf's after cooking/reheating and during holding? Yes_____ No_____**

4. **Will sandwiches, salad 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 in pour-type dispensers? Yes____ No____**

10. **Are all single-service articles individually wrapped or stored in sanitary containers? Yes_____ No_____**

11. **Will bulk phf's be discarded at the end of each business day? Yes_____ No_____**

    How will out of date packaged phf's be handled?

Please bring this questionnaire to Environmental Health Services.

Fill out as much as possible before hand and complete the rest with a health agent