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Received date:

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APPROVED:

Permit #

Mail Email Pick up Delivery



**AMHERST INSPECTION SERVICES**  
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**MOBILE FOOD OPERATIONS APPLICATION**

**Fees: Annual License \$125.00, Seasonal Permit \$125.00, Single Event Permit \$50.00**

- Annual License- for use with a Lunch Cart License (Separate application-See Town Manager)**
- Single Event Permit**
- Seasonal Permit- *Multiple Events***

**Single Event and Seasonal Permit holders must list all events in which you will participate. Events held on a Public Way (Street, Common, Park) must have a Reservation from the Town.**

Name of Event or Market	Location	Coordinator's Name/ Phone	Date Begins - Date Ends

**MOBILE FOOD OPERATIONS INFORMATION:**

Name of Mobile Food Operation \_\_\_\_\_

Business Address \_\_\_\_\_ City or Town \_\_\_\_\_

Mailing Address (if different) \_\_\_\_\_ City or Town \_\_\_\_\_

Owner/Applicant \_\_\_\_\_ Phone \_\_\_\_\_ Email \_\_\_\_\_

Names of all Operators \_\_\_\_\_

**If Corporation or partnership, give name, title & home address of officers or partners; use additional pages as needed:**

Name	Title	Home Address	Home Phone
_____	_____	_____	_____

State of Incorporation \_\_\_\_\_ Name & Address of Local Agent \_\_\_\_\_

Emergency Response Person: \_\_\_\_\_ Home phone \_\_\_\_\_

**Vehicle Description (Please check one)**

- Truck or Trailer:** vehicle –mounted food establishment designed to be readily movable
- Pushcart:** non-self-propelled vehicle limited to the following: service of non-potentially hazardous foods, service of wrapped food prepared at a food processor or food service establishment and maintained at proper temperatures or preparation and service of frankfurters.

**Type of Food Service (Please check one)**

- Frankfurters, non-potentially hazardous and pre-packaged food only
- Prepared, cooked and/or reheated foods
- Ice cream vending
- Frozen pre-packaged foods

**BASE OF OPERATION INFORMATION:**

Name of Licensed Food Establishment \_\_\_\_\_

Business Address \_\_\_\_\_ City or Town \_\_\_\_\_

Contact person \_\_\_\_\_ Phone \_\_\_\_\_ Email \_\_\_\_\_

**DOCUMENTS TO BE SUBMITTED WITH APPLICATION AND FEE**

- Menu
- Food Protection Manager Certifications of All Operators
- Allergen Awareness Certification
- Hawkers' and Peddler's License
- Workers' Compensation Affidavit
- Workers' Compensation Policy Declaration (if applicable)
- Photos: back, front, left and right sides and interior  
(Name and address displayed on each side of the vehicle in letters at least three (3) inches in height)
- Food Establishment License (for the Base of Operations)
- Written Agreement with Food Establishment  
(Required when the Base of Operations is not owned/operated by the Mobile Food Operations)

**ADDITIONAL INFORMATION MAY BE REQUIRED**

- Use of Propane Tank:** Certificate from the Fire Department
- Use of Ansul System:** inspection report
- Lunch cart license application:** see Town Manager's Office for application
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- Water Source from a Private Well/Source:** a recent water quality report from a certified lab
- Ice Cream Truck:** Permit to Engage in Ice Cream Truck Vending from Police Department
- Frozen prepackaged foods (meat, seafood):** USDA stamp/Retail Seafood Truck Dealer Permit

**AT TIME OF INSPECTION HAVE THE FOLLOWING CONDITIONS MUST BE MET:**

- o Finished interior and exterior with properly installed equipment in working order and fully operational: Refrigerators/freezers/cold holding units at proper temperatures, water tanks filled, hot water at proper temperature, fuel for cooking, reheating and hot holding equipment, gloves, extra utensils, single-use articles, etc.
- o Appropriately mounted and protected food grade water hose
- o Operators present wearing a full length apron, smock or uniform and effective hair restraint
- o A copy of 105 CMR 590.000
- o An allergen awareness statement posted at the point of service/on menu boards

**STATEMENT:** I certify, under penalties of perjury, that I have complied with all the laws of the commonwealth relating to taxes, reporting of employees and contractors, and withholding and remitting of child support.

I further state that the information provided in this application is correct, and I fully understand that any deviation from the above without prior permission from the office may nullify this approval. I am knowledgeable in the Massachusetts food code 105 CMR 590.000 and have been provided a copy.

I am aware of the Town of Amherst Bylaw that bans the use of EPS (expanded polystyrene) in food establishments and agree to abide by this regulation. (For info go to [www.amherstma.gov/DocumentCenter/View/23850](http://www.amherstma.gov/DocumentCenter/View/23850).)

**Signature** of owner/applicant \_\_\_\_\_

**Print name** \_\_\_\_\_ **Title** \_\_\_\_\_ **Date** \_\_\_\_\_

## MOBILE FOOD QUESTIONNAIRE

(Please Complete All Sections)

### A. Food Supplies

1. Are all food supplies (including ice and water) from inspected and approved sources? Yes ( ) No ( )
2. Will bulk food receipts and lists of ingredients be available at all times for the inspector to review?  
Yes ( ) No ( )
3. Will all pre-packaged, potentially hazardous foods be labeled with a Sell-by date? Yes ( ) No ( )
4. Will all pre-packaged food be labeled with the name and address of manufacturer, Name of product, list of ingredients, net weight, and processing facility when applicable? Yes ( ) No ( )
5. Will all produce be washed on-site prior to use? Yes ( ) No ( )  
If yes, is there a planned location used for washing produce? Yes ( ) No ( )
6. Will disposable gloves, and/or utensils, and/or food grade paper be used to prevent handling of ready to-eat foods? Yes ( ) No ( )
7. Are only single use articles (paper and plastic) used? Yes ( ) No ( )
8. Are condiments serviced from a sanitary dispenser or individually wrapped units? Yes ( ) No ( )
9. Will you serve ice? Yes ( ) No ( ) If yes, is the ice contained in a single-use safe plastic bag, filled and sealed at point of manufacture, and held until dispensed without contamination? Yes ( ) No ( )
10. Will you discard all unsold hot food at the end of the day? Yes ( ) No ( )
11. Do you allow self-service of any food items? Yes ( ) No ( )  
If yes, do you have a sign that prohibits use of bare hands by consumers? 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 ( ) Number of freezer units: \_\_\_\_\_  
Refrigerated foods at 45 degrees and below Yes ( ) No ( ) Number of refrigeration units: \_\_\_\_\_
2. Are refrigeration units pre-chilled prior to packing food? Yes ( ) No ( )
3. Are all refrigerators/freezers equipped with a thermometer? Yes ( ) No ( )
4. Will raw PHFs be stored in the same refrigerators and freezers with cooked/ready to- eat - foods?  
Yes ( ) No ( ) If yes, how will cross-contamination be prevented?

5. How will food be reheated rapidly to 165 °F? How will food be kept at 140 °F?  
(Please describe the heating and hot holding equipment.)

6. Are packaged foods prevented from having contact with water or undrained ice? Yes ( ) No ( )

7. Will you keep cans and bottles from being submerged under ice and water? Yes ( ) No ( )

### C. Construction

12. Is the unit constructed of safe materials that are durable, smooth, and easily to clean? Yes ( ) No ( )

13. Do walls and ceilings protect food from weather, dust and debris? Yes ( ) No ( )

14. Is the unit fully enclosed? Yes ( ) No ( )

15. Are air curtains used? Yes ( ) No ( )

16. Describe how is the unit ventilated on very hot days, or under very hot cooking conditions?

17. Are windows and doors solid or screened (16 mesh to the inch) and prevent entrance of insects?

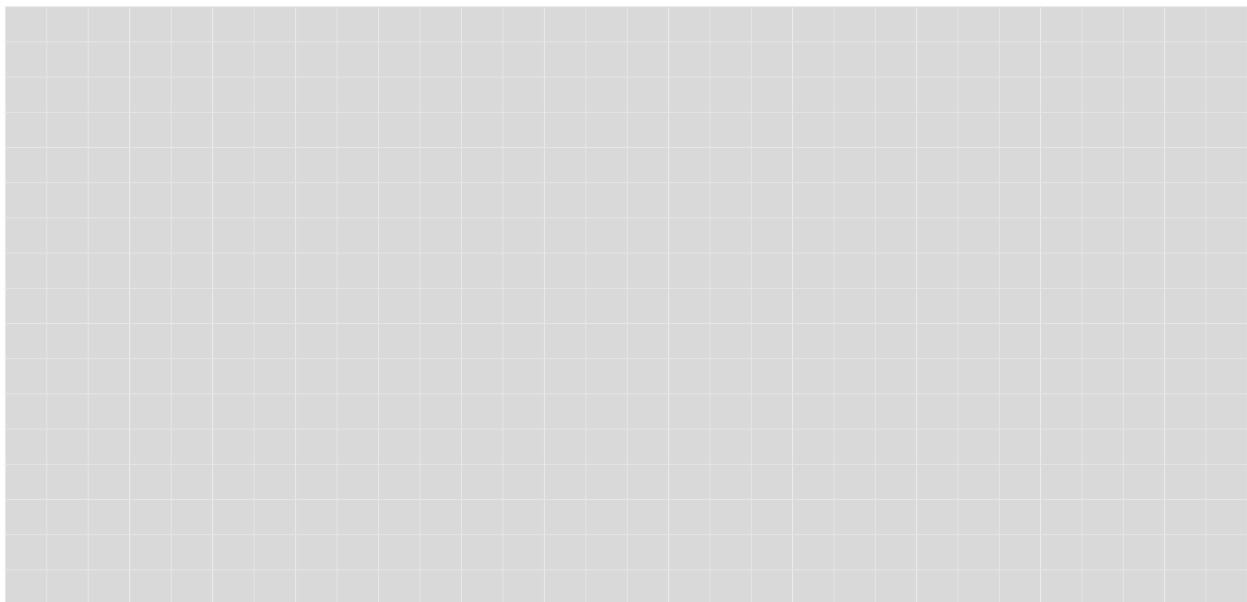
Yes ( ) No ( )

18. Are counter service openings not larger than necessary for operation and kept closed except when in actual use?

Yes ( ) No ( )

8. 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 ( )

9. Please include a sketch of the interior layout of the cart.



### D. Water System/ Waste Retention

1. Source of water is ( ) public ( ) private: See attached water quality report from a certified lab.
2. Is a sink with hot and cold running water under pressure available for hand washing? Yes ( ) No ( )
 

Size of water supply tank: \_\_\_\_\_gallons

Size of waste retention tank: \_\_\_\_\_gallons
3. Are sinks with hot and cold running water under pressure available for washing equipment and utensils?
 

Yes ( ) If yes, state dimensions (L x W x H)

No ( ) If no, state how equipment and utensils will be cleaned and sanitized? Explain Below
4. Sanitizing Agent: \_\_\_\_\_ Concentration: \_\_\_\_\_ (ppm)
5. Are test papers available to measure the strength of sanitizing solution? Yes ( ) No ( )
6. 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 ( )
7. Are hoses used to fill supply tank of dedicated food grade, sealed with couplers and properly stored? Yes ( ) No ( )
9. Is waste retention tank connection located lower than the water inlet connection? Yes ( ) No ( )
10. How and where will the liquid waste from the retention tank be disposed of?

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

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

## E. Employees

1. How will food employees be trained in good food sanitation practices?
 

Method of training\_\_\_\_\_

Number(s) of employees\_\_\_\_\_ Dates of completion\_\_\_\_\_
2. Is there a written policy to exclude or restrict food workers who are sick or have infected cuts and lesions?
 

Yes ( ) No ( )

Please briefly describe the written policy : \_\_\_\_\_

\_\_\_\_\_